

# 3<sup>rd</sup> European Food Safety & Standards Conference

October 24-25, 2016 Valencia, Spain



## A Baltazar

Coimbra Health School, Portugal

### Development of a checklist to implement and monitoring HACCP in small and medium-sized public catering companies

It is essential to ensure the technical, functional and hygienic conditions of food in public catering establishments, to ensure the supply of safe meals. This study aimed to develop a checklist as a tool for evaluation and diagnostics of the technical-functional conditions and hygiene of the establishments in small and medium-sized public catering companies, based on Portuguese and European community laws. The work was conducted in four main stages, namely: Compilation, ordering and assessment of the European and Portuguese laws; planning, development and preparation of the checklist; pre-test and; application of the final checklist as an implementation and monitoring hazard analysis and critical control points (HACCP) tool in 22 public catering companies for a period of two years. The developed tool was easy to use, follow the operational flowchart of the food sector and the steps necessary to implement and monitoring HACCP, enabling rapid diagnosis and easy judgement between different establishments of public catering.

#### Biography

A Baltazar is a Professor in Coimbra Health School for the graduation course of "Dietetic and Nutrition", attending the PhD in "Food Quality" in FCT-UN Lisbon, with certifications in various Post-graduation studies, Food Safety - HACCP auditor, and a Master in Occupational Safety. He is a dedicated and qualified Dietitian, with 10 years of experience, a strong technical background, proven in management skills and an "agent for change". His exceptional experience is in monitoring progressive food industry and providing training, knowledge of food safety requirements and quality standards in food manufacturing.

[btabora@osiris.pt](mailto:btabora@osiris.pt)