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IMPLEMENTATION OF THE FOOD SAFETY MANAGEMENT SYSTEM

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Introduction. Consumer demands are constantly growing. Food safety verification of suppliers is mandatory for retail chains. More recently, suppliers are often evaluated using specific criteria. However, this has created a situation where manufacturers are audited and certified to food safety standards, which requires increased attention from both manufacturers and consumers.

Actuality of theme. Food safety is the most important requirement for quality indicators and characteristics of products and services[1]. The implementation of the food safety management system can ensure the safety of the final product and the maximum optimization of the technical process of the food enterprise. The concepts of «quality» and «safety» are inseparable for food, so the main task of every company in the food industry should be to ensure the desire to produce safe products. Implementing a quality and safety system based on HACCP principles will help with this problem.

Materials and methods. The research used the ISO/TS 22002-2:2019 standard «Prerequisite programmes on food safety – Part 2: Catering», which allows you to control and reduce the risks associated with the production of food products.

Results and discussion. The HACCP system is applied to every link of the food chain to ensure the efficient use of resources and timely response to food safety issues. The HACCP food safety management system is based on the following principles: risk analysis and assessment; identification of critical control points; prediction of critical limits; management of monitoring systems; accounting of corrective actions; preparation of documentation for all phases and procedures; development of verification measures for the current system. Currently, the HACCP system developed and implemented in restaurants is a guarantee for the company to produce high-quality and safe products, and the level of safety must be maintained at every stage of the technical process.

Conclusion. The implementation of the HACCP system supports the reputation of the producer of a quality and safe food product, facilitates inspection by regulatory authorities and promotes international trade, increasing the confidence of buyers.

References

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