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**REQUIREMENTS FOR FACILITY PREMISES AND EQUIPMENT IN
ACCORDANCE WITH THE HACCP SYSTEM**

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Introduction. Safety and quality of services provided by the restaurant is the main goal of modern enterprises [1, 2]. The consumer should not worry about possible risks when visiting the institution. Possible problems that may arise need to be systematized and calculated to eliminate them.

Food poisonings were recorded after visiting food establishments. They can occur due to non-compliance with the technology of cooking, storage, as well as due to inadequate sanitary and hygienic norms and rules.

Food poisoning is caused by products contaminated with pathogenic microorganisms and toxic substances. These pathogens exist in nature, multiply directly in fresh vegetables and fruits, as well as in production shops, equipment, containers in contact with raw materials. Food that has been improperly processed or stored in inappropriate ones is dangerous to humans. Therefore, a very important condition is compliance with the established requirements for the organization of premises, the use of equipment that will guarantee the quality of the products.

Actuality of theme. One of the main reasons for the introduction of the HACCP system in Ukraine is effective quality control and food preservation. Today, it is one of the few tools to protect the reputation of institutions, it has been practiced in Europe and the United States for decades.

The implementation of this control system requires material costs on the part of restaurateurs. But in the long run, everyone, from institutions to customers, gets

significant benefits. The former become more competitive by producing the best quality products and dishes and gaining the trust of customers. And guests gain confidence in the quality and safety of the dishes they buy in cafes, bars and restaurants.

The HACCP (Hazard Analysis Critical Control Point) system is an international standard for reducing the risk of food hazards. Simply put, quality control in the food business.

The HACCP system in Ukraine depends on the format of the institution, as some critical processes may differ. The main parameters to be developed: general procedures for using equipment in the kitchen and bar; instructions for staff to comply with hygiene standards; indoor cleanliness monitoring system and rules for its maintenance; cooking instructions; the procedure for obtaining products from suppliers; rules for transportation of raw materials; recommendations on the process and temperature of storage of products; instructions on the timing of cooking and serving.

The material and technical base for the organization of customer service in any restaurant includes the following elements: the premises in which the service process is carried out directly, equipment, tools and objects of labor used to carry out the service process.

In certain premises the service process is carried out directly (halls, advances, banquet halls, terraces, balconies, etc.). There is a group of premises that indirectly affects the service process, but without which restaurants cannot function efficiently enough and serve consumers at a high quality level.

These include lobbies, dressing rooms and toilets, washbasins for visitors, smoking room, common living room (for hotel complexes), linen, service, dishwashing, cash room (if available), ironing room (if not used) city laundries), rooms for waiters, rooms for storing musical instruments and other props, etc.

The aim of the work. Development of a plan of requirements for premises and equipment in accordance with the principles of HACCP.

Results and discussion. The material and technical base for customer service

in each restaurant includes the following elements: the premises in which the service process is carried out directly, equipment, tools and objects of labor used to carry out the service process.

In certain premises the service process is carried out directly (halls, advances, banquet halls, terraces, balconies, etc.). Another group of premises does not directly affect the service process, but without which the institution cannot function efficiently and serve consumers at a high level. This group includes: lobbies, cloakrooms and toilets, washbasins for visitors, smoking room, linen, service, washing dishes, cash room (if any), room for waiters, room for storing musical instruments and other props, etc.

Each group of premises has its own requirements in accordance with building and sanitary norms and rules for creating comfortable conditions for recreation of consumers and consumption of manufactured products.

Walls should be made of durable, waterproof materials that are easy to clean and scratch resistant. In areas of heat treatment – from heat-resistant. All joints (between walls, floor-walls, wall-ceiling) must be smooth and cracks removed.

The floor must be made of durable, resistant to water and disinfection material without cracks or holes. Ceilings should be smooth, clean, free of dirt, condensation and mold.

The equipment used for customer service is diverse and multifunctional. Trade and technological and refrigeration include: lines of self-service counters, separate counters for short-term storage and display of food and products in the hall bar counters, refrigerated display cases, counters, cabinets, sideboards and mobile cupboards of various shapes: (neutral, heated, heated, heated, combined, showcase type and wall, etc.), heated cassettes for dishes, trolley for flambéing dishes, trolley «Flambe» with a burner, «Swedish lines», table displays with heated, cooled, table salad bars, buffet bars, etc. Non-mechanical equipment of the halls includes furniture for transportation, release, eating, storage of utensils and table linen in the hall and outside.

The process of customer service in institutions requires the use of various tools

and objects of labor, which include commercial, technological, household equipment, tableware and sets, linen, fabrics, paper and paper products, raw materials, food and beverages and more.

The range of tools and objects of labor depends on a large number of factors, the main of which are the type of institution, its location, class, specialization, forms and methods of customer service, range of food, beverages and more. A large segment consists of institutions with national symbols, which encourages the development of a large number of different types of interior design elements: small architectural forms (sculptures, sculptural groups); interior light design (chandeliers, table lamps, small lamp garlands, etc.); phytodesign (plants, fruits, flowers, live and artificial, individual flowers and compositions of several or all objects); aquadesign (open and closed tanks, artificial waterfalls, aquariums, fountains, mini-pools); other elements (photographs, paintings, masks, products made of rice straws and vines, wall plates made of plastic, ceramics, etc.).

Special requirements are set for the materials used to decorate the interior of the halls. They must be of high quality, durable, grease and moisture resistant, meet certain sanitary and hygienic requirements.

The most typical areas of interior design are national, historical, fairy-tale, sports, technical subjects, etc., as well as classical, country, ethnic, modern and modern styles of interior design.

The restaurant at the entrance must have a sign indicating the name and mode of operation. The entrance to the restaurant is located on the first floors of the building from the main facade.

The territory of the enterprise is illuminated at night in accordance with current regulations.

Appropriate cleanliness must be monitored on the territory of the enterprise. In the warm season, cleaning should include watering the area and greenery 2 times a day, depending on the work of the restaurant.

Garbage cans should be located more than 35 m from the loading door on a separate, paved area for temporary storage of garbage containers, for short-term

storage of garbage, the facility is equipped with metal containers with closed lids. Garbage removal is carried out according to the agreed schedule [3]. A graphic example of garbage disposal is shown in Figure 1.



Figure 1 – Example of garbage disposal

Vehicles intended for the removal of containers and garbage cans are prohibited for the transportation of food raw materials and finished products. It should be noted that color coding is also typical for garbage cans (Figure 1).

Garbage cans are disinfected daily.

Free areas should be planted with shrubs or lawns. It is not allowed to plant trees and shrubs that have seeds covered with flakes or fibers to prevent contamination of equipment and products.

Chefs should monitor the level of garbage in the tanks, when filling the tank - it is immediately removed from the production area, and make sure that garbage containers are not located near the entrance to the production area.

The working area of the institution should be divided into 6 functional zones depending on the risk of contamination of raw materials, semi-finished products and ready meals.

When working out the plan of the enterprise it is necessary to take seriously the adjacency of the premises, as well as the requirements for their arrangement.

The enterprise must have, according to the class, all the necessary inventory and equipment. Interior decoration should be made of materials that meet current standards. The surrounding area should be kept clean, as this will ensure positive impressions of guests and eliminate the reproduction of pests.

Conclusion. Thus, compliance with the requirements for premises and equipment in the restaurant minimizes the risk of pathogenic microorganisms, toxicity of the human body due to poor quality equipment and building materials. The reputation of the institution will be protected, as the established rules are followed. It is convenient to control the relevant conditions, as they have already been developed.

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