

## Research project IZS VE 01/10

**Catering food products: health issues, microbiological contamination and food safety strategies**

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The project focuses on assessment and management of health and hygiene issues in the field of catering, except those associated with nutritional and / or behavioral problems.

The main objectives of the project are:

- to study health issues (mainly microbiological and allergy) associated with the catering;
- ensure consistency of treatment product to consumers with legal requirements;
- contribute to the microbiological criteria for catering;
- propose to the industry management strategies to control the problems encountered.

To achieve these objectives and to obtain information and propose directions for intervention broad and not limited to each local area, there is a work of study and research in several Italian regions, covering the areas:

- institutional catering, with particular reference to the categories:
  - school catering
  - hospital catering
  - restaurants in other communities (military stations, etc.).
- food Sales: bars, restaurants, hotels, etc..