FOOD SAFETY MANAGEMENT EVALUATION

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INTRODUCTION

Healthy and nutritious food is of crucial importance to the consumer, food industry and economy. Food quality and food safety is managed through different good practices, HACCP system, standards and special guidelines at different levels of food management.

THE AIM

The aim was to determine the actual state of food safety management at all stages of the food supply chain.

METHODS

Various quantitative and qualitative methodological tools were used, including meta-analysis, questionnaires, observations, structured and semi-structured interviews, and the objective method of hygiene estimation.

RESULTS

TOOLS for food safety management evaluation

- Meta-analysis
- Interviews
- Observations
- Hygiene estimation

The results of the combined methodological approaches in individual stages of food supply chain point out the factors influencing behaviour of food handlers. These factors are connected with organisational climate in a company, relationships, motivation, job satisfaction, working conditions and communication.

Food handlers do not always follow requirements of good practices, which indicate the need for reorganizing the current educational techniques and points out the lack of trained and competent experts in the field. Qualification and hygiene awareness of an individual is an important tool for food safety assurance.

CONCLUSIONS

1. Deficiencies in comprehension of microbiological hazards among food handlers and consumers were found out.
2. The results of meta-analysis and the results of the actual state in different stages of the food supply chain confirm that:
   (A) permanent mutual non-cooperation of current good practices and their participants leads to mistrust, which is reflected by the inefficiency of the HACCP system, and
   (B) the human factor in organizational and execution levels is the reason for unacceptable deviations from the HACCP system, which appear in critical situations.
3. More effective system of primary education and lifelong learning of food-related topics is needed.
4. As a result of current situation the new approach called Good Nutritional Practice is proposed to balance food safety systems.