

HYGIENIC ASSESSMENT OF QUALITY OF FOOD PRODUCTS

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Annotation:

Hygienic assessment of food quality is carried out in the process of sanitary and hygienic examination – a complex of practical measures aimed at determining the quality state of products in order to establish the possibility and order of their implementation for food. All food products must meet the hygienic requirements of the above-mentioned normative documents, should be fresh, not contaminated, not infected, have their own composition and not subject to falsification[1]. The analysis of laboratory studies indicates that the proportion of samples that do not correspond to sanitary and chemical indicators remains consistently high. It should be noted that the proportion of non-standard samples of products for children's nutrition should be significantly reduced[2].

Keywords: food, food raw materials, production safety, quality.

Materials and methods of research:

The study was carried out within the framework of the research work of the Department of General Hygiene and Ecology. In the database of keywords, a search was conducted among Russian-speaking and English-speaking works published in the last 10 years.

Results of the study:

Hygienic definition of the concept of quality of products is a set of properties that determine the degree of suitability of their food. Thus, the hygienic assessment of the product quality is carried out in order to identify the properties that characterize food value and the harmlessness of human health products[3].

Sanitary and microbiological studies of food products can be carried out in a planned manner or by epidemic indications. Planned research is usually carried out in the general complex of examination of hygienic working conditions and sanitary regime



of objects of trade, food industry and catering. In this case, food products are investigated for general microbial densification, the content of sanitary-indicative microorganisms (bacteria of the group of intestinal sticks and enterokochi), and in some cases the pathogenic microflora. Research on epidemic indications is aimed at establishing possible pathogens of food toxicoinfections and factors that contribute to their occurrence.

The procedure for taking samples and methods of their research are regulated by GOST (state standard), TU (technical device) and other normative documentation. Sanitary and microbiological control of catering and food industry by means of washing is part of complex research carried out at these enterprises. The objects of the study are equipment, inventory, dishes, sanitary clothes and personnel hands.

From the equipment and equipment, special attention should be paid to cutting boards, production tables, especially in the shops of preparation of cold snacks, confectionery, beer, soft and branded drinks[4].

When examining the meat, pay attention to the following signs of spoilage: the presence of mucus on the surface, the color on the cut is gray or greenish, the consistency is soft, the smell is unpleasant. The smell is also checked by dipping the heated knife into the meat ("knife test"). It is necessary to pay attention to the presence of foreign inclusions in the muscle tissue of meat (vacuumed bubbles can indicate the finnose of meat). When inspecting fish, pay attention to the state of the gill, abdomen, the presence of mucus, unpleasant smell, mold, the incidence of fish with helminths, and salt fish will have the appearance of rust, red plaque (fuchsin), etc.

When receiving milk and dairy products, the main attention is paid to color, smell, consistency, taste. If necessary, a trial boiling of 200-300 ml of milk is produced. The quality of the eggs is determined by the inspection and ovoscopy, as a shell, the height and position of the pug, the condition of the protein and the yolk. The use of defective eggs is not allowed[3].

Increased attention in acceptance should be paid to the quality of especially perishable products. It is forbidden to accept these products with the expired implementation period. Terms of implementation of these products are specified by the manufacturer in the certificate (quality certificate) issued for each batch of the product, as well as on labels or packaging.

Washers, sanitary clothes, towels take before work or after a break in it. Particular attention is paid to employees dealing with products that are not subject



to further heat treatment (kitchen staff, cold and confectionery shops, finishing department, distributors, buffetchitsa, waiters, sellers). Employees engaged in the processing of raw products are selected before the start of work. Do not take washes with contaminated sanitary clothes and towels.

When carrying out a sanitary-microbiological survey of catering enterprises it is advisable to observe the sequence of inspection of production shops. You need to start with a cold shop, and then take the washes in other rooms. The cold shop is subject to the most thorough examination. The quality assessment of canned food is carried out according to the aggregate of organoleptic, chemical and bacteriological indicators and comes from the conformity of products to the requirements of GOST, TU and other official documentation[4].

Conclusions:

The main purpose of the hygienic examination is to protect the health of the population and rational use of food products, control over observance of hygienic and sanitary-anti-epidemic norms and rules in the storage, transportation and sale of food products. Hygienic expertise includes a large range of issues to ensure the population with high-quality food products and impeccable in sanitary and epidemiological relations[5].

Used Literature

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