

ANALYSIS OF EFFECTIVENESS OF HACCP SYSTEM IN SMALL RESTAURANTS IN SKOPJE

Donka Doneva-Sapceska¹, Sonja Alchevska^{1*}

¹Faculty of Technology and Metallurgy, University of Ss. Cyril and Methodius, Rudjer Boskovic 16, 1000 Skopje, Macedonia

*e-mail: salcev@gmail.com

Abstract

Small restaurants are important settings for foodborne disease transmission. Only properly implemented and effective HACCP system, has possibility to reduce the diseases or other food hazards and improve food safety. For that purpose, the effectiveness of the implemented HACCP system and its maintenance in small restaurants/catering sectors randomly selected on territory of Skopje was examined through questionnaires.

Two kinds of questionnaires that contained: open type questions, questions with linker scale and other questions related to the knowledge of HACCP were prepared and delivered to 60 managers and employees. The returned 58% of questionnaires were analyzed using Excel program, including basic statistical calculation as arithmetical mean and standard deviation.

Based on the answers of the questions related with prerequisite programs, training, hygiene and awareness of knowledge of the system by managers and employees, some significant problems and burdens were recognized in this sector of HACCP maintenance and general food safety. Among them were deviation of the maintenance of the cold food chain, maintenance of equipment and calibration, and non-appropriate control of working surfaces and chemical dangers. According to the high percentage of responses that the system contains a large number of documents, administrative work, expenses for the control of the HACCP system by the public authorities, furthermore taking time and money as general resource problems, the most significant problem and burden for proper maintenance of the HACCP system was the insufficient knowledge of managers for the benefits given by this system.

All of this indicates that the managers need further education aimed at raising the awareness about the importance of food safety, proper application of the practices and finding some practical solutions focusing on the simplification of some system areas, and involvement of all employees in the process of providing safe food.

Key words: HACCP, Food safety, Small restaurant.