

LABORATORY NO. 8.

8.1. HYGIENIC NORMS FOR PRODUCTION, PROCESSING, KEEPING, RETAILING FOODS IN ALIMENTARY UNITS

8.1.1. ALIMENTARY UNITS CLASSIFICATION

We find the following alimentary units:

- **INDUSTRIAL ALIMENTARY UNITS**, which have a role in processing, preserving and packing of alimentary products.
- **CONSUMPTION ALIMENTARY UNITS**, which consist of:
 - **PUBLIC ALIMENTARY UNITS**, where food is prepared and served (example: restaurants, refreshment rooms and confectioneries).
 - **COMMUNITY ALIMENTARY UNITS**, which are used in the organised communities, such as: plants, institutions, hospitals. They are represented by worker's restaurants.
- **RETAILING ALIMENTARY UNITS**, which retail the food items by types of food products (milk, meat, fruits and vegetables) or which retail a lot of types of food products in the same place (example supermarket).
- **FOOD STOREHOUSES** which store food.

8.1.2. WHO CAN HAVE HYGIENIC-SANITARY CONTROL OVER AN ALIMENTARY UNIT?

Hygienic-sanitary control over an alimentary unit is made by the physicians:

- family doctor;
- doctors which work in plants;
- doctors which work in harbours or custom houses;
- hygiene doctor;
- epidemiology doctor;
- laboratory doctor;
- chemist engineer.

8.1.3. TYPES OF HYGIENIC-SANITARY CONTROL

The sanitary-hygienic control types are:

8.1.3.1. PREVENTIVE HYGIENIC-SANITARY CONTROL is made:

- when a new alimentary unit is built;
- after complete reparations;
- when building is changed;
- when technological process and profile are changed;
- when a new type of product is brought into market.

8.1.3.2. CURRENT HYGIENIC-SANITARY CONTROL

It is compulsory, planned and without previous announcement.

The frequency of this control depends on the epidemiological potential: one or two times/month for units with high epidemiological risk and one or two times/term for the other alimentary units.

The current control is made when necessary, for example in case of food poisoning, infectious announcements and intimatous.

8.1.4. SANITARY-HYGIENIC CONTROL OBJECTIVES

These objectives are the following:

1. Control of the building and the area where the alimentary units are placed;
2. Control over the services of alimentary units:
 - Food transport control;
 - Food supply and food storage;
 - Food processing control;
 - Food retailing control.
3. Control over employees.
4. Sanitary-hygienic control of alimentary products.

8.1.4.1. HYGIENIC-SANITARY CONTROL OF ALIMENTARY PRODUCTS

8.1.4.1.1. GENERALITIES

- The doctor gathers the information about food from transportation documents, analysis bulletins, sanitary-veterinary certificate, invoices.
- Food stock inspection, with sample taking which will represent 5-10% (qualitative) from the examined lot.

We examine:

- the integrity of the packing, of the labels;
- the organoleptical properties of the food items.

The label must have information about:

- the product denomination;
- the name and adress of the producer;
- validity term;
- the content;
- the special condition for preservation;
- using instructions;
- the source of the product;
- concentration of alcohol;
- ingredient list.

All these must be written in Romanian or the language of the country where the product is sold.

8.1.4.1.2. TAKING FOOD SAMPLES

For foods under 1 Kg or 1 l we take as sample one pack or bottle.

For solid foods over 1 Kg we take from many parts of the product, from the surface and from the middle and we get an unique sample.

For liquid foods we sample from previously homogenised product.

From this we take half of the quantity and send them to the laboratory after sealing it.

We make a raport which consists of:

- product denomination;
- name and address of the unit;
- sample taking date;
- the quantity of the sample;
- the required analysis;

- ours signature and manager's signature.

If he doesn't sign, we use a witness and mention that the manager refused to take his responsibility.

The other half of the quantity remains in alimentary units, at the manager and represents the counter test (against the previous result) , that is used by the manager against us (in case we are wrong).

The counter test must be marked and sealed.

The raport has two other copies: one is for us and the other for the manager.

It is forbidden tu sell or use within the alimentary units products such as:

- with signs of adulteration;
- with live or dead parasites;
- with molds;
- with alimentary aditives (allowed, over the admissible values, or not allowed);
- with pathogenic germs and their toxins, and conditional pathogenic germs over the limits;
- with strange fragments;
- with raw material, technology - without sanitary notice;
- fake foods;
- with changed composition, without notification on the label;
- overtook validity term.

LABORATORY NO. 9.

SANITARY- HYGIENIC CONTROL OBJECTIVES

9.1. CONTROL OF THE AREA WHERE THE ALIMENTARY UNITS ARE PLACED

The alimentary unit will be protected by pollution sources, and will be placed on a dry soil, without water infiltrations and flood. It is preferable that the free water from the soil to be at minimum 1m, under foundation.

It is forbidden for an alimentary unit to be placed in a populated area.

The acces ways must be covered with asphalt, and the free areas must be transformed in green areas.

