An Analysis of the Importance of the HACCP System for Hospital Kitchens:  
The Case of Taiwan  
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Abstract

Food safety is an important issue during current covid-19 period as there are many demands on the food production system. Hazard Analysis Critical Control Point (HACCP) is a management system for food production which used in several countries around the world and developed for the purpose of maintaining food safety. This paper constructs a critical control point system for the Taiwan hospital kitchen. We use the novel research method which is called Consistent Fuzzy Preference Relationship Hierarchy Analysis (CFAHP). CFAHP is a better method than traditional AHP because of solving the inconsistency of AHP and reducing the questionnaire burden of the respondents, and increasing the reliability and validity of the questionnaires. The results are from eleven practical experts with an average of 10 years of working experiences who have verified the simulation cases and have evaluated the applicability of the model. Moreover, six key factors and 26 evaluation items have been established. The results showed that the three factors prioritized as the most important are quality of meals, employee training and education, and clearliness of environment and food hygiene. Among these, the more important items are “ingredients have food traceability control”, “food is maintained at a safe temperature (above 60° C) when delivering food to the customer”, and “Food is prepared in accordance with food safety and hygiene guidelines”. The research uses CFAHP such a novel method to construct constructs a critical control point system for the Taiwan hospital kitchen. It will be helpful to serve as a guideline for Taiwan hospital kitchen when they intend to develop a sound food safety system.
Keyword: HACCP, Food Safety, CFAHP, Quality of Meals