

**DEVIATION OF ADOPTED
PRACTICES OF FOOD
MANUFACTURERS FORM THAT OF
RECOMMENDED PRACTICES**

BY

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Declaration

The work described in this thesis was carried out by me under the supervision of prof. Arthur Bamnuarachchi and Dr.T.L. Rathnayaka and a report on this thesis has not been submitted to any university for another degree and has not been presented or accepted in any previous application for a degree.



Chamika Hemantha Gamage

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

.....
Signature

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Abbreviations

1. HACCP - Hazard Analysis Critical Control Point
2. GMPs - Good Manufacturing Practices
3. SSOPs - Sanitation Standard Operating Procedures
4. SLS - Sri Lanka Standard
5. NACMCF - National Advisory Committee on Microbiological Criteria for Foods.
6. CCP - Critical Control Point
7. USA - United State of America
8. DDHS - Divisional Director of Health Sevices.
9. Srl No - Serial Number
10. Hrs - Hours
11. MOH - Medical Officer of Health
12. a.m. - ante meridiem
13. p.m. - post meridiem
14. MI - Medical Inspection
15. TAB - Typhoid A & B
16. Y - Yes
17. N - No
18. adeq - adequate
19. inadeq - inadequate
20. P - Physical
21. C - Chemical
22. M - Microbiology
23. US - Unsatisfactory
24. S - Satisfactory
25. F - Fair
26. Ns - Not Satisfactory
27. Elec - Electricity
28. Satis - Satisfactory
29. Mgt - Management

- 30. G - Good
- 31. Govt - Government
- 32. Bac - Bacteriological
- 33. Che - Chemical
- 34. Ltd - Limited
- 35. D - Door
- 36. W - Window
- 37. H800 - Health 800
- 38. M - Male
- 39. F -Female
- 40. Vent - Ventilation
- 41. M.C. - Municipal Council
- 42. ft - feet
- 43. PHII -Public Health Inspectors
- 44. FII - Food Inspectors
- 45. FDII - Food and Drug Inspection

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Abstract

Many Sri Lankan food handling establishments like bakeries, eating houses (Hotels, Restaurants and Catering services) & Grinding mills and their products are found to be not up to the correct standards. This study was carried out to find out the deviations of these food handling establishments from that of recommended and to suggest methods on how to adopt these deviations according to HACCP and GMP applications. It is also expected through this survey to acknowledge the general public on the things they should know about food handling establishments.

The application of HACCP/GMP applications in food manufacturing is a safety system because the quality is checked in the food manufacturing chain from raw materials up to the final product. There by the number of mistakes/errors/shortages can be minimized and a final product with a better quality can be given to the consumers, So by the usage of these preventive methods we can gain food safety as well as an assurance of the quality.

During this project an evaluation study was carried out to investigate the deviations of food handling establishments using ten bakeries, ten eating houses and ten grinding mills in the area belong to the Municipal Council of Matara of DDHS area of Matara. These establishments were selected by casting lots. And an appropriate questionnaire was designed to get the necessary details from these places. On the other hand the details of the forms issued by the DDHS office to get information of these places were also taken into consideration.

And a workshop on hygiene conducted by the DDHS for the owners of these Institutes was also used as a method of detecting deviations of them.

The practical usage of rules and regulations on food also observed. Through the questionnaire the following details could be collected.

General information of the establishment, problem areas of the establishment, Manufactured and marketed products, personnel data, premises, equipment, sanitary facilities and control, production, standard, operation and procedure, handling of food and operational requirements and product complained.

From the gathered information a ideal sketch for the food handler's establishment was proposed. When registering business for food handling establishments these findings should be followed.

The results of the study Shows that there should be much more concerns from the authorities on the fitness of the entrepreneur to establish food processing ventures.

CHAPTER - 1

Introduction

The food handling establishments in Sri Lanka still do not provide quality services and products for the consumers. Also to accomplish the correct standards it takes a longer time than develop countries, due to average level of standards of put manufacturers and inspectors. In Sri Lankan bakery industry for example a less progress is observed in spite of the fact that it has been prevailing for a long time, due to the lack of enthusiasm and proper knowledge about industry in the bakers. On the other hand the inspectors are also to be blamed for they do not possess the ability to tackle with the new technology.

These reasons have become very obstructive for Sri Lankan food industry to apply modern applications like Hazard Analysis Critical Control Point (HACCP) and Good Manufacturing Practices (GMP) in them. It does not suggest the idea that our food establishments can not acquire modern standards, but emphasizes the fact that it requires enthusiastic, hard working manufacturers as well as inspectors and the fullest corporation from the government.

This will help them to get rid of the deviations of their products and supply the consumers products with a better quality. on the other hand it is also observe the knowledge on the standards of food and its processing establishment is very low in consumers or some times not at all.

Therefore Sri Lanka has passed many rules and regulations on food and food manufacturing through ordinance and Acts by Laws to protect the consumers. They are further strengthened by introducing them in the penal code and the nuisance ordinance of the Sri Lankan legislation and in the act of Pradeshiya Sabha, Municipal Council and Urban Council Acts etc. and mainly by the Act No. 26 in 1980 on food.

The food Act No. 26 in 1980 on food is especially passed on to evade from the deviations in the food handling process from food manufacturing to until it come to the hands of the consumer.

Though this may be the legal situation of Sri Lanka on food and however much it is strong, Still we are unable to manufacture higher standard food products. So it is evident that there can be a short coming anywhere of the process.

Therefore this survey points out some measures that can be taken to strengthen the process by expelling the shortages of it.

The food related industries such as Bakeries, grinding mills, hotels, restaurants and catering services in the Matara MC were covered for this survey.

And a questionnaire including the details regarding general information of these establishments general information of these establishments , their problem areas, product types, personal information, premises equipment and utensils, sanitary facilities,