9.2. BUILDING ALIMENTARY UNIT CONTROL

The alimentary unit building control must consist of:

9.2.1. THE ALIMENTARY OFFICE CONTROL of the:

- Kitchen;
- Dining hall

9.2.1.1. THE KITCHEN

The kitchen must have an efficient ventilation system, the cooking stove must be placed in the middle, and must have an ventilation (canopy). Near the kitchen must exist:

- rooms for food processing with separate circuits for vegetables, meat, fish, eggs;
- spaces for food keeping such as storehouse, refrigerated rooms, shelves;
- the separate rooms for dishwashing, for the kitchen and, other, for the consumers.

They have two distinct pools with cold and warm water.

9.2.1.2. DINING HALL

It has a different entrance.

Consumers will have access through a hall, provided with a cloakroom and sanitary group.

The area (place) for a consumer will be minimum 1,2 m².

The windows must have a surfice equal with minimum 1/6 of the hall surfice.

The microclimate conditions: noise, vibrations will correspond to the sanitary norms.

The hall is connected with the processing area and the returning area of the used dishes.

Periodically is made disinfection, disinsectisation and deratization.

9.2.2. THE DISHES AND EQUIPMENT CONTROL

The dishes used for food processing are made of stainless steel material or enameled metals.

The dishes used for consumers are kept separately from the dishes used for food processing.

Dishwashing consists of:

- washing with warm water and detergent;
- rinsing out with warm water;
- disinfection with chloramine 1%;
- rinsing out with warm and cold water.

9.2.3. THE WATER SUPPLY CONTROL

Every alimentary unit must have a water source: central source or local source or a pool with water, when no another source exists.

9.2.4. REMOVING RESIDUES CONTROL

For solid residues we use tight vessels which are emptied one time in 2 days or one time a day; and for liquid residues they are taken off through at sewage system.

9.3. ALIMENTARY UNITS SERVICES CONTROL

9.3.1. FOOD TRANSPORT CONTROL

They must respect the following conditions:

- Means of transport sanitary authorised;
- They must ensure preservation of the food nutritional features nonaltered (ex. organoleptic, physico-chemic, microbiologic) and the food protection against dust particles, rats, insects, and any source of pollution; against degradation and contamination of the foods and of the packing.
- The means of transport must be easily cleaned, and must have marked on them the denomination of the product (milk, meat, bread) and must be provided with the equipment for personel protection.
- The vessels used for transportation are:
 - For milk - special packings of aluminium or stainless materials;
 - For meat - special packings from stainless materials or hooks for meat hanging.
 - For bread - plastic boxes or metalic shelves.
 - For fruits and vegetables - wooden boxes.

9.3.2. FOOD SUPPLY AND FOOD PRESERVATION

The quantities of food received must not be greater than the preservation possibilities.

Food that become easily deteriorated must be kept in refrigerating rooms or colder rooms.

Bread must be kept in a special room, called "bread room", on shelves protected with gauze or in boxes, where the first box is empty.

Fruits and vegetables must be kept in special rooms.

Cereals must not be kept in rooms with high humidity degree.

Eggs must be kept unwashed.

Preserved foods must be kept on shelves.

9.3.3. FOOD PROCESSING CONTROL

There are special rooms for food processing, special and various tables for types of food products.

It is very important that the final product circuit not cross over raw material circuit.

After thermal processing, the food is eaten in maximum one hour time.

9.3.4. FOOD RETAILING CONTROL

It is forbidden to use the food prepared for a meal to another meal; from one day to another.

From the consumed food, the cook must preserve a quantity of 150 g, for a period of 48-72 hours, and which is marked with: date and hour of the meal preparation, the name and signature of the cook.

9.4. EMPLOYEES' CONTROL

9.4.1. EMPLOYMENT CONTROL

Medical control for the employment test consists of:

- apparatus and systems clinical examination;
- a lung X-ray or IDR (under 24 years).
- Bordet Wassermann reaction for syphilis or VDRL reaction;
- coprobacteriologic and coproparasitologic examinations.

9.4.2. THE EMPLOYEES' CURRENT CONTROL

The employees' periodic control consists of:

- clinical examinations;
- a lung X-ray or IDR (under 24 years).
- Bordet Wassermann reaction for syphilis or VDRL reaction;
- coprobacteriological and coproparasitological examinations.

For the workers which have a direct contact with the food, this control will be made with the following frequency:

- clinical examination (dermatologic examination) - 1 time/semester.
- a lung X-ray or IDR - 1 time/year;
- Bordet Wassermann reaction for syphilis or VDRL reaction - 1 time/year;
- coprobacteriological and coproparasitological examinations - 1 time/semester or more (especially in the second and third term during summer).

9.4.3. OTHER EPIDEMIOLOGIC MEASURES

- The workers with skin affections or gastrointestinal diseases are not allowed to work.

They are sent to doctor and return to work after having made three consequently negative faecal bacteria tests.

That is an epidemiological sort.

- The workers will be vaccinated with antisyphilis vaccine.
- The workers must respect the body hygiene, they wash hands, short nails, wear a cap, take part in the lectures of hygiene code standards "SANMINIMUM".
- They must have the sanitary certificate in the alimentary units.