

PREPARATION OF HACCP PLAN FOR A “SELF-SERVICE” RESTAURANT

(*ELABORAÇÃO DO PLANO APPCC EM UM RESTAURANTE
“SELF-SERVICE”*)

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The number of people who are afflicted by Foodborne Diseases has increased significantly worldwide. This is due to the increasing population; vulnerable or more exposed populations; disordered urbanization process; the need for food production on a large scale; a ready supply intended for collective consumption ("Self-service" restaurants); food consumption on public streets; and, changes in eating habits that are not beneficial to our health. HACCP (Hazard Analysis and Critical Control Point) identifies the steps and points at which hazards can be controlled based on preventive principles and concepts to protect food from potential biological, physical and chemical hazards. Besides analyzing the potential hazards, the HACCP system also reduces costs preventively by bringing primarily the food safety to an acceptable level. Ensuring good quality food prevents diseases and damage to the consumer health while increasing the acceptability of the final product. The aim of this study was to develop a HACCP plan for a restaurant because, in addition to being an indispensable tool for the promotion of public health, it is also a program that can be used throughout the food chain, regardless of size of the establishment, or product type. The HACCP plan proved simple and doable for any establishment regardless of the technology of the equipment, but requires a long-term observation to give positive results.

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