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IMPLEMENTATION OF HACCP SYSTEM IN RESTAURANTS

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Introduction. Food-borne illnesses are considered a major public health issue [1]. Very often people face the problem of food poisoning, which is associated with visiting restaurants. Food-borne illnesses are originated by consumption of foods and beverages contaminated by harmful physical, chemical, or biological agents [2], consumption of low-quality products, improper storage, violation of cooking technologies, as well as non-compliance with sanitary and hygienic norms and rules.

Generally, food-borne diseases are infectious, caused by many pathogenic species of bacteria, viruses, or parasites [3]. The list of pathogenic microorganisms is very long [4]. They breed on fresh vegetables and fruits [5], as well as on fresh meat and fish [6]. They enter the human body with food and drinks, and then settle in the gastrointestinal tract and cause poisoning [7]. They also partially enter the bloodstream and spread throughout the human body, having a negative effect on the kidneys, liver, and heart. Therefore, the consequences of poisoning can range from minor symptoms to a serious threat to a person's life. That is why strict control is required in restaurants [8-9].

Actuality of theme. The HACCP (Hazard Analysis Critical Control Points) system, which is responsible for food safety, has become the most relevant in the HoReCa [10]. The system was designed to analyze and control biological, chemical and physical risks at all stages of production, from the purchase of raw materials, their processing, the production stage and the distribution of the final product.

The introduction of the HACCP system became mandatory for the restaurant industry. It provides for the development of prerequisite programs that should cover measures for the sanitary condition of the institution, namely personal hygiene of personnel, cleaning of premises, washing and disinfection of kitchen equipment, inventory and utensils, pest control, storage of raw materials and ingredients, waste disposal, etc. One of the main goals of the HACCP system is food safety, which is controlled at all stages of production and ensures that there is no risk in all processes in order to minimize the spread of infection.

The purpose of the work is to clarify the problems in the implementation of the HACCP system in the restaurant industry.

In order to prevent food and bacterial infections, food production, development, treatment and disposal are controlled, and sanitary and hygienic requirements are mandatory. Employees within their competence are responsible for compliance with all requirements.

Results and discussion. Food safety systems are based on the principles of the HACCP system, which have been successfully applied in restaurants industry. This system is developed, implemented and controlled by a team of qualified specialists from various fields. HACCP is used in all segments of production from planting to use.

Threats in this system can be all factors that can lead to illness, injury or death. There are three factors that can threaten people: biological, chemical and physical. Biological include all microorganisms that are not part of the production process. Chemical hazards in the natural environment may be in plants or animals, in plants during treatment, which may not cause harm if properly observed. Also, chemicals can inadvertently get into food after improper cleaning of packaging or equipment and food allergens. Physical hazards include the type of hazard that should not be swallowed. For example, impurities of metal, wood, etc.

The main advantage of the HACCP system is the increase in consumers. There are also other benefits to this system [11, 12]: production of safe products; reduction of losses; trust from customers; better staff work.

The HACCP system should be developed on the basis of its seven principles [11-15]: hazard analysis is a factor that can harm consumers or endanger their health; checkpoints – needed to prevent or reduce hazards to a minimum; critical limits – needed to identify dangerous and safe actions at critical points; monitoring – required for corrective action in case of loss of control at critical control points, in case of incorrect control, a dangerous product may be produced; corrective actions are responsible for identifying and eliminating the causes of nonconformities; verification is a test of a HACCP plan that is based on scientific data and controls hazards; documentation is responsible for maintaining production documentation, features of technological processes.

The sanitary and hygienic condition of the premises must comply with all HACCP standards. The area of reception, storage of raw materials and semi-finished products should be cleaned at least once a week, if necessary, wash the floor. It is forbidden to store non-food materials, chemical elements, etc. in the food storage area.

The cook is responsible for the sanitary condition of the production area. Floors should be washed as needed, walls at least once a day. Lamps, doors once a week. General cleaning and pest control are carried out at least once a month. Places for industrial waste should be clearly marked, at the entrance and exit there should be mats moistened with a disinfectant solution.

In domestic areas should be cleaned several times a day. Before entering, there must be a mat with a disinfectant solution for shoes. To clean and disinfect the toilet, there should be separate equipment with different colors and markings. Inventory must be stored separately from all equipment intended for cleaning utility rooms. It is forbidden to use toilet equipment for other purposes.

Every day after cleaning all equipment must be washed in hot water and treated with disinfectant.

Conclusion. Thus, the use of the HACCP system minimizes the production of hazardous products, as well as improves the quality and safety of food. Restaurants have an impeccable reputation and are in demand among consumers.

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