

IMPLEMENTATION OF HACCP SYSTEM IN THE REGION OF EASTERN MACEDONIA

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Introduction

Goals

Results

Managing food in a way which is appropriate and safe for human use is an imperative for each country. Namely, access to adequate quantities of safe food provides a healthy population. The basic requirements for food safety in the Republic of Macedonia are regulated by the Food Safety, Products and Materials in Contact with Food (Food Safety and Products and Materials in Contact with Food, 2002, 2007) as the basic law in the area and the Law on Veterinary Public Health (Law on Veterinary Public Health, 2007).

1st January 2009 was the deadline for the application of HACCP system by all food producers in the domestic industry, traders and caterers. The aim of this study was to investigate whether the introduction of HACCP system in Eastern Macedonia is on a satisfactory level. Therefore the conditions within the business operators are examined and analysed from the point of view of implementation of HACCP system.

Figure1. Percentage of implementation of DCP standards, GMP and HACCP

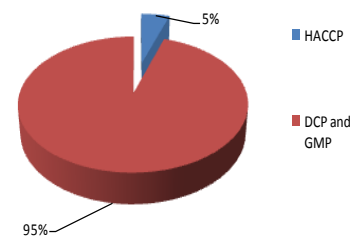
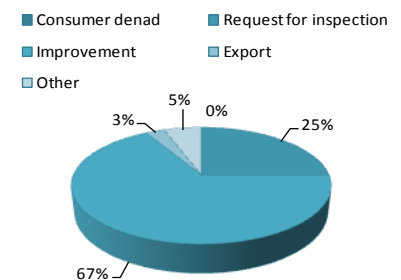


Figure2. Incentives for companies to implement the standard (%)

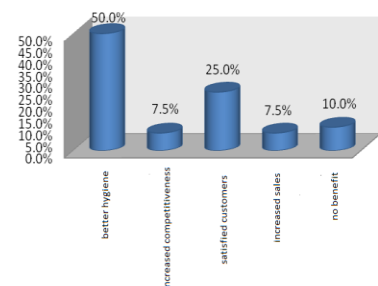


Materials and methods

The data on the conditions created by the introduction of the HACCP system for producers in the municipality Probistip were collected in order to obtain reliable information on the extent of meeting the legal requirements for food safety and obstacles facing the food business in the implementation of the system.

The analysis is made on the basis of the given answers to the questionnaire of 40 food business operators, and based on general observations and suggestions by the Agency for Food and Veterinary, Probistip. The descriptive - analytical method is applied. The total number of food operators surveyed was 40, and the total number of companies also 40. The questions were answered mainly by company managers with equal representation in terms of gender.

Figure3. Opinion of the representatives of the investigated companies about the benefits of implementing HACCP system (%)



Conclusions

The results indicate that the implementation of HACCP is not sufficient. According to data obtained, all food operators have been established systems for food safety. 95% of the operators investigated have been established the principles of DCP and GMP and only 5% have been established the HACCP system. An effective national system to control food safety should be crucial to the health and safety of consumers and it should ensure safety and quality of food products intended for domestic and foreign market.