

THE ROLE OF HYGIENE IN PUBLIC NOURISHMENT

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Codul JEL: I (Health, Education, and Welfare)

1. Introduction

Hygiene term drifts from Hygeia, which in Greek mythology was health's gods, Asklepios's daughter, and healer godes of diseases. Asklepios has remained the curative symbol of medicine, and Hygeia has remained till our days the emblem of health.

The science of hygiene, is one of the oldest branches of medicine and has always had as a goal the preventing of illnesses and keeping human's and collectivity's health, in difference with clinical 's medicine's branches that have, as a main goal, the study of illness and curing the sick man.

Hygiene is population's health science, of keeping and strengthening people's health, being the main discipline of preventing medicine and collectivities medicine. She examines the influence of environment's factors-naturals and socials- over population's health, sanitary and ecological consequences, after environmental factors enterprise by man as well as his and collectivities ability of adaptation at the, permanently in changing, surrounding environment. Hygienic standards are seeking maintaining health and its improvement, the growth of people's capability of work, the extension of people average of life, and the active duration of life, as a general affect.

2. The role of hygiene in public nourishment

Nourishment's hygiene is seeking accomplishing nourishment that is hygiene, rational for population in order to contribute to health's promotion and furtherance of our body's strength.

Nutrition is the process throughout the human body is getting from the environment nutrient substances which are being transformed in order to assure it self the normal outgoing of the metabolism processes.

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Nourishment's hygiene is part of hygiene and is seeking two objectives:

1. Knowledge and release value of the beneficial effects of nutrition over health's spirit.
2. Removing and reducing the risk of food production to become noxious factors for consumers.

Nutrition hygiene is studying food, composition, properties, obtaining conditions, processing, packaging, handling, transportation and marketing in order to market , establish rules for verifying salubrity and quality of foodstuffs of animal origin as well as verifying design, construction, equipping, and operating the units processed, preserving, preparing or debiting food of animal origin.

Nutrition hygiene means all necessary measures to ensure safety and integrity of food. There are four important elements that compose UE strategy in food safety domain:

- Regulations on food and feed safety.
- Providing independent research and information available to the public.
- Verification activities for the implementation of regulations and mechanisms of control processes.
- Recognizing the rights of consumers to make choices based on complete information regarding the origin of food and its content.

3. Framework of legislation on food safety

Regulation of the European Parliament and Council (EC) 178/2002 on the general principles and food law requirements establishes the European Food Security and regulates procedures in food security.

Rules prohibit the placing on the market of foodstuffs which are not safe for human consumption and provide a uniform basis for the use of precaution principles.

Contains rules to follow to ensure food and food ingredients and provides procedure for adoption of implementing rules to enforce these principles in what concerns the specific sectors.

Regulation is transposed in the Romanian legislation through Law Nr. 150/2004 in what concerns food safety, published in the Official Gazette Nr.462/24 may 2004 and the decision nr 308 on the organization and functioning of Veterinary Agency and for the safe food and its subordinated units(Official Gazette Nr 243/19 MARCH 2004).

General rules of food hygiene should be observed when preparing, processing, manufacturing, packaging, transporting, distribution, handling and delivering for sale or supply consumer, must harmonized so as to protect human's health.

In order to implement hygiene rules for food and guides to good practice, it's recommended the applying of EN2000 series' standards.

4. HACCP system and food safety

Under the decision of government, number 924/2005, units in the food sector should identify activities which are determinant for food security and must ensure that security procedures corresponding are established, implemented, maintained and revised based on the principles used in the analysis of risks and critical control points (HACCP).

HACCP system is a system that identifies, evaluates and controls hazards that are relevant to food safety. By Codex Alimentarius, in the seven principles of HACCP system application is:

1. Identify potential hazards and control measure. Their possible hazards that may appear can be determined. This means that as well microbial hazards (of aging) and pollution (chemical pollution, foreign objects) is taken in consideration.
2. Determination of critical control points (PCC); Points in the production process where hazards can be controlled efficiently are marked as control critical points.
3. Establishing critical limits which must be met to prove that the PCC is under control.
4. Establish a monitoring system.
5. Establish corrective actions to be taken when monitoring indicates that PCC is not under control; Anticipated corrective measures are foreseen, which will be applied if the measurements / monitoring show deviations.
6. Establish procedures for verification and confirmation of the actual operation of HACCP. The complete system must be regularly controlled for efficiency and must be adapted in order to see the process changing or product's ones.
7. Establish documented procedures. All shares in the company must be recorded.

Sequence of 12 steps in implementing the HACCP system is:

- Quality assurance policy.
- Informing and training people to be involved in designing the system.
- Information about product.
- Information about process.
- Identifying potential risks.
- Risk evaluation.
- Control measures (critical control points-PCC and attention points-PA).
- Standards and critical limits.
- System monitoring.
- Correction actions.
- Documentary and recording.
- Checking.

5. Conclusions:

The first regulation on food safety dates back to the first days of existence of the EU. Crises that have affected the safety of food in 90's stressed it was necessary to replace of what became a mixed set of rules, chaotic, particularly in relation to food for human consuming, with a simple approach and cover.

In conclusion, the adoption of HACCP system implementation and evaluation of food industry are motivated by the following arguments: reduce the incidence of diseases due to food, providing supplies to the population of a safety products, promoting trade in food, and last but not least, tourism.

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