

Food establishment classification

[Nutrition](#), [Food Safety](#)



“ FOOD ESTABLISHMENT CLASSIFICATION AND FOOD MANAGEMENT ON CANTEENS AT WESTERN MINDANAO STATE UNIVERSITY (WMSU) AND ITS IMMEDIATE VICINITY" Dan Laurence Quitoy Arado Patrick Rey Quitoy Suarez A Research Proposal Submitted In Partial Requirement in BES 124 (ENGINEERING RESEARCH) PANELISTS: Engr. Mohammad Jaiton T. Halim MS EnSci Engr. Lizamyl Robles Laping MS EnE January 2013

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CHAPTER I. INTRODUCTION 1. 1 Background of the Study Food is a primary necessity in the world. It is usually of plant and animal in origin in which its consist and contains essential nutrients ingested and assimilated by an organism to produce energy, stimulate growth, and maintain life such as carbohydrates, fats, proteins, vitamins or minerals. Here in the Philippines, the Department of Food and Drugs is the agency that monitors, examines and studies the quality and standards of food and drugs as a part of protecting the public’s health and safety in consuming food products. Food establishment is an operation that stores, packages, serves, or otherwise provides a food for human consumption such as: a food service establishment, retail food store, satellite or other feeding location, catering

operation if the operation provides foods directly to a consumer. 1. 2

Statement of the Problem Most food establishment don't know the proper food management that involves the proper oversight of food selection, preparation, presentation, storage and preservation. An expert food manager or maybe the owner of the 1 establishment should know how to organize a commercial kitchen to the best advantage on how to store foods properly in an area that is safe and at the proper temperature. And every establishment don't comply in the proper implementation of the provision in P. D. 856 1. 3 Objectives of the Study 1. To evaluate the display and storage of cooked food on selected canteens at WMSU and its immediate vicinity. 2. To be able to determine if it meet the standard of food establishment based on PD856. 3. To determine the food management practices in the selected canteens. 1. 4 Significance of the Study The importance of this study is to aid the canteens owner in the proper implementation of the pertinent provision of P. D. 856. And to have a better understanding in food management specially for the canteens owner. 2 1. 5 Scope and Limitation of the Study This study was limited only on Classification on food establishment and food management on three (3) canteens located inside the WMSU campus two (2) in Campus A and one (1) in Campus B and one (1) canteen found outside the WMSU campus. 3 CHAPTER II. REVIEW OF RELATED LITERATURE 2. 1

Sanitation Code of the Philippines P. D. 856 WHEREAS, the health of the people, being of paramount importance, all efforts of public services should be directed towards the protection and promotion of health; and WHEREAS, with the advance in the field of sanitation in recent years, there arises the need for updating and codifying our scattered sanitary laws to ensure that

they are in keeping with modern standards of sanitation and provide a handy reference and guide for their enforcement;

2. 1. 1 Classification of Food Establishment Food eating establishment (means any premises where ready-to-eat food is prepared for sale or sold to the public) and drinking establishments (whose primary function is the serving of alcoholic beverages for consumption on the premises) are classified into class A, class B, and class C.

- 4 2. 1. 1. 1 Class A The percentage rating shall not be lower than 90% and shall conform to the requirements of the preceding sections (Food Establishment of the Code on Sanitation of the Philippines, 1995).
2. 1. 1. 2 Class B The percentage rating shall not be lower than 70% and all those which failed to comply with one or more minor requirements for class A (Food Establishment of the Code on Sanitation of the Philippines, 1995).
2. 1. 1. 3 Class C The inspection rating shall not be lower than 50% and all those who have violate one or more important items in sanitation requirements of public health importance of these rules and regulations. Class C establishment are permitted to operate only for a temporary period to be determined by the local health officer those below 50% shall be subjected to cancellation of permit (Food Establishment of the Code on Sanitation of the Philippines, 1995). Class A food establishment found during two successive inspection to have failed to meet class A requirements shall be degraded to class B or C as the case maybe, on the other hand, class B or C establishments who have complied with class A requirements may apply or upgrading or classification using EHS form no. 111.

- 5 2. 2 Proper Food Management Practices

1. Dry storage of foods. All canned foods and dry ingredients are stored in a designated area. Foods should not be stored in

areas such as restrooms, furnace rooms, stairwells or hallways. Foods should be stored off the floor and in closed containers.

