

Abstract

Globally, the trend to consume healthy and safe food is growing every day, so food plants are looking the adoption quality and safety management systems. This study was carried out in the company "Finca la Jaira," an artisan plant in the construction process and already has some areas for its future operation. The objective of this project was to prepare a proposal for implementing good hygienic practices (GHP) so that the plant can start its future activities in compliance with the resolution. It began with developing a situational diagnosis by applying a checklist where the GHP requirements of those areas already available were evaluated. The Microsoft Excel program, Pareto diagram, and cause-effect diagram were used to analyze the data collected. According to the analysis, the areas with 100% compliance were: the location of the establishment and equipment, containers, and utensils, and the areas with high noncompliance were: internal structures and furniture and services, with 22.22% and 34.78%, respectively. Once the diagnosis had been analyzed, corrective actions, sanitation standard operating procedures (SSOPs), records, raw materials, finished product data sheets, and production diagrams were prepared. Finally, a GHP manual was prepared and delivered to the manager. In conclusion, the implementation proposal based on the needs detected in the plant will partially improve future production processes and its subsequent GHP certification.

Keywords: Good hygienic practices, artisan plant, dairy products, manual, food safety, food safety.

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