

ABSTRACT

Lifestyle and demographic changes in Sri Lanka over the past several decades have led to increased consumption of foods that are raw, minimally processed and ready-to-eat. These changes are believed to contribute to higher likelihood for the occurrences of food-borne illnesses. Pro-actively addressing any deficiencies in the existing food safety system and progressively moving to a science based preventive food safety approach such as HACCP will significantly enhance food safety. In the future HACCP will be an essential vehicle in consideration of the equivalence of food safety control systems for nationally as well as internationally traded and catered food where the hotel industry plays a prominent role in terms of consumer safety.

The present study was focused on the identification of potential hazards associated with selected barbequed meat products served at a leading hotel and the implementation of preventive and control measures by developing an HACCP plan. GMP and SOP manuals currently established for the hotel were critically evaluated in the preliminary study. The hazards within the production processes of barbequed meat products were identified and CCP's were determined for each. CCP's were assessed and incorporated to develop the HACCP plan for the selected barbequed meat products.

Evaluation of the prerequisite programme was used as the universal procedure to control the conditions of the hotel environment that significantly contribute to the overall quality and safety of the barbequed products. Microbiological hazards, contaminations of cleaning agents and contaminations of metal ware were the most risky hazards identified in biological, chemical and physical categories respectively. CCPs for barbequed chicken and barbequed pork were precooking and hot holding. CCPs for barbequed beef and medium cooked barbequed pork was grilling. Critical limits for CCPs were established, monitored, verified and documented. It is expected that a comprehensive verification of the developed HACCP system be carried out by an independent expert on annual basis. Verification activities should also be scheduled upon HACCP system change.