
INTRODUCTION AND APPLICATION OF HACCP STANDARDS IN CATERING ENTERPRISES

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ANNOTATION

This study relates to the problematic aspects of integrating HACCP standards. The purpose of the article is to study the application of HACCP standards in enterprises and small business entities of public catering. The research methodology includes a systematic nature and is based on the systematization and analysis of scientific and research information in the field of safety standards at enterprises or business entities of public catering. The article shows that the procedures that must be developed and maintained for the safety of food products during their production are a key aspect of improving the environment. Research has found that 7 fundamental principles help in the development of HACCP plans. As well as integration with the principles of risk management at a public catering enterprise.

Keywords: HACCP, integration, catering establishments

INTRODUCTION

One of the most significant factors that make up the quality of products and services at catering establishments is compliance with all norms and standards of its safety. At present, Uzbekistan is gradually moving over and implementing the HACCP system as a safety standard and quality at catering establishments, which makes it possible to formulate a safe production cycle for creating a product, but also ensures a high level of finished products in production. Today, many small business owners in the food service industry are trying to integrate and adapt their production processes to the requirements of HACCP standards and, as a result, increase the competitiveness of their products in the market.

The problem of food security is very urgent. According to the UN, today more than 840 million people in the world suffer from starvation and malnutrition, this figure in Uzbekistan was 2.8% or 0.9 million people in 2016-2018, and 2.6% or 0.8 million people in 2017-2019. With all this, one-third of the grown products go to waste [1] [2]. Food waste occurs at all stages of the food chain, it can be on farms, during the processing and labeling of products, during transportation, trade, and also during preparation. According to Olga Shcherbina, when applying the principles of HACCP, it is possible to reduce the amount of waste from products [3]. The implementation of the principles and their application of the HACCP standards in public catering establishments are the focus of attention, both of our and foreign scientists. So, in the

article by V.A. Mathison (Doctor of Technical Sciences, Professor) N.I. Arutyunov (Ph.D.) refers to the procedures that must be developed, implemented, and maintained to ensure the safety of food products in the process of its production. And also this article focuses on the vulnerable side of catering as a loss of food safety. Including in the book by M.V. Kochneva, M.V. Sytova, M.E. Emtsev, A.V. Zhigin, and A.V. Smagina HACCP system as the basis of enterprise competitiveness.

HACCP system (Hazard A Analysis and Critical Control Points) is translated from English as Hazard Analysis and Critical Control Points. V.A. Mathison in his article gave the following description of the HACCP system, it says the following - it is "a logical system for identifying, assessing and controlling hazards that threaten food safety throughout the entire life cycle. The main provisions, principles, and stages of HACCP are published in the Codex Alimentarius (WHO food safety community) CAC / RCP-1 - 1969 Rev. 4 - 2003 "General principles of food hygiene". This provision states that food safety is not dangerous to the health of present and future generations and the preservation of confidence that, under normal conditions of use, they are not harmful to the body. Food safety means no toxicity, no carcinogens, no mutagens, or other adverse effects on the human body.

Certain procedures must be developed, implemented, and maintained to ensure the safety of food products during their production (table 1)

Table 1

| | |
|--------|--|
| 1 | Choice of technological processes |
| 2 | Choice of sequence and flow of technological processes |
| 3 | Definition of milestones |
| 4 | Control over raw materials, technological means, packaging materials, products, and food products |
| 5 | Control over the functioning of technological equipment |
| 6 | Documentation of information on the controlled stages of technological operations and the results of control of food products |
| 7 | Compliance with the conditions of storage and transportation of food products |
| 8 | Maintenance of production premises, technological equipment, and inventory in a condition that excludes contamination of food products |
| 9 | Choosing a Method and Ensuring Employees Comply with Personal Hygiene Practices |
| 10 | The choice of methods and the establishment of the frequency of cleaning, washing, disinfection, and derivatization of industrial premises, equipment, and inventory |
| eleven | Maintenance and storage of documentation confirming the compliance of the produced food products with the requirements established by the regulations of the Customs Union for certain types of food products (TR TS 021/2011) |
| 12 | Food traceability |

And also there are several measures taken by the manufacturer to ensure safety in the process of food production (table 2)

