

## QUALITY CONTROL AND FOOD SAFETY IN FRESH FISH

### CONTROLO DA QUALIDADE E SEGURANÇA ALIMENTAR NO PESCADO FRESCO

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**BACKGROUND:** The implementation of the Quality Control System and Food Safety in Fresh Fish is based on important criteria of quality control in standards and behavior, with the purpose to ensure maximum freshness of fresh fish. Fish is an important food for the benefits that proteins, unsaturated lipids, vitamins and minerals present in the same contribute to human health. Portugal is the EU country with the highest consumption per capita of fish: 61.6 kg / capita / year.

**OBJECTIVES:** This study aims to verify quality assurance and food safety required by the company, the whole fresh fish from leaving the supplier, through the quality control on arrival to the distribution warehouses and its reception in stores.

The aim is also to see how fishing has evolved over time and know its history in our country and also to know what are the limitations of wild fisheries and which are the alternatives: aquaculture, import and its impact on the end product.

**METHODOLOGY:** The methodology of this study will be based on: a) review of the literature; b) survey and data collection on the work of the company, the quality control of fresh fish, from the time of purchase to suppliers to its exposure in store, to ensure compliance with legal requirements, best practice and marketing of safe and quality products; c) interviews with all stakeholders in the quality control process and the monitoring of quality control elements in all the stages of the process, including visit to auction / suppliers, monitoring of work in distribution warehouses, and monitoring of internal audits of quality control to stores; and d) to assess the degree of freshness quality Score (QIM).

**RESULTS AND CONCLUSIONS:** The following results are expected from this study: a) identify factors that influence the quality control of fish; b) realize the extent to which HACCP can be controlled through good hygiene practices for fresh fishery products; c) show that the control of food quality and safety of fresh fish guarantees the assessment of its freshness; and d) analyzing the results of interviews with all stakeholders in the quality control process.

In conclusion, the implementation of the Quality Control System and Food Safety in Fresh Fish is based on important criteria of quality control in standards and behavior, with the purpose to ensure maximum freshness of fresh fish. In order to foodstuffs can reach the final consumer with the conditions of quality and food safety requirements, it is necessary that all stakeholders in the food chain operate correctly.

**Keywords:** Quality control, Food safety, Fresh fish, HACCP