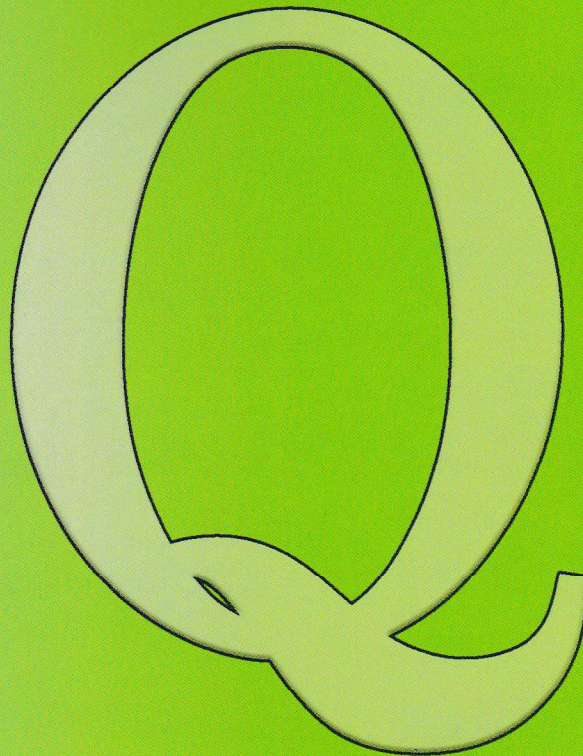




WROCLAW UNIVERSITY
OF ENVIRONMENTAL
AND LIFE SCIENCES

Department of Animal Products
Technology and Quality Management



**PROCEEDINGS OF THE 8TH
INTERNATIONAL CONFERENCE
ON THE QUALITY AND SAFETY
IN FOOD PRODUCTION CHAIN**

Wrocław 20-21 June 2018

**Department of Animal Products Technology
and Quality Management
Wroclaw University of Environmental and Life Sciences
and Polish Society of Food Technologies**



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MONITORING OF QUALITY IN MEALS SERVED AT A HOSPITAL CANTEEN

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In an attempt to answer the demands of food safety in modern society, the HACCP system reveals itself as a fundamental tool. First conceived to face astronauts' food problems, HACCP system is a scientific and documented method, which allows food safety management when it is well implemented in any food production unit.

Therefore, this work focused on the verification of the HACCP system implemented in a private hospital unit, CUF de Viseu, monitoring and controlling the entire course of raw materials from the arrival in the kitchen to the consumer plate, verifying the potential hazards that may occur, and always taking into account good hygienic practices of the manipulators, of the installations, equipment and processing of foods.

The focus was given on aspects such as: reception and verification of raw materials (facilities, equipment, documents accompanying the goods received and their sanitary and quality status), storage of raw materials (food products and non-food products); preparation of raw materials (facilities, preparation zones and equipment for raw foods, defrosting equipment and conditions); confection of meals (temperature control, oil monitorization); regeneration of meals, dish preparation, distribution and sample collecting for random analyses.

The results allowed verifying that the HACCP system in the company ITAU is being correctly monitored and this results into the absence of nonconformities in internal audits. The aspects monitored comply with all regulations and specifications, thus guarantying quality of the service and products made available.

The food safety is on unquestionable importance for all people, but most especially for those who are in a hospital, suffering from some debilitating pathologies.