

ADJUSTMENT OF THE FOOD SAFETY MANAGEMENT SYSTEM IN FAST FOOD RESTAURANTS IN ROMANIA

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Abstract. Research into the possible health hazards of eating foods so high in calories has provided insight to avoid them, but unfortunately, the measures taken are not as effective as they should be. This global problem of large-scale junk food consumption and its impact on health requires a strong focus on food consumption. Highlighting knowledge about eating habits, nutritional aspects, the quality of unhealthy foods, and their impact on health and prevention measures should provide awareness and provide health education for a shift toward good food practices. The purpose of the study is to illustrate how fast food restaurants can be evaluated in Romania. The methods that formed the basis of the research were control of the competent authorities, namely ANSVSA, control of the authorized personnel within the company. A food safety system promotes the collection of quality data, ensures the entry of data into the system, and then focuses on the validation of data.

Summary. Fast food is one of the fastest growing types of food in the world. It now accounts for about half of restaurant revenues in developed countries and continues to expand there and many other industrial countries in the coming years (Syedun Nisa, 2005). The HACCP ISO 22000 principles have been aligned to ISO 9001 to improve the compatibility of the two standards and can be applied independently of other management system standards. ISO 2200 integrates the HACCP principles and the implementation steps developed by the Codex Alimentarius Commission. While the standard provides for mitigation of all hazards associated with process and installations, it is intended only to address food safety issues, not necessarily quality (Wayne Labs, 2014).

Modeling is done according to the Hazard analysis and critical Control points (HACCP) principles to chart all potential hazards to food safety at each crucial component of operations. Key personnel should be trained to be sure they understand the HACCP and FSMS stands. Communication must be at the highest level, each person must know how important their role is in this system and also realize their responsibilities. The safety system requires an investment of time, money and effort, but once this system has been implemented, customers will not hesitate to appear (Garret Weigel, 2019). Fast food is a symbol of independence among teenagers. Thus, the adolescent period is characterized by an escape from the daily control of parents, including food taboos and recreation orientation, going out with friends, detaching from the daily control to which they are subjected. However, fast food restaurants attract a diversity of consumers, by age, sex, marital status, school level. All these consumers disregard the nutritional profile of the food consumed and hyperbolize the organoleptic qualities of fast food products.

Research into the possible health hazards of eating such high-calorie foods has provided insight to avoid them, but unfortunately, the measures taken are not as effective as they should be. Diseases such as coronary heart disease and diabetes have seen a profound increase in developing countries, and such consumption of unhealthy foods is one of the notable factors in its contribution.

Table 1. Methods of sampling and evaluation of results

Test No.	Number of units constituting the sample	Lot	Temperature	Production date	Type of sample	Quantity harvested	Product name	Validity term	Laboratory tests
1.	5	100620	4 degrees C	10.06.2020	Fast food	1 kg	Chicken kebab	24 hours	Bacteriological examination 55x5=275,0 NTG 30,0 Coliform bacteria 37,0
2.	1	100620	4 degrees C	10.06.2020	Fast food	200 g	Sanitary pad	24 hours	-

CONCLUSIONS

The purpose of a management system is to reduce risks. Every restaurant should have this food safety system in place. In the food industry, more emphasis should be placed on employee training, for they can help fast-food restaurants reduce the risks that usually arise from public health. The fast-food industry is growing rapidly because most people are time-pressed and those who are not pressured consume fast food because it is cheaper or because it is more convenient. Fast food restaurants must be on constant alert in terms of food safety. All fast-food restaurants should implement the food safety management system to keep everything under control because, this way, they always have a corrective action at hand.

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