Food Safety Management System at Wineries

M.N. Belaya[1], FSAEI HE Sevastopol State University (FSAEI HE SevSU), Assoc. Prof. PhD (Tech.), belaya_079@mail.ru
M. Korshunova[2], FSAEI HE SevSU, marinapivtorac@mail.ru

[1] Associate Professor of Technogenic Safety and Metrology Department, Sevastopol, Russia
[2] Assistant of Agrotechnology Department, Sevastopol, Russia

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key words

safety, critical control points, danger, risk assessment, food products

Since 2018, the priority project Terroir Sevastopol has been implemented in Sevastopol, which provides for the creation of at least 20 independent wineries, most of which are planning or already providing tasting menus and catering services as part of the development of wine tourism. The authors of the article divide the participants of the project according to the objects of their activity: having a winery or factory, a tasting room and a restaurant. The article discusses the need to implement a food safety management system at wineries. The risks associated with wine production are analysed, key elements of the system, such as hazard analysis and critical control points, management of suppliers and monitoring of production processes, are described.

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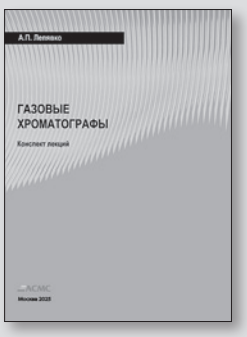

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