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**PROGRAMS PREREQUISITE OF HACCP SYSTEM FOR THE CLEANING
PROCEDURE IN RESTAURANTS**

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Introduction. The programs prerequisite of HACCP system [1–8] on surface cleanliness should be documented and implemented in the form of a procedure for cleaning industrial, auxiliary, domestic premises and other surfaces [1] in a restaurant [2, 3–6].

Methods of cleaning, washing, disinfection are determined by the following factors [1]: the nature of the food product; the type of technological processes carried out during food production; purpose of the contact surface, premises, territory; the material from which the contact surface is made; established requirements of the legislation; using the results of scientific research and good production practices.

Cleaning, detergents and disinfectants must be effective for use in certain specific conditions [1, 2], which should not pose a threat to food safety [1-3], provided they are used properly [1]: as intended; in accordance with the manufacturer's instructions; be properly labeled; to be stored out of production zones; do not store in food packaging / containers [2].

The restaurant must provide evidence that all procedures for cleaning, washing and disinfection [1] of premises, equipment, inventory [2] are carried out with appropriate frequency and are effective (visual inspection, laboratory monitoring) to maintain surfaces in good sanitary condition [1, 2] and does not contaminate food [1, 2], for example, with water, detergents or disinfectants [2].

Personnel cleaning, washing and disinfecting must have the appropriate knowledge and training. The inspection of cleaning, washing and disinfection procedures is carried out by personnel who are not involved in the implementation of these procedures [1].

The restaurant should implement effective corrective measures in case of non-compliance of the processes of cleaning, washing and disinfection [1].

The restaurant must regularly check (verify) the effectiveness of cleaning, washing and disinfection. Verification can be performed visually and with the help of laboratory monitoring. Based on the results of the analysis of the effectiveness of the processes of cleaning, washing and disinfection and the identified discrepancies, restaurant establishments introduce appropriate precautionary or corrective measures [1].

In Ukraine, there is an approved list of detergents and disinfectants that are approved by the Ministry of Health of Ukraine. For the substances used, in many cases, information on their safety (safety data sheets) and technical characteristics is added [2].

The purpose of the work is to implement the HACCP system when creating a prerequisite program for cleaning rooms and other surfaces in the restaurant business.

Results and discussion. In order to prevent cross-contamination in restaurants, the equipment or part thereof used for cleaning and disinfection must be located and stored separately so that it does not contaminate food, production equipment, equipment or clothing of personnel [2].

Equipment used for cleaning, as well as protective clothing for personnel should be used only when cleaning toilets and toilets [2].

Any equipment that comes into contact with raw materials or contaminants must be cleaned and, if necessary, disinfected and used in accordance with the requirements of the cleaning and disinfection program before the equipment is used for contact with and / or distribution of ready meals. Equipment and utensils used in the manufacture of food products, such as for cleaning, slicing and grinding, should not be used for portioning of ready meals [2].

Production personnel engaged in the processing of raw materials or semi-finished products that may contaminate the finished dish should wash their hands and utensils between operations, for example, grilled cooks should use one dish and utensils for raw meat and the other for the release of fried meat [2].

Tools and means for cleaning, cleaning and disinfection must be stored separately so that they do not contaminate food, industrial equipment, machinery and clothing [2] and stored so as to exclude the risk of cross-contamination [1].

One of the most effective methods to help prevent cross-contamination of products is a system of color coding of household goods and zoning.

The practice of color coding works as follows: the restaurant is divided into zones, the zone is conventionally denoted by color and for each zone is used harvesting equipment of the same color. The use of separate equipment for each zone prevents the risk of cross-contamination and bacterial contamination during harvesting.

Marking areas and equipment in color is very clear, easy to remember, so it is easy for employees to follow this system.

Businesses have the right to decide for themselves what color to mark areas and equipment. 4 colors are considered standard: red, yellow, blue and green. For example, the premises of the enterprise are divided into zones, each is assigned a color: bathroom – red; production – blue; guest area – green; utility rooms – yellow. More colors can be used – it depends on the complexity of the production process in the restaurant.

The principle of color coding (marking) is used for washing and cleaning equipment. Cleaning equipment includes all equipment used by personnel to clean the floor, walls, doors, windows, plumbing equipment, etc.: mop for wet cleaning; holders for mops with extraction; mobile installations with buckets for clean and dirty water (storage area); brushes and scoops for dry cleaning; brushes (with stiff bristles) for washing surfaces and seams; napkins, sponges, rubber gloves, etc.

To prevent cross-contamination between different areas, the cleaning equipment must match the cleaning areas/areas according to the markings.

Equipment for cleaning production units intended for spot cleaning is used only by personnel of production units and only on the territory of production units.

For other types of cleaning, use the equipment corresponding to the cleaning area.

The conformity of the marking for the inventory to the marking of the cleaning area is ensured by visual inspection during the cleaning itself.

It is forbidden to use equipment whose markings do not correspond to the cleaning area.

Do not use wooden cleaning tools (mops, wooden brush handles, etc.).

It is forbidden to use sorghum brooms (except for sweeping the ramp, near the ramp and sweeping the area).

All washing utensils used for washing must match the color of the cleaning area / area, except for the production area wipes.

The color marking system divides the cleaning equipment into several colors: red, blue, green and yellow. The area of cleaning rooms is divided into these color zones, and the necessary equipment, tools, materials and means are selected according to them.

Conclusion. Elements of HACCP system implementation in creating a program of prerequisites for cleaning premises and other surfaces in the restaurant business have been developed. Color marking allows you to effectively use equipment in any type of premises, while avoiding the transfer of contamination, spoilage of products, as well as infection with various diseases. Color-coded equipment helps maintain the required level of hygiene in any room.

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