Table 2

| | |
|---|---|
| 1 | Develop a list of dangerous factors that can lead to the release into circulation of food products that do not meet the requirements (TR TS 021/2011) and technical regulations of the Customs Union for certain types of food products |
| 2 | Develop a list of critical control points that need to be monitored to prevent or identify hazards |
| 3 | Determine the limit values of the parameters controlled at critical points |
| 4 | Establish a procedure for monitoring critical control points of the production process |
| 5 | Establish the procedure to be followed in case of deviation of the limit values of the parameters from the set values |
| 6 | Determine the frequency of checking for compliance of products put into circulation with the requirements of TR TS 021/2011 and the technical regulations of the customs union for certain types of food products |
| 7 | Determine the frequency of cleaning, washing, disinfection, and derivatization of industrial premises, cleaning, washing, and disinfection of technological equipment and inventory |
| 8 | Determine measures to prevent the entry of rodents, insects, isotropic birds, and animals into production premises |

Compliance with the requirements of TR TS 021/2011 in public catering business entities can be implemented when creating a system of HACCP basic elements and a program of mandatory preliminary measures (Figure 1). The fundamental part of the system is the HACCP plan, for the implementation of which the organization should analyze the production and draw up a diagram of technological operations. Based on this scheme and using the full amount of information, an analysis of hazardous factors is carried out.

The HACCP system is a safety system that makes it possible to warn of risky situations and thereby eliminate, to the extent possible, food intoxication in catering establishments. This is implemented by integrating monitoring activities, performing corrections and corrective actions with mandatory documentation

