

**ADMINISTRATION OF PRINCIPLES AND GOOD HYGIENE
PRENCIPLES GUIDE FOR BUSINESSES PRODUCING MATERIALS
AND ARTICLES WHICH ARE INTENDED TO COME INTO CONTACT
WITH FOODSTUFFS**

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Food hygiene is the prevention of contact with physical, chemical and biological hazards throughout storage, processing, storage and sale stages in semi-finished and finished foods. All these conditions are also directly relevant to hygiene of packaging into food contact. All of the regulations are presented in “Good Hygiene Principles Guide for Businesses Producing Materials and Articles Which Are Intended to Come Into Contact With Foodstuffs” by Food, Agriculture and Livestock Ministry under the guidance of Packaging Industry. This guide includes the requirements of hygiene management system including sources, storage and transportation regarding with Food Safety and Hygiene basis in all of the operations from acceptance of raw material of packaging materials to production, storage and delivery processes. The importance of food and hygiene, the responsibility of management, Hazard Analysis and Risk Assessment, Basic Hygiene Rules, Production Rules, contamination sources, personnel hygiene and related documents are exhibited in the guide. The employees who work for plant producing contact with food and food matter and materials were required to be certified in accordance with Hygiene Education Regulations published in Official Gazette No. 28698 dated in July 5, 2013. Businesses producing materials and articles which are intended to come into contact with foodstuffs have to carry on the minimum technical and hygienic conditions, the procedures of registration and also must provide the conditions specified in the Regulations.

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