

Discussion on the Current Situation and Countermeasures of Food Hygiene Management in My Country

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Abstract: In recent years, with the frequent occurrence of food safety incidents, all walks of life are paying more and more attention to food safety issues, which effectively promotes the development and optimization of the overall quality of food safety work in my country. On this issue, after a lot of exploration, the researchers pointed out that at this stage, my country's food hygiene management still has certain shortcomings that need to be improved during the development process. Based on this, a large amount of management work is difficult to be implemented and practiced reasonably, which limits the improvement of the comprehensive level of my country's food hygiene management work, and has an adverse impact on the development of my country's food safety work. This article discusses the status quo of the development of food hygiene in my country, and proposes corresponding countermeasures, aiming to promote the optimization of the overall level of hygiene management.

Keywords: Food Safety; Supervision Work; Main Content; Development Status; Countermeasures

As the saying goes, "Food is the heaven for the people" in daily work. As one of the important components of our national livelihood work, the development and implementation of food hygiene management work is of great significance and value to the protection of food safety and quality. Based on this, in recent years, the Chinese government has paid more attention to food safety work, aiming to further improve the overall level of food hygiene management, so as to provide a strong impetus for the reasonable protection of people's table health. In response to this problem, a large number of studies have shown that at this stage, there are still certain problems that need to be improved in the process of food hygiene management in my country. Based on this, relevant departments should actively conduct systematic analysis and exploration of management work in ac-

cordance with the actual work of relevant work, in order to lay the foundation for the improvement and optimization of food hygiene management.

1. The importance of food hygiene management

As one of the important people's livelihood work, the development and implementation of food hygiene management work is conducive to helping relevant departments to further realize the systematic analysis and effective management of the current food safety status in the market, and has good promotion benefits and value for the guarantee of food safety and quality in my country. At the same time, as far as the people are concerned, the development of food hygiene management is condu-

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cive to the realization of food safety protection and has a good promotion value for the reasonable maintenance of the people's health. On the other hand, through the rational development and implementation of food hygiene management work, it is conducive to the further realization of my country's food safety and quality standards, and has a good guiding role for the further expansion of my country's food into the world market.

2. Development status of food hygiene management in my country

2.1 The lack of quality of food hygiene management personnel limits the improvement of the management level

In food hygiene management, as the main implementers of related work, the professional ability and professionalism of management staff often have an important impact on the quality of food hygiene management. However, as far as the current situation is concerned, my country's food hygiene management departments have relatively low selection standards for staff, which in turn leads to relatively weak professional capabilities of some staff. Among them, some staff have not accepted the system of food hygiene management expertise. Learning, which makes it difficult for them to rationally use relevant professional knowledge in their daily work to carry out their own work smoothly, which has an extremely negative impact on the improvement and optimization of food hygiene management work and living standards, and limits the comprehensive level of food safety management in my country.

2.2 The food hygiene management system is not perfect, which is not conducive to the reasonable implementation of management work

From the perspective of the system, the researchers said that for the time being, in the process of food hygiene management work, relevant departments have not effectively implemented the reasonable formulation and effective improvement of the management system. It is difficult to reasonably realize the orderly execution of specific tasks. At the same time, the lack of systems has had a negative impact on the improvement of related work execution. Based on this, people with ulterior mo-

tives often use the lack of systems to take advantage of the loopholes in the law, which makes it difficult for food hygiene management to be reasonably implemented and implemented. Implementation has had an extremely negative impact on the overall efficiency of my country's food hygiene management. In addition, some studies have shown that due to the lack of management systems, it is often difficult for relevant staff to discover and correct deficiencies in their work in a timely manner, which has extremely adverse effects on the improvement of the quality of food hygiene management in my country.

2.3 The weakening of food hygiene supervision has hindered the scientific adjustment of management

The researchers said that in the process of food hygiene management, a good supervision system is an important basis for ensuring the effective operation of management. However, at present, some food hygiene departments have not effectively established and improved the supervision team while carrying out their daily work. Based on this, it is often difficult to systematically analyze the work situation of managers in their daily work. This is not conducive to the improvement of the management staff's work quality, and has a negative impact on the improvement of food hygiene management efficiency and the optimization of the overall level. In response to this problem, the researchers pointed out that due to the weakening of supervision, relevant departments often find it difficult to realize their own potential problems in the process of carrying out specific work, which has hindered the further development of the overall efficiency of my country's food hygiene management.

