

Are There Proper Schedules to Reduce Food Sanitary Problems?

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The importance of sanitation in food industry is considerably increased in many countries to produce more safe food products. Many people, who are involved in Korea food industry, also consider a lot sanitary area. But there are no clear procedures because of the cost, timing, rate of importance comparing sales, etc. It is inevitable to emphasize more the final food productions than the sanitation in industry. However, sanitation is directly related to morals and to human health and safety. Working before occurring of any sanitary problem in food industry should be considered.

Contamination by organisms may be occurred in all processing. Contaminated products by organisms such as rodents, birds, microorganisms, or insects may cause the rejection of products from the users such as producers, traders, consumers, etc. Four major categories, inspection, housekeeping, physical and mechanical controls, and chemical controls, must be conducted together during transportation, processing, storage, marketing, etc.; only single action may not complete sanitary problems.

The procedures for proper sanitation were made reference to the methods used in United States. Database was also set through the study with *Plodia interpunctella* and dried vegetable storage. This database may use any kind of processing in food plants and may give ideal information for the proper control to reduce the deterioration from insects, microorganisms, rodents, or birds.