



SNS COLLEGE OF TECHNOLOGY



(An Autonomous Institution, Affiliated to Anna University)

Coimbatore – 641 035.

UNIT-V

Health and safety – rules and safe practices in the work places, cleaning and sanitation of equipments

Introduction-it is the responsibility of all bakery personnel to maintain extreme cleanliness and sanitation in the bakery to protect the health of the consumer of bakery foods. It is the responsibility of the bakery production manager or the person in charge to make daily inspections of the bakery and personnel. It is advisable to set up a cleaning frequency chart to provide for the daily cleaning of every area of baking equipment that actually touches the baked bread or pastry.

Personal cleanliness-All bakery personnel should observe and practice rules of cleanliness such as keeping the body clean. The bakery should provide hot showers for bakery personnel. Clean white uniforms including headgear should be worn while on duty. Arm pits should always be covered. Hands should be washed with soap and hot water when returning from work after any absence, particularly after using the toilet. Personnel having skin eruptions or infectious cuts should never be allowed to work with food.

Bakery equipment - Clean bakery equipment should be mandatory in bakery production, because unsanitary bakery equipment may cause the two most dreaded diseases in bakery foods-Mold and Rope.

Insects and animal pests-Breeding of insects and animal pests such as rats and mice will cause unsanitary conditions. Rodents not only eat costly ingredients and manufactured products, but they also create a potential danger to consumers of bakery foods. Rodents are dangerous transmitters of Yellow Jaundice, Typhus, Food Poisoning, and Tapeworms or other internal parasites. To prevent the entrance of rodents, seal the bakery tightly. When preventive measures fail, and rodents get inside the bakery, use traps or call a Pest Control Agency. Clean all flour bins, conveyors and flour sifters. All dead flour which is flour that collects at the bottom, sides, and inside of the flour handling equipment should be removed to prevent insect eggs from hatching.

Food And Drug Administration (FDA)-FDA Regulations lists the Legal Requirements for the manner in which food can be processed and they have the support of Federal Law. These Regulations are covered in GOOD MANUFACTURING PRACTICES which are part of the Food, Drug and Cosmetic Act. This act covers Bakery Personnel, Plant and Grounds, Maintenance, Sanitary Facilities, And Production and Processing. Good Manufacturing Practices are Legal Requirements, therefore food processors can be prosecuted for not complying with it's provisions.

Inspectors-FDA inspectors, state health department inspectors, and city health department inspectors are authorized to perform inspections. Also inspectors from the American institute of baking which developed the consolidated sanitation standards are recognized by the FDA and are authorized to make legal inspections. These inspections are authorized to be made at reasonable working hours. When Inspectors arrive at the bakery, he or she presents credentials before presenting the notice of Inspection Form to the Plant Manager. At that point the inspector has Legal Authority to begin the inspection.

Salmonellosis- Salmonellosis can be fatal, therefore the Food and Drug Administration has gone on record that it will not tolerate any Salmonella in any food. The Standards of Identity for Whole Eggs, and Egg Yolks require that they be completely free of Salmonella Organisms. Salmonella has been known to be present in eggs, dried milk, and cocoa. Any of these ingredients, when incorporated in foods could be a source of infection. Baking usually inactivate these organisms, however, if infected materials exist in the bakery, re-infecting the baked product is possible. When Staphylococci infects an individual, it may be dead, but the poison produced by this bacterium can still make one sick. The poison is not destroyed by heat. However, Salmonella does not produce any poison and must be alive to make one sick.