

Introducing HACCP in food production and ways to control compliance in Republic of Macedonia



Gjorgeska Biljana, Petkovska Sofija
University Goce Delcev, Stip, Macedonia
Faculty of medical science

Background

Guaranteed food security, proven through the implementation of European standards, is a crucial requirement for the placement of products in European markets.

The part of the production of safe food known as "Risk Analysis and Critical Control Points" or HACCP is rapidly introduced as a legal regulation in all developing countries and Macedonia introduced such a bylaw in 2002.

Objectives

The aim of this study was to investigate if licensing and inspection procedures are in accordance with the standard plans for assessment of implementation of HACCP in Eastern Macedonia and if the knowledge of the standard and its benefits are adopted well, recognizing collection and transfer of evidence in the case of breaking the law.

Conclusions

This survey indicate a lack of implementation of HACCP standards in the region of Eastern Macedonia as a result of insufficient knowledge of it, of the financial aspect as well as of insufficient indication by the inspection services to its advantages and its proper implementation.



Materials and methods

The analysis is made on the basis of the given answers to the questionnaire of 40 food business operators as well as the observations and suggestions by the Agency for Food and Veterinary.

Results

The results obtained indicate insufficient knowledge of the HACCP system and consequently its implementation