

Discussion on food security monitoring and improving mechanism in universities

Chen Wenpu^{1, a}, Shan Rui²

¹ The Logistic Group of Northwestern Polytechnical University, xi'an 710072, China

² Xi'an Research Institute of China Coal Technology & Engineering Group Corp, xi'an 710072, China

^achenwenpu@yeah.net

Keywords: college dining room; Supervision mechanism; problem; perfect

Abstract. Nowadays, food security has become a nationally primary problem. Also, the universities canteen food face the same problem. At this paper, I will give you my opinion with the problem of the college canteen food safety, and the construction of food safety guarantee system, and the basic idea and guarantee food safety countermeasures and Suggestions.

Introduction

Maintain and improve the health level of college students is the important aspect of higher education, and the food security is the foundation of health. With the reform and opening-up, country's higher education develop more, canteen is a central part of the institutions of higher learning guarantee the food safety, so, we must strengthen the construction of food safety guarantee system to ensure that the college teachers and the students diet health and safety.

The main problems of food security monitoring and improving mechanism in universities

University dining hall is a part of the school life, shoulders the important task which provide food security for the teachers and students. At present, the school dining room has two mode of operation: first way is the school food service center set up the center, which belongs to logistics department management, personnel appointed from the community, business on a self-sustaining; second way is the school provides the facilities to lease or hire a catering company from the social contract. After the introduction of socialized service, canteen food varieties, quality, price etc have improved, but the original concept of food safety and food safety regulation already can not adapt to the needs of the development of the situation. By analyse advantages and disadvantages of each management mode, it can be seen that the food safety problems mainly due to the following:

a. Can not reach the designated position

Some leaderships of the universities thought for teaching and scientific research is the first task of school development, logistics is just serve for teaching and scientific research, result in the school regulation power input to the dining room is not enough. The socialized management of canteen, school logistics department hold "who management, who responsible to secure" thoughts, universal existence "bag escrow" phenomenon, not on food safety attention. School leaders and related departments for canteen food safety concept is not strong, common to the canteen meals more focus on quality and price, for the food safety hidden trouble and risk awareness is not enough.

b. The security hidden danger

Implementation of social security in the canteen by "price bidding, the bid" selecting contractors, focus on the contracting fee or meal price quality and service commitment, caused that how to ensure food security in the process of food safety measures are not enough; Adopt contract management of canteen management contract, usually because time is limited, the food security facilities and conditions of the change is not enough. From the perspective of the working process

of the canteen, there is a phenomenon that suppliers or buyers purchase the raw material acceptance is unqualified; From the food processing process, food storage failed to achieve scientific, food processing craft failed to strictly enforce health standards, the environmental sanitation facilities and meal kitchen utensils disinfection is not standard and so on.

c. The low quality of employees

Canteen management contractor in pursuit of economic benefits, the main operator technical training or obtain level certificate, but they generally pay attention to its skill and do not enough about food safety knowledge training; Assist employees often work without training. Staff education is generally low, the overall quality of the contingent of workers is also low.

So it can be seen that although the food safety problems not too worse, but develop with this way, the consequences may be catastrophic, so we should perfect the food safety supervision mechanism in colleges and universities.

The establishment of the regulatory system and perfect Suggestions

Food safety problems in colleges and universities, should establish the corresponding supervision system, so as to effectively make corresponding to the food security, as well as students and teachers in colleges and universities a hard commitment. Below is my opinions of the regulatory system of the food safety problems of colleges and universities.

a. build through diet security process monitoring system

It must be sure that established food safety from farm to table the whole process of management system. College canteen food security work is divided into procurement, storage, processing, supply of different links, each link has a different working content and requirement, each link is mutually independent and close contact. Must be in accordance with the relevant school canteen meal and collective health management requirements, set up food purchasing, storage, processing, and food safety testing of the entire supply process monitoring system, build throughout the whole process of food safety chain. Purchase is the guarantee of food safety of the food source. To standardize the main and non-staple food financing channels, to avoid randomness of food procurement, put an end to use counterfeit and illegal products.

Strengthen the food storage, processing and supply of process monitoring. For purchasing the food directly into the processing link can be delivered to cooking phase, for not a consumption of the finished food is according to the different categories of food storage requirements, do a good job in environmental health, setting up reasonable storage conditions (such as temperature, humidity, etc.).

b. to establish and perfect the system of food safety monitoring and management system

JianZhang LiZhi is to do a good job of food safety foundation. On the basis of the relevant food safety laws and regulations, food safety management practice to close ties between colleges, established with the national laws and regulations of corresponding, strong operational system of rules and regulations. In the current under the situation of food hygiene safety risk tends to increase, to clear and strengthen the relevant functional departments to ensure food safety responsibilities and the ability to prevent food safety incidents.