2. Cold holding of food. Cold holding is storing food under refrigeration at 41°F or below. Refrigeration prevents food from becoming a hazard by slowing the growth of most microbes.
3. Cooking temperatures. Cooking is the thermal heating of foods at sufficient temperature over time to kill microorganisms in the food.
4. Reheating foods. Reheating is the thermal process to heat foods that have been previously cooked and cooled in a food service establishment. Proper reheating is heating a food to 165°F within two hours.
5. Cooling foods. Cooling is a process of removing heat from food quickly enough to prevent microbial growth. One method is done by placing foods in shallow containers no deeper than 2 inches and leaving them uncovered until cold, 41°F or below.
6. Room temperature storage. Temperature is one of the prime factors that control the growth of bacteria in food. Many types of pathogens and spoilage bacteria are prevented from multiplying to significant levels that cause foodborne illness with proper holding practices. All foods need to be stored cold 41°F and below or hot 140°F or above.

6 2. 2. 1 Clean Hands

U. S. DOHEW (1979), stressed that when it is necessary to use the hands, one must make sure that they are kept clean. Hand must be washed often with warm water and soap to keep them clean particularly from changing from one type of work to another. The old counter to towel on which hands are “wiped” between jobs should not be considered adequate washing.

According to Richardson (1974), while working at the preparation of any food especially those to be eaten without cooking, any bacteria on the hands, under the nails can be transferred easily to the food. Therefore it is

absolutely essential that the hands should be thoroughly washed before such food preparation is begun and that no contaminations of hands occur during the working period.

2. 2. 2 Clean Utensils and Equipment As mentioned by U. S. DOHEW (1979), clean utensils and equipment is also as important as clean hands during food preparation. Food contact, surfaces of tables and equipment used to prepare raw food, especially meat and poultry, should be thoroughly and completely cleaned and sanitized before being used to handle cooked foods. Once a piece of equipment becomes contaminated and is not cleaned before handling other food, the new food prepared with it becomes contaminated.

7 According to NDAP (1983), all cleaned implements must be kept clean and prevented from being re-contaminated when stored. Silverwares and small utensils should be stored away from dust and to be protected from dust.

2. 2. 3 Clean Raw Fruits and Vegetables As emphasized by U. S. DOHEW (1979), cleaning is especially important for those fruits and vegetables are to be served or eaten raw. The importance of thorough washing is obvious since fruits and vegetables have been grown under unknown condition and handled by many people. According to Bennion (1980), also stressed the importance of thorough washing of fruits and vegetables in water that is safe for drinking is essential in the removal of dirt. When washing all spoiled and discoloured portions should be trimmed off, especially if they are to be consumed raw.

2. 2. 4 Proper Cooking of Foods According to Guzman (1986), the time temperature conditions of cooking or processing foods need testing such that food is microbiologically safe and yet its palatability factors such as colours, texture, shape, and flavour are still within the acceptable range

8 2. 2. 5. Proper Display and

Service As emphasized by U. S. DOHEW (1979), it is important that is being held for service must be stored or displayed in such a manner the food handlers or customers cannot contaminate it by sneezing, coughing or by unnecessary handling. Food must be protected by appropriate guards to prevent droplets from customers cough and sneezes from falling into the food and contaminating it. Perdigon (1989), enumerates some rules to follow when storing foods: 1. Store foods only for areas designed for storage 2. All foods should be placed and kept in clean wrappers and containers. A dirty container can attract pest and contaminate food. 3. Keep storage place clean 4. Never keep garbage in the same room as the food. This study is anchored on the Golden rules for food safety set by World Health Organization (WHO), (NFP, 1997). The Golden Rules for food safety as are follows: 1. Choose food that have been processed for safety 2. Cook food thoroughly 3. Eat cooked foods immediately 9 4. Store cooked food carefully 5. Reheat cooked foods thoroughly 6. Avoid contact between raw and cooked foods 7. Wash hand repeatedly 8. Keep all kitchen surfaces meticulously clean 9. Protect foods from insects, rodents, and other animals 10. Use clean water 2. 3 Selected Canteens 1. Canteen A. Refers to the canteen near the Nursing Building. 2. Canteen B. Refers to the canteen beside Registrar office. 3. Canteen C. Refers to the one (1) canteen in the campus B. 4. Canteen D. Refers to the canteen outside in the university. 10 CHAPTER III. METHODOLOGY 3. 1 Locale of the Study This study will be conducted inside and outside the WMSU campus. Four (4) selected canteens will be considered in determining the food establishment and food management and its vicinity in the area. 3. 2 Research Design Every canteen must be determined or classified based on

their food establishment requirements of the preceding sections (Food Establishments on the Code of Sanitation of the Philippines, 1995) 3. 3

