MODERN MEDICINE AND PRACTICE
https://inovatus.es/index.php/ejmmp
EUROPEAN JOURNAL OF MODERN MEDICINE AND PRACTICE
Vol. 4 No. 12 (Dec - 2024) EJMMP ISSN: 2795-921X

METHODS OF SANITARY AND HYGIENIC INSPECTION OF FOOD PRODUCTS

Karshieva D. R, PhD
Bukhara State Medical Institute

Abstract: When conducting a sanitary and hygienic examination, the organoleptic properties of the product are determined, its compliance with hygienic indicators and requirements, changes and causes of chemical composition, bacterial damage and the role in the transmission of sources of infection, and the presence of food poisoning, as well as storage conditions are studied.

Keywords: Canitar-hygienic examination, food poisoning, microbiologist, mycologist, toxicologist, veterinarian doctors.

Sanitary inspection of food is one of the main areas of activity of the sanitary-epidemiological service. In order to maintain the health of the population, the nutrition of the population is controlled. Determining the nutritional capacity of a product for the health of the population and its harmlessness is one of the main tasks of sanitary and hygienic inspection. When conducting a sanitary and hygienic examination, the organoleptic properties of the product are determined, its compliance with hygienic indicators and requirements, changes and causes of chemical composition, bacterial damage and the role in the transmission of sources of infection, and the presence of food poisoning, as well as storage conditions are studied. It also studies the composition of the product, its variability, its processing or elimination.

Sanitary and hygienic inspection of food is a complex and responsible process in practice. This area requires multi-faceted knowledge and the ability to apply them in different situations. These include knowing laboratory examination techniques and being able to apply these techniques correctly. In the difficult situations of sanitary examinations, the sanitary doctor will ask other specialists (microbiologist, mycologist, toxicologist, veterinarian doctors, etc.) attract. Based on the above, the correct conduct of a hygienic examination of food plays an important role in the activities of the nutritional Hygiene Doctor.

Sanitary and hygienic inspection of food products is carried out on the basis of a writ. Sanitary and hygienic inspection is carried out according to the DSENM work plan in the form of a warning and current control at its controlled facilities, and in some cases in an unplanned manner, depending on the situation. Such control consists in checking food products as well as finished products and tools that affect their quality (dishes, Tara, caducous products, tools and equipment used in the manufacture of products).

The doctor of the DSENM should conduct sanitary inspection, first of all, be able to reach sanitary-epidemiological significance and cover the following main areas:

a) quality control of perishable products. It is necessary to take into account the autonomy of these products from the epidemiological unit and give it to the fact that an effective term is processed in their examination. At the same time, bacteriological indicators are anicized, the cause of which, as a result of or reduced by a

deficiency of the effect of heat, bacteriological indicators may change due to a malfunction of the process. Physicochemical indicators of hygienic importance are also determined;

b) hygienic requirements for the production of new food products are controlled according to the plan, while the production of dishes and headgear on the basis of new materials is controlled;

c) it is controlled that the products of new biological value correspond to the process of production of products in agreement with the sanitary regulatory authorities;

d) the presence of additional residue without food products, the amount of toxic chemical additives, heavy metal salts, etc. is controlled;

e) control of the biological quality of food in children's treatment-preventive institutions and places of public catering;

f) in food production institutions, a laboratory is supervised over the good quality of food and the sanitary procedure of ready-made meals.

Hygienic inspection will be 2 types: planned and unplanned (urgent).

In a planned hygienic examination, it is determined that food products in institutions correspond to the main indicators (organoleptic, physico-chemical, bacteriological).

Unplanned sanitary inspection food products by DSENM:

a) checking the production of food if it is necessary to carry out the current sanitary control of special sanitary and epidemiological indicators;

b) if the DSENM is in disagreement with the courts of justice on the basis of orders issued by higher organizations, together with the supervisory authorities and economic organizations;

c) on the basis of orders, including on the application of the investigative and judicial bodies;

d) A quality examination carried out by the supervisory body that examined the food on the final decision or the competence of Veterinary and sanitary organizations and has a specific hygienic or epidemiological basis.

From this, unscheduled sanitary inspection can also be carried out on the basis of farm contracts, if there are no laboratories in food production enterprises.

Stages of conducting sanitary inspection

1. Preparatory stage. The inspection specialist at this stage will familiarize himself with the regulatory documents related to the quality of the product, the technology of development, the procedure for the distribution and sale of food. If there are no relevant official regulatory documents for the product, it is compared with general hygienic requirements.

2. The stage of acquaintance with the documents describes the process and quality of the preparation of the product under investigation. It is possible to demand the indication of the contract concluded between the consumer and the seller if necessary. When determining the quality of food, attention should be paid to the presence or absence of a special mark, shelf life and distribution conditions.

