

ABSTRACT

MIRAS, DESIREE N., FRAGO, CRISTINE C., PADRONES, RODA A.,
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Naga City. " Application of Hazard Analysis and
Critical Control Point (HACCP) in the Food Chain
Industry in Naga City".

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This study sought to determine the applications of hazard analysis and critical control point in food chain industry along a.) production, and b.) sales and profit. Specifically, this study aimed to answer the following questions: 1.) What are the food chains in Naga City which are HACCP accredited? and 2.) What are the factors that contribute to the development of safety hazards in the food industry?

The study used the descriptive research design. It had 30 respondents composed of the managers, staff, and crew of three restaurants in Naga City. Data were subjected to descriptive statistical tool.

Findings revealed that: 1.) The HACCP accredited food chains in Naga City are: a) Cafe Plazuela, b)McDonalds, and c)Jollibee. Data show that 17 or 56.67% were male and 13 or 43.33% were female; 15 or 50% belonged to the age range of 18-22 years old and the least was 2 or 6.67% at the age range of 33 and above. As to civil status, most were single at 23 or 76,67 and 7 or 23.33% were married. As to educational qualification, majority were college graduates with 20 or 66.67% and the least were vocational graduates at 4 or 13.33%. As to the position, majority 13 or 43.33% held service crew position, and 3 or 10% were managers. 2.) There were two factors contributed to the development of safety hazards in the food chain industry in Naga City. Along the environmental factors of the food chain industry in Naga City, systems management /operation was the highest at rank 1 with a weighted mean of 4.0 interpreted as Very Effective. Rank 2 was the regular review for significant change of food with weighted mean of 3.6 interpreted as Very Effective. At rank 3 was identify industry lead program with a weighted mean of 3.4 interpreted as Very Effective. Along the organizational factors or the safety procedures of food chain industry, Hand washing had the highest weighted mean of 3.80

interpreted as Very Effective at ranked 1; Serving with 3.25 was interpreted as Very Effective at Rank 2; and Storage with a weighted mean of 2.83 interpreted as Moderately Effective at rank 3. Overall, the Average weighted mean for the organizational factors was 2.84 interpreted as Moderately Effective. 3.) Along the critical control point in production, the highest was Improved the legal defence of "due diligence" with a weighted mean of 3.0 interpreted as Moderately Effective at rank 1; Second, was it identifies steps where food safety should be improved at 2.60 interpreted as Moderately Effective: Third was it provides information and instruction for all staff at 2.0 interpreted as Fairly Effective. Along the critical control point along sales and profit, to increase income with a weighted mean of 4.0 interpreted as Very Effective was rank 1; followed by Improved selling practices with 3.8 interpreted as Very Effective at ranked 2; then Improved profitability with 3.7 interpreted as Very Effective at rank 3.

The study concludes: 1.) There are only few HACCP accredited food chains in Naga City and a need to encourage more of them to submit to the accreditation is evident. 2.) Environmental and organizational factors considered can be controlled. Applying control system, management practices, requiring information for health safety, advice or help with hazard analysis are needed. 3.) Satisfaction of a customer sometimes depends on the foods/services offered by the food industry. Successful application of industry requires the full commitment and involvement also of the management and the work force. Increasing competition (whether for profit or non-profit) is forcing businesses to pay much more attention to satisfying customers, including by providing strong customer service.

The study recommends that all the food industries in Naga City must be registered under HACCP for the safety of every customer and to reduce the incidence of food borne illnesses. They must employ proper control procedure to avoid any complaint from the customer.