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## FOOD SAFETY MANAGEMENT SYSTEM AND PRINCIPLES

**Tukhtasinov Shoxrux Bahodir oqli**

Student of Tashkent State Agrarian University

**Anvarova Feruzahon Fayzullo qizi**

Student of Tashkent State Agrarian University

### **Annation:**

Food safety involves all necessary measures to eliminate the physical, chemical and biological hazards that occur in food products. Therefore, a safe food product is designed to be consumed and has physical, chemical and microbiological properties for human consumption without losing its nutritional value. In other words, a condition that is not harmful in the sense of a safe diet is important for human health. Otherwise, when unhealthy foods are consumed, unwanted conditions such as the appearance of symptoms or an increase in health problems can occur. Food safety is about consuming food for consumption and determining whether it protects consumers from food-related hazards. So everyone in the food chain has to contribute. Food safety and quality can only be regulated through the application of food safety and quality systems in the food industry.

### **Keywords:**

Healthy lifestyle, food production, conditions, rules, safety, transportation, preparation, storage

Nutrition and healthy living are the basic needs of our people. This is achieved through food security. The emergence of many new diseases today is the result of negligence in this regard. Diseases caused by bad and unhealthy food products pose a threat to human health in developing countries as well as in developed countries. These diseases pose a great risk to children, pregnant women, and the elderly, especially those who do not have a defense system.

The goal of food safety research is to ensure that the product produced does not cause physical, chemical or biological harm to consumers and the natural environment. In addition to the quality production of food-producing restaurants, hotels, patisseries, cafes and similar establishments, the need to introduce a number of food safety management systems in food safety management now increases the importance of food safety. Food safety research is aimed at minimizing the food risks that can occur, and research is being conducted on how to address these issues. In this regard, food hygiene practices and training of employees working in business also contribute to the development of food enterprises and improve the quality of life in society.

The issue of food safety is related to the emergence of food-related hazards when food is consumed. Since this risk can occur at any stage of the food chain, effective control in the food chain is necessary. Therefore, food safety can be ensured by the contribution of all elements in the food chain.

The main task of all enterprises operating in the food industry is to ensure hygienic rules and supervision at every stage of the supply chain and to keep food products safe from the farm to the consumer's forks.

Failure to comply with the necessary cleaning and hygiene conditions for the production, processing, storage, transportation, preparation and consumption of food and their contamination in various ways can lead to loss of food value, deterioration of food quality, leading to food poisoning or other health problems and economic losses.

To do this, the following requirements must be met:

- Licensed drugs recommended during production must be used in an appropriate manner and in sufficient quantities.
- Care should be taken not to adversely affect the product when using methods such as watering, fertilizing and care.
- Only medicines approved by the Ministry of Animal Health should be used at the recommended time and amount.
- Veterinary drugs No veterinary prescription is used.
- Vaccines of animals should be given from time to time.
- Animal habitats and vehicles should be suitable for the welfare of the animals.
- Animal diseases and deaths of animals due to unknown cause should be reported immediately to the relevant state authorities.
- Medical information provided by a veterinarian should be sought when transporting animals.

The main condition for food security is the supply of safe raw materials. To produce safe food, raw materials must be produced in a healthy and hygienic environment.

Food hazards are considered in three groups: physical, biological, and chemical. Physical hazards are foreign substances such as stone, soil, glass, metal, wood, and bone, which should not be present in food. However, among the risks in food, microbial risks come first. Nutritional risk is important at various stages of production activities. If not sterilized by the right methods, food naturally contains many microorganisms. The real risk arises when this number exceeds the limit and poses a risk to human health.

Bacterial, fungal, viral and parasites are one of the main biological hazards that threaten food safety. As a result of the measures taken, certain diseases were completely eliminated or minimized. However, unfortunately, it is still a threat in our country. To protect people from these diseases, especially animals need to be controlled.

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