

Orlenko O.V.

PhD, Associate Professor,
Associate Professor of Finance and Banking
International University of Business and Law

**THE SYSTEM OF FOOD SAFETY MANAGEMENT:
THE INTRODUCTION OF THE HACCP SYSTEM
IN ENTERPRISES GRINDING INDUSTRY**

In the article the features of the system of food safety and the possibility of HACCP system in enterprises grinding industry. Special attention is directed at critical control points, in which all types of risks associated with the use of food can be prevented, eliminated or reduced to acceptable levels as a result of targeted control measures. To date, the globalization of food markets has led to the need to solve the problem of food safety risks and the need to reduce their negative impact on human health. The problem is so serious and ambitious nature that governments and leading association of food manufacturers are increasingly affecting food safety issues and seek ways to ensure and control. It should be noted that the introduction of food safety management in the company – a lengthy process that applies to all services and all staff. It is not limited to the development of documentation and the creation of external semblance of order. To implement the system of food safety required training professionals working groups and entities responsible for the operational control adjustment process documentation, sometimes – equipment replacement and alterations to the premises. The Hazard Analysis and Critical Control Point is scientifically – grounded system to ensure the production of safe products by identifying and controlling hazards. HACCP system is the only system to ensure food safety, which proved effective and accepted by international organizations. Use of HACCP allows you to move from final product testing to develop preventive methods to ensure food safety. The most effective solution is called the introduction of common international standards and requirements for food safety.

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