A Study on the Evaluation of Effectiveness and Influence Factors of Boxed Lunch Manufacturers after Implementing the Foo

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ABSTRACT

Since the government required the food industry to implement the Hazard Analysis Critical Control Point (HACCP) system in their facility. A new milestone was established for the HACCP of food service business in Taiwan. There have been four years from making plan to put into practice. In exact plan, the input of the funds and manpower, and combined the participate of the scholar and the professional for the plan, the plan have been got a praise from all walks of life. Especially in established the good corporate and guidance model from the industry, the government, and the academic circle. A new milestone was established for the hazard analysis and critical control of food industry in Taiwan.This study is to confer the difficult point of the food service business to implement all of the standard operation procedure books of food sanitation and HACCP system in their facility. This research constructed the study framework according to the bibliography review and research purpose. The main topic of this research is to discuss the difficulty and barrier of the food industry in real implement the all of the standard operation procedure books and the HACCP system, and to help the government to promote the system in the integrity.Therefore, this research methodology for the study makes use of questionnaire to survey the difficulty of the food industry in implementing the system. The sample objection of this research is the boxed lunch plant owners of the food service business which is get across the HACCP system .This research have sent 157 questionnaires by post to the boxed lunch plant owners. After received, there are 116 effective questionnaires and the effective received rate got to reach 73.89 percent.After the analysis of this study, we find out that “ the different establish years ”, “ the different persons in HACCP team ’ ’ and “ the different work type of HACCP team partner ’ ’ are directly related to the implementing of the HACCP system. According to this result, we provide some integrated suggestions to the food service business in implementing the HACCP system.

Keywords : HACCP ; GHP ; Standard operation procedure ; The boxed lunch plant

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