3. Strategies to improve the level of food hygiene management in my country

3.1 Organize staff to conduct knowledge training to achieve staff professionalism training

For food hygiene management departments, in order to further improve and optimize the level of food hygiene management in my country, relevant departments should actively conduct regular training for staff, so as to help managers to reasonably realize and fully

understand and master food hygiene knowledge, in order to guide them to actively use relevant knowledge in their daily work to implement specific tasks, and lay a foundation for the optimization of food hygiene inspection work level and the timely detection of potential safety hazards. For example, by organizing staff to conduct practical learning on food sanitation inspection technology and professional knowledge, relevant staff can further realize a full understanding and mastery of food sanitation and safety inspection technology, which will help them use relevant knowledge in their daily work to realize the inspection of food inspection plays a good role in promoting food safety.

3.2 Improve the food hygiene management work system to ensure the rational implementation of specific management tasks

In daily work, in order to effectively improve the level of food hygiene management, relevant departments should reasonably formulate and improve related management systems, so as to provide effective guidance for inspection staff's daily work to ensure that they can better realize the full play of its own mission and powers, and lay the foundation for the reasonable guarantee of food hygiene and safety for the people of our country. For example, by reasonably realizing the improvement of the food hygiene management work system, the relevant departments can provide comprehensive guidance on the daily work of relevant staff in order to provide corresponding assistance for the comprehensive management work. In this process, by effectively clarifying the working system of the staff, the delineation of different work contents and priorities can be further realized in the form of words, which has a good role in promoting the reasonable implementation of specific work by the staff. In addition, through the implementation of the management system, it is conducive to further clarify the reward and punishment measures, thereby effectively realizing the improvement of internal supervision, and has a positive guiding role in maintaining the fair, just and open characteristics of my country's food hygiene management work. Conducive to the development of comprehensive quality of food hygiene and safety.

3.3 Establish a food hygiene management and supervision team to promote the discovery and correction of potential problems

From a development perspective, in order to better achieve the improvement and optimization of the level of food hygiene management in my country, relevant personnel should actively establish a supervisory team, so as to realize timely detection and reasonable correction of potential problems, and integrate management work. The improvement of the level lays a solid foundation and guarantee. In response to this problem, a large amount of practical data shows that through the establishment of a supervisory team, relevant departments can send special personnel to supervise the daily work of food hygiene management staff, so as to guide staff to better cultivate and mobilize work enthusiasm for work reasonable satisfaction of demand provides a strong boost. On the other hand, while the supervision team is developing, the relevant staff can reasonably realize the timely detection and effective correction of potential problems, which has a good promotion significance for the improvement and perfection of the overall quality of management work. At the same time, through the establishment and improvement of the regulatory system. It can effectively ensure the orderly development and continuous improvement of food hygiene management work, which is particularly important for the implementation of specific tasks.

4. Conclusion

In general, as one of the important social tasks, food hygiene management has an extremely important impact on the health of the people. Based on this, in recent years, with the continuous fermentation of clenbuterol, Sudan red, waste oil and other incidents, the attention of all sectors of the society to food hygiene management has been greatly increased, which has effectively promoted the development and implementation of related work. On this issue, through analyzing a large amount of data, the researchers pointed out that at this stage, there are certain deficiencies in the development of food hygiene management in my country, which are mainly manifested in staff and management systems. Therefore, through the analysis of a large amount of data, the researchers pointed out that in order to better realize the improvement and optimization of the comprehensive quality of China's food hygiene management work, relevant departments should actively pay attention to the management staff and carry out management in accord-

ance with the actual situation. At the same time, the adjustment of the work model and the formulation and improvement of the management system are actively carried out to ensure the improvement of the comprehensive level of China's food hygiene management, to realize the reasonable construction of the people's "rest assured table", and to promote the comprehensive service quality of China's food hygiene management.

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