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ABSTRACT BOOK



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## **ORAL PRESENTATIONS**



# 1. INTERNATIONAL GAP AGRICULTURE & LIVESTOCK CONGRESS

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## Implementation of HACCP in Food and Beverage Businesses in Mardin

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### Abstract

The purpose of this study was to determine the application level of HACCP implementation and to determine barriers for HACCP implementation in food and beverage businesses in Mardin.

In the study, a total of 87 catering managers (hotels, restaurants, kebab shops, fast food restaurants, patisseries, cafes) were interviewed face to face in Mardin province. A questionnaire was used to determine whether or not they had a HACCP system, the level of knowledge they have about the system, problems encountered in HACCP practices and the benefits of implementation.

Of the total 87 businesses, 18 (20.6%) were found to have the HACCP system and 69 (79.3%) did not. However, it has been determined that 72.4% of the managers think it is important to have a system of food safety. The 32.6% of the managers implementing HACCP systems have reported that the system provide order and discipline in the employees. Businesses that do not apply HACCP have reported that the main difficulties concerning the system were the insufficient information on the HACCP system (47.6%) and inadequate support guidelines and the complexity of implementation (38.9%).

The results of this study have shown that the number of businesses that implement HACCP is extremely small and that efforts to develop models that will increase the level of implementation should be made.

**Key Words:** HACCP, food safety, food businesses