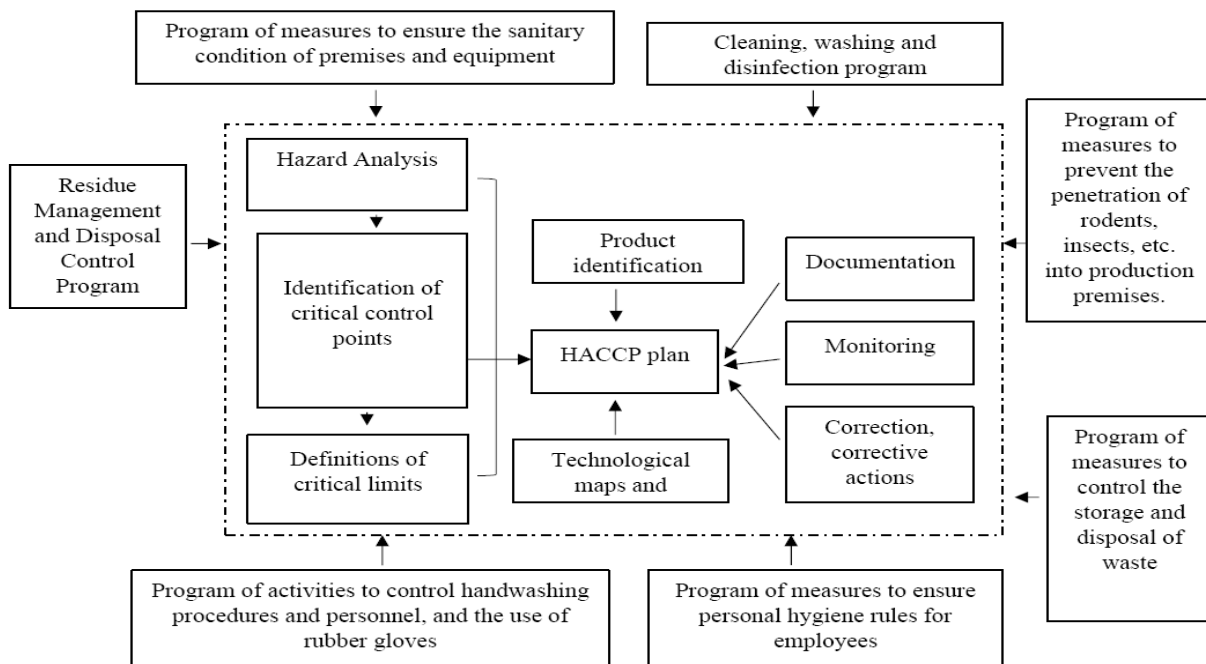


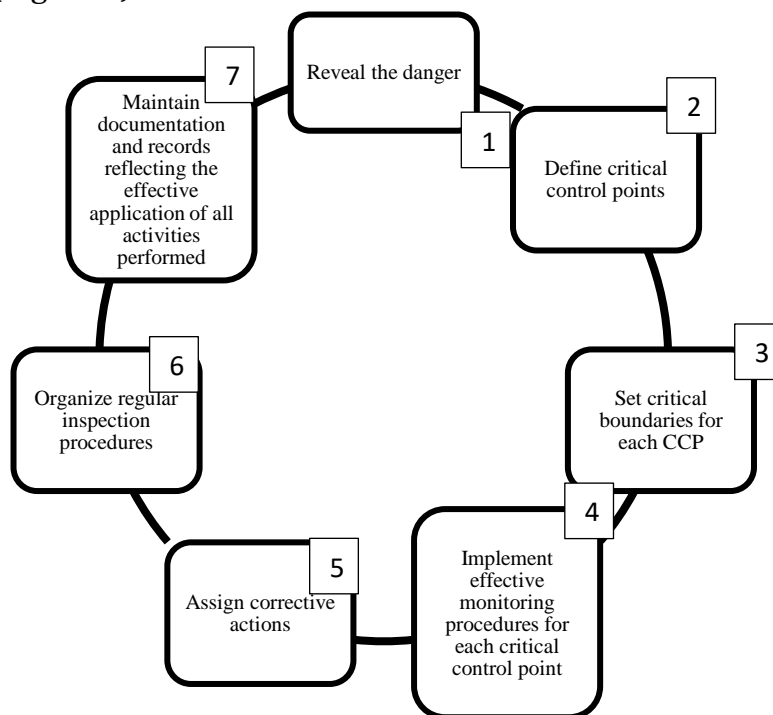
Figure 1 – Required Pre-Measures in Catering



The HACCP system will not be able to operate without a mandatory pre-requisite program (PMPE – the program of mandatory preliminary events) identified by sanitary rules, as well as established in the international standards ISO 22000 – 2007 and ISO / TS 22002 – 2013 concerning public catering. This program includes a collection of sanitary and hygienic measures, without which it is impossible to ensure the safety of food products. In the article of such scientists as N.I. Arutyunovs, M.K. Mayorova, E.V. Zakharovs, and V.A. Mathison, special attention is paid to this complex, namely, catering establishments should ensure: the proper sanitary condition of the premises, equipment, and inventory, the cleanliness of toilets and changing rooms, the implementation of the cleaning program, the implementation of the program of measures to prevent the penetration of insects, rodents and control of other pests, control of personnel compliance with personal hygiene rules, including checking the availability of health books, regular medical examinations, control of wounds and infections, training of personnel, control of personnel handwashing and use of rubber gloves, implementation of programs for the handling of residues and control of storage and waste disposal.

Guidelines Codex Alimentarius CAC / RCP-1 - 1969 Rev. 4 - 2003 recommends the use of a sequence map, which consists of 12 stages when developing and implementing HACCP

This means that the systematization of HACCP cannot be immediately implemented in any area of food service or product cycle. 12 stages include both the HACCP principles and the requirements of the technical regulations of the customs union. In addition to the above thoughts, such a concept as the concept of 7 HACCP principles is also being introduced (Figure 2)



Figur

An example of a map of the sequence of stages in the development of a HACCP system
When developing a HACCP system, the following 12 steps mentioned above are taken into account

- Appointment of a person responsible for HACCP. If necessary, the formation of a HACCP group
- Description of products and raw materials
- Intended use of the product
- Drawing up flow charts of technological operations
- Checking flow diagrams in production
- Compilation of a list of biological, physical, and chemical hazards
- Compilation of a list of critical
- Establishment of limit values for parameters (CCP)
- Establishment of a monitoring system for each CCP
- Establishment of corrective actions
- Establishment of procedures for verification and control (verification)
- Establish procedures for managing documentation and records

Based on the WHO regulation on HACCP, expert assessments, and analytical documents on these issues, it is considered acceptable to widely introduce the 7 principles of HACCP in catering business entities in Uzbekistan.

CONCLUSIONS AND OFFERS

If these principles build each catering system or link in the chain that is directly related to this activity, most likely most of the products will be saved, the lethal outcomes of poisoning will decrease and the poisoning statistics throughout Uzbekistan will be reduced significantly. According to the data of the Statistics Agencies in 2022, the distribution of deaths due to poisoning is 9.4 thousand, due to diseases of the digestive system - 7 thousand, due to infectious and parasitic diseases, and there were about 2.4 thousand cases.

Every organization that connects its activities with food must be based on these principles. The positive aspects of the organization will be that a foreign firm or company aiming to buy our agricultural products will not be wary, since the organization or economic entity was based on the WHO food security regulation. Tourists who come to Uzbekistan for gastronomic or tourism purposes will have information that the catering place where they ate is safe and HACCP systematization will be a confirmation of this. In addition, the systematization of HACCP can lead to the development of gastronomic tourism in our region or the whole state.

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