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## Prometeo: Epidemiological registry for chronic pain

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Prometeo is the first european digital registry representing the health status of patients suffering from pain based on collecting and integrating all the relevant medical/health information available for a patient and including processing data, prediction and decision helped by computer modeling and simulation of clinical cases, shared by healthcare professionals in Europe. Using Clinical Decision Support Systems (CDSS), the Registry also facilitates pain research and clinical trials, providing clinical outcome data and performance measures to determine the effectiveness of the policy in improving pain care for beneficiaries enrolled in the project. Prometeo helps the detection of patients suffering from chronic pain in Europe by both automated transmission of the clinical parameters to an electronic patient record and the use of unobtrusive wearable user-friendly tools that track the patient's condition continuously. Prometeo enables new clinical information to be generated by the blending and fusing of existing data but, ultimately, it leads to the creation of a real avatar capable of supporting the medical professional by producing the new clinical knowledge which will emerge from the integration of patient-specific and population-specific information. Only by continuing to create value through innovation can we continue to redefine the standard of care and continue to improve health outcomes.

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## Applications of good manufacturing practices (GMP) and hazard analysis and critical control point (HACCP) system in hygienic chicken meat production at retail level

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Good Manufacturing Practices (GMP) and Hazard Analysis and Critical Control Point (HACCP) system are important in order to produce safe food especially for the highly perishable food products like chicken meat. GMP includes many basic operational conditions and procedures like correct construction and layout of the food premises, adequate maintenance of equipments and utensils used in processing, effective pest control program, avoidance of foreign matter within the finished product, etc. HACCP is a preventive system assuring the safe production of food products. The application of HACCP is based on technical and scientific principles that assured food safety. The principle of HACCP can be applied to production, meat slaughter and processing, shipping and distribution, food service and in home preparation. In a case study, a comparison has been made between the qualities of chicken produced through the market procedure as it is been practiced with that of chicken produced through intervening certain aspects of GMP and HACCP. The interventions include selection of the healthy birds, cleanliness of the cutting knives and cutting platform, use of potable water and proper disposal of viscera. Fly proof netting and a clean dispensing box for keeping the cards were also installed. The result shows that microbiologically the meats were found more sound and safe when produced with the above interventions in terms of GMP and HACCP, then that of the chicken produced through the market procedure as it is practiced. Personal hygiene of the concern butcher or meat handler was also considered during the course of case study. The work also directed with the study on product processing from both types of meats and the results concluded that the later system of production can reduce more safe and sound products in terms of shelf life and product quality.

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