Sampling Procedure A simple random method will be used in the selection of the canteens to be considered. This will assure that the four canteens are properly and equally represented. These canteens will also be considered as the research area due to a number of consumers seen within. 11 3. 4

Respondents of the Study The respondents of this study were the owner of the selected canteens. The selections of the respondents were based on the following criteria: a.) selling all food items that classified as cooked meals, snacks, and desserts and appetizers. b.) those who are rendering straight for five days during the conduct of the study. Further, there were four (4) owners who were purposively selected, because these respondents were based those who are rendering straight for five days during the conduct of the study. This is shown in table 3. 4. 1. Table 3. 4. 1 Distribution of Respondents

per Canteen	Canteen	Number of Respondents	Percentage	ABCD
1	1	1	25%	1
1	2	1	25%	1
1	3	1	25%	1
1	4	1	25%	1
Total		4	100%	12

3. 5 Data Collection 1. Interview An interview was conducted to the canteen owner to get their basic information about their establishment and any data that concerning about P. D. 856. 2.

Observation Observation was the primary method used in determining the food management and its individual vicinity on selected canteens. The procedure used was as follows: 1. Observation was used in determining number of consumers in each canteen 2. The observation was done by the two researchers to avoid bias to establish the reliability of the data. Four canteens were observed by the two researchers at the same time (every lunch time) for five successive days. 3. Five days was given or allotted per

canteen to be observed. A total of twenty (20) observations were made from both observers.

13 3. 6 Data Analysis Data from the questionnaire will be presented by chart. The evaluation of the food establishment, display and proper storage of food and its vicinity sanitation will be classify according to an existing concerning food establishment and food sanitation based on photo documentation.

14 CHAPTER 4. COST AND ESTIMATE Expenses | Cost | Encoding/Research Photocopies Printing Other Expenses | 120. 0040. 0090. 00200. 00 | Total: | 450. 00 |

15 CHAPTER 5. SCHEDULE OF ACTIVITIES Date | Activities | November 15-22, 2012 November 20- December 1, 2012 December 3-7, 2012 December 10-12, 2012 December 13-19, 2012 January 3-5, 2013 January 6-8, 2013 January 10, 2013 January 14-17, 2013 |

Formulating research title Searching Data and gathering laws which are related to our study Starting to make the chapter I of our study Processing the letter to be sign by the important personnel Making other chapter for our research paper Finalized the research paper Encoding the research paper Submit the hard copy of the research paper which will checked by the instructor Preparing for the schedule of our defence |

16 CHAPTER 6.

REFERENCES U. S. DOHEW (1979) Sanitary Food Service U. S. DOHEW World Health Organization (1979). The Health Aspects of Food and Nutrition. WHO — Regional Office of Western Pacific National Institute for Food Service Industry (NIFI) (1978). Bennion, Marion. (1980). Intruductory Foods. Macmillan Publishing CO. Inc. Nutritionist Dietition Association of the Philippines (1983). Fundamentals in Food Service NDAP. Presidential Degree No. 856. December 23, 1975. Code of Sanitation <http://www.wisegeek.com/what-is-food-management.htm> <http://www.kingcounty.com/what-is-food-management.htm>

gov/healthservices/health/ehs/foodsafety/inspections/foodhandling.aspx 17

Observation Question: Canteen: _____ " Food management Practices for the

owner. " Instruction: Check (/) on the space provided for whether the

following food management practices are observed. Food Management |

Observation | | YES | NO | A. Food storage | | | 1. Store and display cold food

at proper temperature? | | | 2. Store and display hot food at proper

temperature? | | | 3. Uses clean containers for storage and display? | | | 4.

Keep storage or display area clean? | | | 5. Covers food when storing and

displayed in counters? | | | 6. Does not provide garbage near area where food

is stored and displayed? | | | B. Serving of food | | | 1. Serves cold foods cold?

| | | 2. Serves hot food hot? | | | 3. Used clean serving utensils? | | | 4. Used

separate serving utensils for every dish served? | | | 5. Used disposable

utensils for take-out food and beverages? | | |