

HACCP Model Development for Chicken Dishes Served by Elementary School Lunch Program in Seoul Area

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The study was conducted to establish the HACCP model for chicken dishes (deep-fried sirloin chicken, chicken and potato in red pepper paste, smothered chicken) served in 3 different elementary school lunch program during 2002. The hygienic conditions of the food facilities and environment were at the lowest limit of normal grade. Workers' sanitary practices should be improved: sanitary handling and proper holding of foods and utensils. Kitchen layout should be remodeled for separation of soiled and clean work areas. pH values of all items were over 6.0 which required careful attention. Microbial assessments of 3 chicken items revealed that TPC, coliforms and *Staphylococcus aureus* were within the normal range, but *Salmonella* were found during the production except for smothered chicken. Bacterial counts of kitchen utensils and cooks' hands exceeded the acceptable limits. CCPs were the steps of receiving, cooking and breaking egg shell. Thus, chicken dishes should be served carefully since salmonella were detected during meal production and HACCP system should be secured for ensuring children's health.