

**IMPLEMENTATION OF HAZARD
ANALYSIS AND CRITICAL
CONTROL POINT IN THE CATERING
UNIT OF SRI JAYEWARDENEPURA
GENERAL HOSPITAL.**

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OF SRI JAYEWARDENEPURA GENERAL HOSPITAL**

by

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Thesis submitted to the University of Sri Jayewardenepura
for the award of the **Degree of Master of Science in Food
Science and Technology** on 2006

Declaration

“The work described in this thesis was carried out by me under the supervision of Professor Arther Bamunuarachchi, Consultant to the Food Science and Technology program and Doctor K.K.D.S.Ranaweera, Head/Department of Food Science and Technology, University of Sri Jayewardenepura, Gangodawila Nugegoda and a report on this has not been submitted in whole or in part to any University or any other institution for another Degree / Diploma.

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27. 11. 2006

Date

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We certify that the about statement made by the candidate is true and this thesis is suitable for submission to the university for the purpose of evaluation.



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Dedication

To

My parents, sister, brother, and friends.

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ABRREVIATIONS

HACCP	- Hazard Analysis and Critical Point
CCP	- Critical Control Point
NACMCF	- National Advisory Committee on Microbiological Criteria for Foods
SLSB	- Sri Lanka Standard Bureau
SLSI	- Sri Lanka Standard institution

ABSTRACT

The study was carried out in the catering unit of Sri Jayewardenepura General Hospital. This hospital serves nearly 975 meals at breakfast, 1150 meals at lunch and 750 at dinner daily. The catering unit supplies meals for hospitalized patients as well as minor staff. There are different seven menus for a week and two types of normal diet for paying wards and normal wards.

The catering unit has an area for reception of goods, storage and distinct areas for manipulation of vegetables and cooking.

Data collected during 01.08.2005 – 31.07.06. The hospital spends around Rs. 04 million per month only for the receiving items without any other expenditure.

The management decided to reconstruct the catering unit go for the HACCP certificate. There is no any hospital with HACCP certificate in our country. But this hospital hopes to take HACCP certificate as soon as possible.

Therefore I assessed the present situation of the catering unit and identified the CCps.

Cleaning is very important factor. It is a critical control point. But the catering unit has no way of assessing cleaning standards.

I thoroughly mentioned this catering unit has more space, more facilities and good conditions more than the other general hospitals in our country.

The hospital obtained expertise services from Sri Lanka Standards Institution and Hotel Mount Lavinia who already has HACCP certificate.

Refurbishment handed over to State Engineering Corporation of Sri Lanka.

CHAPTER 1. INTRODUCTION OF THE PROJECT

Catering unit is one of the most essential places in a hospital. Meal should be provided for all hospitalized patients. Patients have several expectations of the food supply, including that to be nutritious, wholesome, pure and safe as well as suitable diet for their illnesses.

As example patients who are having heart diseases expect a low salt, low fat diet. When patients provide the diet from the hospital, relations or visitors shouldn't bring the diet. It is good for the patient conditions as well as the hospital environment. As a third world country some of civilians have no enough money and knowledge for the suitable diet which patient need. Therefore they expect a proper diet for their patient from the hospital.

There are several kinds of patients in the hospital. We should consider about the patients conditions, age, gender, religion, culture, food habit, and their choices. As an example

age: - pediatric diet	S 1	12 – 13 yrs
	S 1½	10 – 11 yrs
	S 2	08 – 09 yrs
	S 2½	06 – 07 yrs
	S 3	04 – 05 yrs
	S 3½	02 – 03 yrs

Sri Jayewardenepura General Hospital is a one of the most popular hospitals in the country. It is a well organized hospital. The hospital belongs to a more space, more facilities, high quality equipment established with well planned catering unit donated by the government of Japan.