3. Inspection stage at the place of storage of the product. In this case, it is necessary to pay close attention to the procedure and conditions for storing the product, comparing its size with the information provided in the documents. The condition of the combs, seals and warning records are checked separately. Defects identified in documents and Combs, individual marks are recorded in the verification act.

4. Stage of opening packaged products. If the products consist of several packaging, they all open at the same time. If a comparison is made to Davst or TSHS for the purpose of verification, the amount of product listed in Davst or TSHS is obtained. If these requirements are not set, 10 percent or more of the total volume can be obtained, depending on the purpose and quantity of products intended for sanitary and hygienic inspection of products. If the quality of products is suspected by a sanitary doctor, there is soil damage to the product, a violation of the technological process.

5. Examination of organoleptic indicators of food products: there are insects and their larvae-checked for cough, foreign smell or anicization of taste and pollution. Products ofing smell are checked at room temperature in a heated and melted state. If the product is packaged in a container, the smell at the bottom of the container is determined by a knife or a special tubular iron tool. In order not to doubt the taste of the product, it is anicized at 20-45 degrees, at a temperature below this, the taste is significantly lower may be.

Drawing up an act of verification

When drawing up an act, the product is first examined. It records the place and time of inspection, the name of the Examiner and those involved in the examination, patronymic, surname, career, general product Haki information (origin, hajmi, Tara's condition, availability of plowed documents, time of loading and unloading), information received after inspection of the products (storage conditions, number of opened places, results of organoleptic inspection). In the closing part of the act, the specifics identified in the products are noted. If there is a need to identify the product under laboratory conditions, the act may not be completed.

Taking samples from food products for laboratory inspection

In food sampling, the Davst is followed for each product “sampling for laboratory testing of food products, beverages, and colorants”. Each sample is packed in a special container by a sanitary doctor, sealed. Based on the samples obtained, an act is drawn up, at the same time the sanitary Journal of the enterprise records the cost of sampling the product at the sanitary doctor. The act on the receipt of the sample is completed in two copies, one is sent to the laboratory, the second is left to the person in charge of the enterprise. The samples obtained must be delivered to the laboratory within the qiska vakt under the responsibility of the Enterprise Administration. The time of receipt of the sample of the product is recorded in the accompanying document, in the laboratory this time is recorded in the Journal of registration and documents on which the result of the examination is written. The sampling Act indicates the purpose and reason for the inspection. The sampling Act indicates the purpose and reason for the inspection. At the end of the sampling act, it is written that the administration of the enterprise is warned that the distribution of the product should not be allowed, that the storage conditions before receiving the results of the laboratory should be kept in conditions where there is no way to change its composition (Sharifi of the name of the responsible employee).

In a scheduled sanitary examination, the sampling Act does not need to provide this information, while in other cases it is decided according to the decision of the sanitary doctor.

Examination of samples in the laboratory is carried out in Davst or in accordance with special hygienic methods of examination. The results of the laboratory examination of the product are written on a special laboratory letterhead.

The purpose of the sanitary examination of food is to provide the population with quality food products and control the nutritional value of products and their be-risk to human health. The quality of products depends on the standards and norms set by the country to the enterprises that produce them. In the process of storage, transportation and distribution of products, its primary feature: change in taste, appearance of externality, smell; harmful impurities and microorganisms can fall on the product and damage them.

Depending on the quality, products are divided into the following categories:

1. Suitable (quality) - products that fully meet all standard requirements. The consumption of these products does not have a detrimental effect on a person and is recommended for consumption in unlimited quantities.

2. Conditionally suitable-products that have undergone a certain change, they are not recommended for direct consumption and require processing (in most cases, a term). For example: if a larva of tapeworms has been detected in the muscle tissue of a new fish, or gushti of moles infected with brucellosis, leukosis, tuberculosis and oxime disease, etc.

3. Products with low nutritional intake undergo certain changes and their nutritional value decreases, their consumption in a natural state is considered harmless to health. The nutritional value of such products comes from the fact that the technological process is disrupted, the storage conditions are abnormal. For example: low-fat milk, bread with increased humidity than normal.

4. A falsified product is products obtained by adding artificial additives in order to hide the disadvantage. For example: consumption soda is added to milk with high acidity levels. In this case, the development of rotting microorganisms in milk stops, and the vitamin C contained in the product is broken down. Such dairy products are considered unfit for consumption.

5. Surrogates are products with organoleptic indicators (smell, taste, color, appearance) similar to this product, but with a completely different chemical composition and made artificially. These products include cashews obtained from legumes; urns of natural juices include fruit essences, mayonnaise, Black Caviar, artificial honey, among others.

6. Unsuitable (poor - quality) products-these products are considered unsuitable for consumption both naturally and processed, since their organoleptic indicators are bloodless or harmful to the human body. As a result of the consumption of unsuitable products, the larvae of helminths, pesticides and skulls can harm the body with toxic substances. Examples of unsuitable products are moldy bread, musty gusht, flour damaged by spores.

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