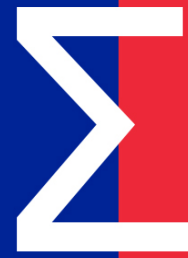


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ART DE LA PENSÉE SCIENTIFIQUE

COLLECTION DE PAPIERS SCIENTIFIQUES

SUR LES MATÉRIAUX DE LA III CONFÉRENCE SCIENTIFIQUE ET PRATIQUE INTERNATIONALE

DÉBATS SCIENTIFIQUES ET ORIENTATIONS PROSPECTIVES DU DÉVELOPPEMENT SCIENTIFIQUE

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SECTION XIV. PRODUCTION ALIMENTAIRE ET TECHNOLOGIE

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DEFINITION OF FUNCTIONAL ZONES IN RESTAURANTS ACCORDING TO HACCP

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Ensuring food quality and safety in a fiercely competitive market is one of the most important tasks of a food company [1].

The Hazard Analysis and Critical Control Point (HACCP) is a Food Safety Management System that is recognized in the international food safety community as a world wide guideline for controlling food borne safety hazards [2].

Risk assessment is defined and explained along with HACCP principles, HACCP team formation, product description, flow diagram construction, on-site verification of flow diagram, prerequisite programs, GMPs, production and process controls, control measures, critical control points, critical limits, HACCP plan, verification planning, product traceability system, corrective actions, validation of food safety control measure combinations, and continual improvement [3].

The purpose of the work is to establish the procedure for determining functional zones in restaurants.

Prerequisite programs are mandatory and intended for the effective functioning of the food safety system and the control of hazardous factors and must be developed, documented and fully implemented by market operators before applying the HACCP system [4]. The scope of prerequisite programs should cover all potential security threats.

The content of each specific prerequisite program depends on the scope of its application and the object of control, the characteristics of the enterprise, the equipment used, etc., however, it is recommended that the program state the following: the purpose of the program; scope of application; responsibility; procedure; monitoring; corrective actions; reference – on the basis of which normative documents this program was developed, which internal documents of the enterprise are mentioned in it.

Depending on the risk of contamination of raw materials, materials, semi-finished products and ready meals, the working area of the establishment must be

divided into functional zones. In order for different groups of probable contamination not to cross each other, zoning of premises is being developed according to the HACCP system. Each zone has a corresponding color coding.

Conclusions. In order to deepen theoretical knowledge and practical skills, an analysis was conducted and the procedure for determining the functional zones of the restaurant industry was established depending on the risk of contamination of raw materials, materials, semi-finished products and ready meals.

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