First is to regular meeting of food safety analysis system is established, the school leadership, logistics management department, health department, such as canteen regularly in consultation with, discuss problems and countermeasures research, formulation system, food safety situation faced by the analysis and solve problems in a timely manner. Two is to establish post responsibility system, food safety work in addition to rely on management personnel supervision, more is heavily dependent on staff's conscious activity, must be clear, responsibility trenchant, impact on the

production process of accident responsibility in accordance with the size of warning, economic punishment and dismissal system. Three is to establish product quality traceability system, according to the procurement, processing, supply of every link can be traced, the principle of establishing the detailed system of food procurement, processing, supply registration records, the realization of food quality and safety traceability, for processing, the supply chain can not meet the quality demand, rapidly find out cause problems and timely correct the causes of deviation. Supplier for the supplied food couldn't meet the requirements of commitment, supplier to recall defective products and claims obligations.

c. establish food safety emergency response mechanism

Happened in recent years, avian flu, severe acute respiratory syndrome (SARS), such as sanlu milk powder incident of public health, safety and social stability caused the certain influence, has a sudden sudden public food safety events, such characteristics as universality and unconventionality, therefore, shall establish a food safety emergency response mechanism.

First is to build a commanding system for food safety. Ability to deal with food safety incidents is the embodiment of the management level of colleges and universities, to consummate the institution system, set up by the logistics management department manager, department leader, school, hospital, canteen staff and student representatives of leading group, clear management responsibility, set up a food safety emergency response mechanism, at the same time, it will establish a unified and efficient handling of food safety emergency command system. Second is to set up food safety information collection system. Colleges and universities to establish a food safety information collection and processing platform, timely collect national and local government regulatory food safety information management, security bulletins. Pay attention to collect state department in charge of monitoring and early warning information, including the relevant inspection and quarantine and market investigation, monitoring and supervision, forecast early warning information; Consumer feedback to the production, storage, distribution, and sale link information; International organizations or agencies to release of relevant information; And base of the dynamic and regulatory food safety information, etc.

Third is to develop food safety emergency response plans. Contingency plans include damage judgment, division of tasks, organization, command, disposal requirements, material support, etc., and according to the degree of risk disposal procedures and requirements, with accurate judgment, division of responsibility, coordination and response sensitivity and disposal.

d. pay attention to hardware construction, laying solid foundation to food security

Food safety is the strong technology, demanding job, equipment has strong dependence on the facilities, a variety of food processing production facilities equipment is important material basis of food safety. One is through good conditions of storage, transportation, ensure all kinds of food deterioration does not happen. Second, application of good processing conditions and processing technology, does not cause the second pollution of food. Three is to provide a good cleaning and sanitation conditions, to ensure sanitation. Therefore, we must to strengthen the construction of food processing facilities supporting and upgrading, materials flow to the reasonable layout, shall, in accordance with the provisions on food raise, processing, storage and transportation, supplies, and other important link each have emphasize particularly on, coordination between the school and the contractor has to ensure that facilities construction, maintenance and improvement of, and updating and upgrading of cooking equipment, efforts to play fast food safety monitoring hardware foundation. Food safety regulation must be achieved by scientific means, therefore, we must strengthen inspection equipped with testing facilities. For college canteen, on the basis of ensure food procurement channels, equipped with appropriate some quick test equipment, on a regular basis in the food sampling inspection, to raise food in aspects such as pesticide residues, microbial indicators comply with relevant standards, to ensure safe and reliable.

Summary

University students are the future of our motherland, and so on food security must not slip, so be sure to build Lin perfect corresponding regulatory system, so that the trust, social trust and reassure China's future!

References

- [1]Xiaodong Guo,Fang Wang,Xiao Yu,Xiaojing Liu,Yongzhong Qian,Song Chen. An empirical examination of the effects of local agro - food quality and safety supervision in C hina[J]. Quality Assurance and Safety of Crops & Foods,2012,44:.
- [2]Weiwei Zhang, Zhimei Xie, Haojiang Zuo, Xiaobei Ding, Xiaofang Pei. Detection of food - borne pathogens with polymerase chain reaction and introduction of food safety supervision system in China[J]. Quality Assurance and Safety of Crops & Foods,2010,21:.
- [3]Li-yan YU,Yan REN,Dian-hua WANG. Food Safety Regulatory System of Developed Countries and the Implication for China[J]. Management Science and Engineering,2010,41:.
- [4]Li-yan YU,Yan REN,Dian-hua WANG. Food Safety Regulatory System of Developed Countries and the Implication for China[J]. Management Science and Engineering,2010,41:.
- [5]Ayse Demet Karaman. Food safety practices and knowledge among Turkish dairy businesses in different capacities[J]. Food Control,2012,261:.