



CHILDREN TO FEED PLACED HYGIENIC REQUIREMENTS .

<https://doi.org/10.5281/zenodo.10720156>

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ABSTRACT

Hot food (soups, sauces, hot drinks, main dishes and side dishes) in distribution temperature should be 60-65°C it is necessary Hot food temperature this from the indicator when it decreases of microflora intensive to growth take to come, on the contrary Hot food temperature this from the indicator high if the children mouth space to burn take coming can.

Key words

children, heating, greens, conditions, storage, packaged, wardrobes, permission, defined, technology, Drinking

Children between inflammations before get in order to to the children to be given salads and drinks the temperature should not be lower than 15°C need. Milk products in distribution temperature and 15±2°C (room temperature) to be should also them from distribution before heating for room in temperature storage one hour not to exceed need.

Children to eat right organize in doing in groups all conditions enough to be important important have. Children to themselves suitable dishes with supply, table around to sit down comfortable conditions creation it is necessary Dishes too boiling or Cold didn't happen in case to be need

Children food to the diet greens (dill , parsley , lettuce leaf , blue onion , garlic onion , shallot etc.) more the introduction necessary new green beds , vegetables the food to vitamin enriches and to him beautiful view and separately delicious will give. From use before green floors clean flowing in the water , from the rope untied well done is washed and 3 percent vinegar acid or 10 percent soup salt solution for 10 minutes during put is put, then flowing in the water again wash is dried. summer days of children to the liquid was the need increases. Drinking for new packaged or boiled water, cloth tincture or wet from fruits prepared so much sweet didn't happen compotes to be given can A drink to the children from the walk then water from treatments first offer will be done. Long continue which excursion on time to the children even when it stops known one amount drink to be given need. To the excursion when released educators themselves with boiled or packaged water to get need.



Winter-spring in season dried from fruits (apples, plums, turshak). prepared compotes to be given recommendation will be done. Eggs raw meat for in coolers separately on the shelves polymer 14 days in bottles more than didn't happen in term stored in winter they are dry cool in warehouses special in diapers in boxes or in cassettes, separately from +20°C on shelves, racks more than didn't happen in temperature is stored. Eggs only from using before cleaning up is washed. To the eggs processing to give special where, marked baths and (or) dishes using done is increased. Eggs complete to the solution is immersed in it special from containers use can .It is 1-2 percent into a warm soda solution is allowed done neutralization tools in solution neutralized (prod of the issuer to the guidelines according to), at least 5 minutes during flowing in the water rinsed and defined clean to the dishes is typed. The egg washing and in neutralization another from tools when used his to the manual action did without used. Cleaned eggs in the kitchen defined in containers is stored. Eggs take bride cassettes in the kitchen is not saved . Cereal, flour and pasta products dry in rooms, bags or food products for special in containers diaper or bars on 15 cm from the floor height, wall with food products from 20 cm less was not in the distance is stored . Bread rack and in the closets bottom floor 35 cm from the floor less was not without is stored. of wardrobes at the doors the air tooth for holes to be need. Bread storage places bread crumbs when cleaned special scotches with 1 percent vinegar with soaked in fabric is wiped. Potatoes and rooted vegetables dry, dark in the rooms is stored. Cabbage warehouse on the shelves, green floor and fruits storage in containers cool in places temperature from 12°C high didn't happen in case is stored. Unpleasant the smell was food products attractive food separately from products (butter, sugar, salt, eggs, tea, cheese). storage need On the fly given milk from using before 2-3 minutes it is boiled. From boiled after milk is cooled and with cover in containers is stored. Food of products nutritional value storage and of them of poisoning prevention get for food preparation to technology action to be done need. Food products recipe distribution based on to the pot to be put medicine employee under control done is increased. Grainy dishes while preparing heat processing without giving before weight on the scales is measured . Desserts, omele , roulette recipe in distribution shown weight according to will be cut. Liquid dishes to the amount see , side dish while to the grave looking distributed . Food in cooking boiling, cooking, cooking cooking, jazzing, dipping cooking, steam of cooking to himself special has been technological to the process action to be done need. Food in preparation in oil dip frying method does not apply .

Food products cooking processing in giving of food technological on the map illuminated preparation to technology complete action will be done. Food preparation in the process cooks to products your hand without touching special



gloves, kitchen from their equipment use to the goal according to In cereals a stranger mixtures not to be need. Cereals from its use before out of sight will be forgiven and flowing standing in the water is washed. Hot food (liquid dishes, sauces, boiling drinks, second dishes and side dishes) temperature distribution during 60-65° C, salads, drinks the temperature should not be lower than +15°C it is necessary.

Ready the first and second of food on the plate keep from 2 hours not to exceed need. Food again to heating permission not done. To vegetables processing in giving the following requirements action to do need: vegetables sorted, washed, cleaned, cleaned vegetables less amount a float and in meetings flowing standing in water for 5 minutes again washed;

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