

OPERATION AND HYGIENE OF FOOD ESTABLISHMENTS

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Abstract

Audit is a systematic and independent examination to determine whether activities and results comply with planned programs and whether these programs are implemented effectively and are suitable to achieve objectives.

Food business operators shall have in place systems and procedures to identify other businesses to which their products have been supplied.

Food business operators must identify any person from whom they have been supplied with a food, a pet food to food or any substance intended or expected to be incorporated into a food product.

Food business operators shall cooperate with the competent authorities on action taken to avoid or reduce risks posed by a food which they supply or have supplied.

Key words: *audit, business operator, hygiene.*

Catering units operating under veterinary authorization issued by the Veterinary Direction and Food Safety.

Represents the veterinary authorization document issued by the veterinary and food safety county, attesting that the activities of the units that produce, process, store, transport and / or distribute products of animal origin, veterinary meet operating conditions established by veterinary legislation European Union and national;

If it is found during official inspections of food establishments that no longer meet operational requirements veterinary, veterinary inspectors have suspended or, where appropriate, prohibiting conduct business.

Suspension or, where appropriate, prohibiting conduct veterinary business units to have the veterinary and food safety county, or upon verification by expert veterinary staff of the National Sanitary Veterinary and Food Safety.

Veterinary Hygiene and Epidemiology Division of the National Sanitary Veterinary and Food Safety Authority, in view of risk group classification unity, performed the first audit of authorized units in the first 6 months of authorization and thereafter at least every 2 years.

The audit is a comprehensive evaluation of a food business operator. Audit is performed by one or more auditors, who have the power to conduct audit.

Veterinary direction and food safety county audit performed by specialized personnel whenever necessary but at least once every six months, catering establishments licensed veterinary.

The audit report will include details on the following:

- a) general provisions and scope of the audit;
- b) issues found during the audit, compliance, non-compliance with the legislation in force;
- c) recommendations of the audit team to remedy nonconformities;
- d) measures ordered by the audit team when deviations from the laws in force;
- e) the conclusions of the audit team, including a proposal to authorize the establishment or maintenance of the suspension / ban of its activity;
- f) the names and signatures of the persons who participated in the audit, official stamps direction from veterinary and food safety county and food business operator.

Depending on the outcome of the audit, expert veterinary staff of the Directorate Veterinary Hygiene and Epidemiology of the National Sanitary Veterinary Food Safety, which conducted the audit, we propose maintaining authorization or, where appropriate, suspension or ban the activity and will make recommendations to ensure safe products.

Regulation 852/2004 EC, lays down general rules for food business operators on the hygiene of foodstuffs, taking particular account of the following principles:

- a) primary responsibility for food safety rests with the food business operator;
- b) is necessary to ensure food safety along the food chain, from primary production;
- c) is important to maintain the cold chain, especially for foods that can be stored at room temperature in a safe food, especially frozen foods;
- d) general implementation of procedures based on HACCP principles, together with the application of good hygiene practice, should reinforce food business operators' responsibility;
- e) guides to good practice are a valuable instrument to aid food business operators at all stages of the food chain, to comply with food hygiene and HACCP principles apply;
- f) is necessary to establish microbiological criteria and temperature control requirements based on scientific risk assessment.

To this end, such operators shall have in place systems and procedures which allow for this information to be made available to the competent authorities on request.

Foods placed on the market are adequately labeled or identified to facilitate its traceability, through relevant documentation or information.

If a food business operator considers or has reason to believe that a food which it has imported, produced, processed, manufactured or distributed does not satisfy food safety requirements, it shall immediately initiate procedures to withdraw the food in question from market and inform the competent authorities.

A food business operator shall immediately inform the competent authorities if it considers or has reason to believe that a food which it has placed on the market may be injurious to human health.

European and international legislation on food production provides for all units involved in the production, transportation, storage and marketing of foods, principles of food quality assurance system, the principles of hygienic quality assurance system based on risk assessment and prevention, so kind of a HACCP system.

This is a preventive system used by food business operators to help ensure food safety.

Properly applied, the system controls the dangerous elements of food production systems, such as contaminants, pathogens, foreign bodies, chemicals, ensuring that the raw materials, processing conditions, instructions on the use of consumer data or storage conditions are appropriate.

HACCP concept is an appropriate tool for controlling hazards in food and especially the food in those establishments which use techniques that favor the introduction of hazards, if the operations are not carried out properly.

Veterinary inspectors verify the existence, implementation and operation of HACCP program so that the specific levers to ensure the smooth flow of production as a finished product and getting healthy and good quality.

Successful implementation of procedures based on HACCP requires the full cooperation and participation of employees in the food sector.

HACCP is a tool to help food business operators to achieve a higher level of food safety.

Regulation (EC) no. 852/2004 provides that the HACCP requirements should provide sufficient flexibility in all situations, including for small businesses. The main objective of implementing a HACCP-based procedures is to control hazards in food.

This can be done using various means, given that hazard control procedures should be based on risk, priority and focus on what is important for food safety in the food drive.

CONCLUSIONS

Food safety is a result of several factors: legislation should lay down minimum hygiene requirements, it should be held official checks to see whether food business operators comply with these requirements and food business operators must establish and implement food safety programs and procedures based on HACCP principles.

This information is made available to the competent authorities on request. Operators shall inform the competent authorities of the action taken to prevent risks to the final consumer and shall not prevent or discourage any person from cooperating, in accordance with national law and legal practice, with the competent authorities, where this may prevent, reduce or eliminate a risk arising from a food.

REFERENCES

Regulation (EC) no. 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs;
Regulation (EC) no. 178/2002 of the European Parliament and of the Council laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety;
Order of the President of the National Sanitary Veterinary and Food Safety Authority no. 57 of 24 June 2010 approving the sanitary veterinary norm on animal health permitting of facilities that produce, process, store, transport and / or distribute products of animal origin;