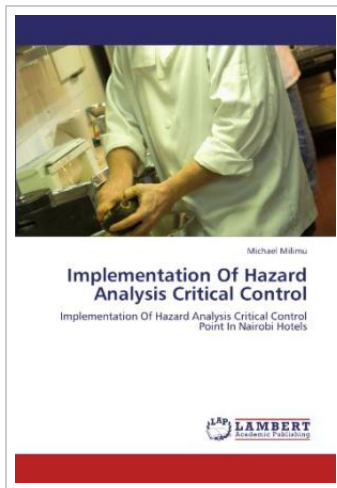




Implementation Of Hazard Analysis Critical Control

By Michael Milimu

LAP Lambert Academic Publishing Jun 2012, 2012. Taschenbuch. Condition: Neu. Neuware - Based on the study presented by the research findings on the status of implementation of HACCP system in three star and five star hotels, it was clearly noted that five star hotels implement HACCP system to a large extent than the three star hotels. Statistics also show that staffs in the five star hotels participate to a large extent in implementation of HACCP system. While in three star hotels the staff participate once in a while and moderately in implementation of HACCP system. Additionally the following are roles that staffs play in implementation of HACCP system in hotels: supervision, training staff, cleaning the environment and maintain high hygiene standards, elimination of hazards in food production and linking food production and service point. Also, regarding the findings on implementation of HACCP system the following reasons were quoted as significant benefits of implementation of HACCP system in the hotel: reduced cases of health hazards, increased customer confidence in eating at the hotel. More safe food produced, high hygiene standards had been set in the hotel and it has reduced injuries at the hotel when the staff using equipment and machinery...



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