FOOD SAFETY MANAGEMENT SYSTEMS
(СИСТЕМИ БЕЗПЕКИ В ХАРЧУВАННІ)

Білаш Б.Г., гр. ТХК-44
Наукові керівники: канд. техн. наук, доц. **Колесник А.О.,**
доц. **Мануєнкова О.О.**
Харківський державний університет харчування та торгівлі

Whether you are in food production, storage, packaging or preparation, a comprehensive food safety management system is critical to the success of your food and beverage business. Beyond basic food regulations and acceptable workplace practice, you need contingency plans for potential crises such as product recalls or foodborne illness outbreaks.

Food Safety Management programs that we audit and verify include:

ISO 22000 takes a whole chain approach to food safety, providing a standard that isn't just for food processors, but goes all the way from the farm to the fork including packaging and ingredient suppliers, caterers, storage & distribution facilities, chemical and machinery manufacturers and can be applied to primary producers such as farms.

SQF is one of the world's leading food safety and quality management systems, designed to meet the needs of retailers and suppliers worldwide. The Program provides independent certification that a supplier's food safety and quality management system complies with international and domestic food safety regulations.

HACCP (Hazard Analysis and Critical Control Points) is a risk management system that identifies, evaluates, and controls hazards related to food safety throughout the food supply chain.

IFS International Food Standard is a quality and food safety standard for retailer (and wholesaler) branded food products, which is intended to assess suppliers' food safety and quality systems, with a uniform approach that harmonizes the elements of each.

PACsecure is a HACCP-based standard for the packaging industry. GlobalGAP was introduced by FoodPLUS GmbH, derivative of GLOBALGAP, to raise standards in the production of fresh fruit and vegetables.

Certification to the Standard ensures a level playing field in terms of food safety and quality, and proves that growers are prepared to constantly improve systems to raise standards.