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PARTICULARITIES REGARDING PROCESSING TECHNOLOGY IN A CATERING UNIT

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Abstract

Food safety has to be assure and proven along all the stages of the food chain, starting from raw materials and ingredients obtaining, their transport, final products processing, marketing and consumption. The present paper has as major aim the emphasizing of the correct establishing of the processed and marketed product groups, and also of the correct and complete monitoring of the processing technology in catering type units.
It is implemented a food safety management system based on HACCP principles in the studied unit where was made the analysis. There were established five large groups, depending on the technological stages necessary for their processing. There were established the flow diagrams which include all the stages of the processing technology and after a documented analysis of safety food risks there were established the monitoring and keeping under control methods.
In the studied unit two critical points were identified and monitored and also two operational preliminary programs. The recorded made by the responsible designated people proved that the technological flows are kept under control, the control critical points are kept and the keeping of the operational preliminary systems could guarantee safe food products delivery to the consumers.

Key words: *catering, monitoring technology, processing stages.*

INTRODUCTION

Food safety has to be assure and proven along all the stages of the food chain, starting from raw materials and ingredients obtaining, their transport, final products processing, marketing and consumption.
The present paper has as major aim the emphasizing of the correct establishing of the processed and marketed product groups, and also of the correct and complete monitoring of the processing technology in catering type units. For all food products designated to human consumption it should be monitored the production stages, especially of critical control points and pre-operational programs (Savu and Petcu, 2002).

MATERIALS AND METHODS

The study was developed in 2011-2012 in a catering establishment in Bucharest. In the studied unit is implemented a food safety management system based on HACCP principles (Hazard Analysis and Critical Control Points).
There were established five large groups, depending on the technologic stages necessary for their processing. There were established the flow diagrams which include all the stages of the processing technology and after a documented analysis of safety food risks there were established the monitoring and keeping under control methods.

RESULTS AND DISCUSSIONS

In the studied unit, there were identified five major food groups: soups, main dishes, side dishes, salads and desserts. Flow charts include all necessary steps for food production technology. Functional circuits are provided, without any crosses between wholesome and unwholesome stages (Tapaloaga D., 2012).
The flow diagrams checking and validation were performed by food safety team.
As proof of validation it was drawn the meeting food safety team within the unit. For all technological stages are identified and analyzed physical, chemical and biological dangers. Potential risks were analyzed taking into account three important aspects: identifying potential contaminants, assessing the significance of potential risk and establish appropriate control measures to prevent,

eliminate and / or reduce potentially significant risk to an acceptable level.

When analyzing risk factors there were taken into working ingredients (Marin M., 2006) and used raw materials, each stage of the technological process, technological particularities, storage and serving products (EFSA, 2005).

The determination of critical control points was reviewed by modernizing production equipment (Petcu, 2006). In determining the critical control points performed a requirement analysis of all stages of the technological process, taking into account the performance of work equipment, staff training and level and the complexity of manufacturing recipes. In the study unit two critical points were identified and also two operational preliminary programs.

In 2011, the stage storage material that requires controlled heat treatment there was recorded an exceeding of the temperature values as a result of repeated open storage enclosure. For 2012, after analyzing the previously recorded event purchased a refrigerator compartment. Thus, there recorded fewer cases of non-fixed temperature (Figure 1). The monitoring was performed by the responsible staff.

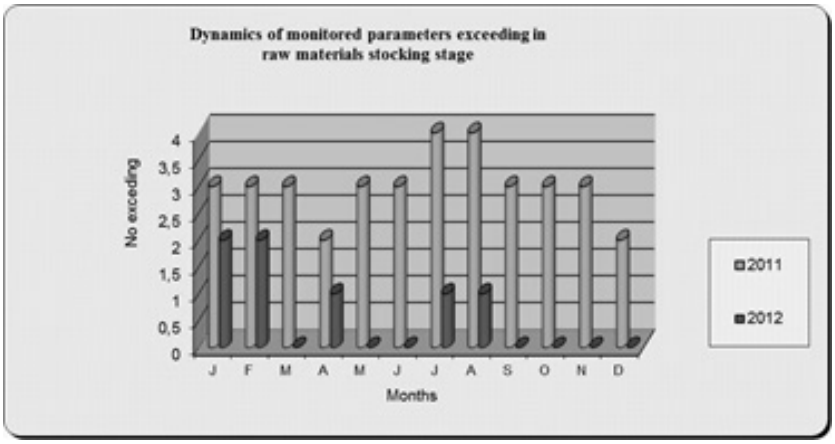

Figure 1. Dynamics of monitored parameters exceeding in raw materials stocking stage

The records made by the appointed officers demonstrated that technology flows are respected, that the parameters are kept under control settings in the critical control point of heat treatment.

There were no deviations from the temperature values set in the stage of thermal treatment products, and thus it can guarantee the delivery of safe products to consumers.

CONCLUSIONS

The correct grouping of foods is essential to meet manufacturing technology catering unit.

Production equipment plays an important role in maintaining the working parameters and the acquisition of cold chambers established the decreasing of nonconformities number with 80.55% in 2012 compared to 2011. The catering units have a complex mission in delivering food. These issues are directly influenced by the large number of food products to process and deliver requiring constant monitoring of technological stages.

The staff training is an objective standard which catering establishments have to pay attention.

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