

Date: 5th June-2026

HYGIENIC JUSTIFICATION FOR THE IMPLEMENTATION OF THE HACCP SYSTEM IN THE PRODUCTION AND DISTRIBUTION OF FOOD FOR AIRLINE PASSENGERS

Babakulova Sh.Kh.,
Tashkent State Medical University.

Keywords: HACCP, airline catering, food production hygiene, microbiological risks, critical control points (CCPs), sanitary requirements.

Introduction. Catering services on board aircraft are an integral part of aviation service. Modern airlines pay close attention not only to service quality but also to food safety. Ensuring food safety for passengers is achieved through the implementation of the HACCP (Hazard Analysis and Critical Control Points) system, which allows risks to be minimized and controlled at all stages of production, storage, and distribution.

Objectives and Tasks of the HACCP System. The HACCP system addresses the following main tasks: Risk Identification: Determining microbiological, chemical, and physical risks at all stages of production. Identification of Critical Control Points (CCPs): Establishing points in the production process where risks can be prevented or minimized. Monitoring and Control: Implementing control processes to ensure food safety at CCPs. Process Documentation: Recording all data related to food safety to ensure transparency and compliance with standards.

Specific Features of Food for Airline Passengers Food intended for airline passengers has several specific requirements: Resistance to Various Temperature Conditions: Products must maintain their properties at all stages – from production to onboard serving. Cold storage: +2°C to +8°C, Frozen products: at -18°C or below, Reheating onboard: 65°C–75°C. Short Shelf Life: These products are perishable, and their production must strictly comply with sanitary requirements. Minimization of Contamination: Products are individually packaged to prevent cross-contamination. Airtight containers are used to maintain sterility. Variety to Meet Passenger Needs: Special meals for vegetarians, diabetics, or individuals with food allergies. Compliance with religious norms (halal, kosher) or national traditions. Hygienic Requirements within the HACCP System-Control of microbiological risks Microbiological hazards such as Salmonella, Listeria, and E. coli are key threats. The HACCP system helps to: Control temperature regimes (cooling, freezing, reheating), Ensure sanitary and hygienic conditions at all stages conduct microbiological analyses at each stage of production. Temperature Control-Temperature is a critical factor in ensuring food safety. Within the HACCP system, the following are implemented: Sensors for monitoring storage and transport temperatures. Regular checks of temperature conditions during production and delivery. Personnel hygiene employees working with onboard meals must meet strict hygiene standards: wearing specialized sanitary clothing, regular hand disinfection use of personal protective equipment (gloves, masks)



Date: 5th June-2026

Conclusion. The application of the HACCP system in the production and distribution of food for airline passengers is an essential component of ensuring food safety and maintaining high service quality in aviation. This system minimizes all potential risks associated with microbiological, chemical, and physical contamination of food, which is especially important in the limited and specific conditions onboard an aircraft.

Onboard catering has specific features, such as the need for strict temperature control, individual product packaging, minimized storage periods, and consideration of passengers' dietary or religious needs. The implementation of HACCP ensures that every stage – from food production to serving onboard – complies strictly with international sanitary and hygienic standards.

Furthermore, the HACCP system contributes to:

- Strengthening passenger trust, as they value food safety and quality
- Reducing the risk of foodborne illness, which is particularly crucial due to limited medical assistance available onboard
- Enhancing the airline's image as a responsible service provider.

Recommendations. To ensure the successful application of the HACCP system in the production and distribution of food for airline passengers, the following steps are recommended: staff training, Strict monitoring and auditing, Packaging technology improvement, Logistics optimization, Enhanced quality control at all stages, Personalized approach to passengers

LIST OF REFERENCES:

1. **Codex Alimentarius Commission.** Hygienic Food Practices. Second Edition. Joint FAO/WHO Food Standards Programme. — Copenhagen, 1997. — 79 pages.
2. **“Hygienic requirements for organizing public catering on air and surface transport”** (Sanitary Rules and Regulations — SanPiN 0041-22). — Tashkent, December 13, 2022.
3. **World Food Summit.** Rome Declaration and Plan of Action. — Rome, 1996. FAO/WHO.

