

# MEASURES OF HYGIENE IN BUTCHERY-CHARCUTERY AND IN THE MEAT INDUSTRY

---

Modalidad: curso e-Learning Duración: 13 horas

Categorías: Industrias alimentarias

## OBJECTIVES

Apply the measures and inspections of personal and general hygiene, adapting them to the work systems, to minimize the risks of alteration or deterioration of the products evaluating the consequences for the safety and health of the products and of the consumers.

## CONTENTS

1. Agents causing transformations in meat and meat derivatives. 2. Alterations in food. 3. Main intoxications and toxoinfections of meat. 4. Normative. 5. Measures of personal hygiene. 6. General hygienic requirements of installations and equipment. 7. Levels of cleanliness. 8. Processes and products of cleaning, disinfection, sterilization, disinsection, desratization. 9. Systems and equipment of cleaning. 10. Techniques of signaling and isolation of areas or equipment.

