

**INVESTIGA II PRIVIND GRADUL DE POLUARE CU REZIDUURI
RADIOACTIVE A C RNII I PRODUSELOR DIN CARNE
OB INUTE DE LA UNIT I DIN JUDE UL OLT
RESEARCH CONCERNING RADIOACTIVE CONTAMINATION
OF MEAT AND MEAT PRODUCTS PRODUCED IN UNITS FROM
OLT DISTRICT**

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Cuvinte cheie: reziduuri, carne, produse din carne, siguran a alimentelor.

Key words: residues, meat, meat products, food safety.

Summary

The main objective of this research was to evaluate the radioactive traces of Cs-134 and Cs-137 in samples of pork and beef meat, as well as in different types meat products manufactured in Olt district facilities. All of the investigated samples showed radioactive contamination within the legal admitted standards. Even though samples of the same meat or meat products types showed different contamination values between different manufacturing units, no correlations were observed between the pattern of the results and the species of origin or type of product analyzed.

INSTRUMENTE DE EVALUARE A EFICACITĂȚII HACCP HACCP EFFICIENCY EVALUATION APPLIANCE

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Cuvinte cheie: HACCP, alimentară, igienă, îmbolnăvire, unitate.

Key words: HACCP, foodstuff, hygiene, illness, establishment.

SUMMARY

Evaluation of HACCP programs is a major desideratum of veterinary practice. Also, the occurrence of foodborne illnesses can be used to check the effectiveness of these programs. The occurrence of foodborne illness is, however, underreported, making it an unreliable program measurement. As an alternative, the occurrence of food borne illness risk factors can be used to evaluate program effectiveness. American scientists have identified the most significant contributing factors to foodborne illness. Five of these broad categories are considered as "foodborne illness risk factors": (1) Raw materials from Unsafe Sources; (2) Inadequate Cooking; (3) Improper Holding Temperatures; (4) Contaminated Equipment; (5) Poor Personal Hygiene. In our paper, we evaluated this food borne illness risk factors in some establishment processing of animal origin foodstuffs in Bucharest.

**STUDIUL PRIVIND NIVELUL DE POLUARE CU METALE GRELE
I NEMETALE A C RNII I PRODUSELOR DIN CARNE
OB INUTE LA UNIT I DIN JUDE UL OLT
RESEARCH CONCERNING THE HEAVY METALS AND NON-
METALS POLLUTION LEVEL OF MEAT AND MEAT PRODUCTS
PRODUCED IN OLT DISTRICT UNITS**

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Cuvinte cheie: reziduuri, metale grele, carne, siguran a alimentelor.

Key words: residues, heavy metals, meat, food safety.

Summary

A thorough evaluation of non-metals and heavy metals residues pollution of meat and meat products was achieved through collecting samples from 5 specialized units from Olt district, during 2003 - 2005. This study showed that none of the investigated samples was positive for the presence above the maximum admitted levels of lead, mercury, cadmium or arsenic. The percent of samples that indicated a higher level of zinc or copper was insignificant and there were no correlations found to seasonal, annual periods of sample harvesting and also no correlations to the unit that manufactured the food products analysed.