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Analysis on the Status Quo and Countermeasures of Food Enterprise Management

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ABSTRACT

In recent years, with the progress and development of China's social economy, the living conditions of our people have been significantly improved, which has indirectly led to the development of the food processing industry and has brought tremendous contributions to the national economy. However, in the process of development of food enterprises, there are still problems such as lack of food safety awareness, imperfect management system, and inadequate government supervision, and food safety problems often occur. Based on this, in order to reduce food safety risks and promote the healthy development of the food industry, this paper proposes countermeasures such as optimizing the enterprise supervision and management system, building a sound supervision and management system, improving the level of automated production, and improving employee responsibility and belonging. Through these measures, it is possible to ensure the safe production of food enterprises, provide people with safe food, and promote the sustainable development of China's food enterprises.

1. Introduction

Food safety is a common problem faced by people all over the world. To ensure food safety is to ensure people's health. In recent years, China's food industry has developed rapidly, and it has made tremendous contributions to the development of China's national economy. Due to the uneven employment of food enterprises and the scale of enterprises, China's food safety problems frequently occur, in order to better protect the sustainable development of China's food industry and reduce the risk of food safety. China's food enterprises should effectively protect food safety processing, and must strengthen the management of enterprise food production. If it should provide certain technical support for the operation of production enterprises, and constantly improve the corresponding laws and regulations.\(^1\)

2. Status Quo of Production Management in China's Food Enterprises

Since many food enterprises in China are pursuing short-term capital return benefits, they are more focused on production efficiency and production volume, while the focus on safety management is relatively small. In addition, as many regions in China continue to increase the number of food production enterprises, and thus increase the competition between food production enterprises to a certain extent, in order to seek for the survival and development of the company itself, most enterprises only value production profits, but they have neglected the concern for production safety to a certain extent, so that food enterprises have many problems in production management. The following is a detailed analysis and discussion of related issues.

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2.1 Enterprise Managers Lack Food Safety Awareness

Compared with developed countries, China's food enterprises start relatively late, but the production, cost and sales links of enterprises are relatively flexible. As a result, many food production enterprises are relatively less restricted in the process of food production, thereby increasing the development speed of food enterprises. Based on this, due to the rapid development, many food enterprises have certain security problems. Many enterprises have no certain norm in the process of development, which is mainly reflected in the following points:

First, the management personnel of food enterprises do not pay attention to food safety management, and the production management personnel of many food enterprises are poor in personal quality and lack certain safety production awareness;

Second, many enterprises only pay attention to short-term benefits in the process of production management. In addition, food enterprise management personnel believe that safe production cannot bring direct economic benefits to enterprises, so that food enterprises do not pay attention to the safe production of food;

Third, because many food enterprises have not carried out safe production, and there is no loss caused by not carrying out safe production, so that enterprises have a certain chance of luck, resulting in the traditional management methods have been used;

Fourth, many food production enterprises currently use traditional small-scale production management models. In the process of production, they believe that their own enterprises are the correct production methods and lack a sound production management concept. \(^2\)

2.2 Inadequate Management System

Although in recent years China has successively issued the relevant laws and regulations such as "the Food Safety Law of the People's Republic of China", "the Measures for the Administration of Food Production Licenses", and "the National Food Safety Standards", few food enterprises implement the corresponding rules and regulations. \(^3\)

In the process of food production, it is still relatively random, and there is no strict food production management rules and regulations, especially for some small and medium-sized enterprises, the foods produced are all regional products. There are no relevant normative management methods in each directly managed area, and there is no production model that can be referenced. Many enterprises are implemented according to the ideas of their own enterprises. There is even a production enterprise model with only a few people in a family, and only one person has the final say in the process of production of food enterprises. There is no management system to refer to, and there is no unified guidance document. In the process of management, the management order is more chaotic. In some respects, there is no strict management system, which makes the food enterprises more confusing in production, which will bring serious security problems. \(^3\)

2.3 Poor Processing Environment and Low Level of Automation

Since there are many links in the process of food processing, certain safety problems will arise in the process of production. In order to ensure the safety in the process of food processing, it can be managed from the following aspects:

First, the equipment and devices for safely managing processed foods are directly accessible to foods because they cannot be separated from mechanical equipment and processing equipment during the processing of food. Therefore, the safety of the mechanical equipment that processes the food during the processing of the food largely affects the safety of the food, for example, in 2013, when the Fonterra milk powder raw material was tested, Botox was detected. It is caused by the incomplete cleaning of the equipment;

Second, safely manage the processing environment. In the process of food processing, the processing environment is referred to the production environment in the entire production workshop, in which the drainage conditions of the production workshop, the exhaust conditions and the sanitary conditions of the entire workshop, etc. In the process of food production, a good production environment can avoid safety problems to a greater extent. Therefore, it is necessary to strengthen the safety monitoring and management of the entire processing link to avoid food safety problems. \(^3\)

2.4 Lack of Professional Technicians

According to relevant research, many production enterprises equipped by the food industry are not professional technicians, and they have not been directly employed through detailed training. Moreover, many existing production personnel generally have a low level of education and a weak awareness of production safety, such as wearing jewelry in the process of food production, not wearing formal work clothes, and not using special production tools. \(^4\) In addition, many enterprises are seriously lacking professional production engineers and laboratory analysts. If there is no professional laboratory technician in the process of food processing, the basic indicators in cost and raw materials cannot be detected; if there is no response data, it cannot prove whether the products produced are safe; if there is a lack of production engineers in the process of food production, the production equipment cannot be effectively managed and maintained; if there are certain problems in the process of food production, the
only choice is to stop production, which will bring serious economic losses to food production enterprises. [6]

3. The Response Measures of Food Enterprise Management

3.1 Strengthen to Attach Importance to Safety Production

The progress and development of society has increased the demand for food, which has intensified the competition of food processing enterprises. In the face of fierce competition, food enterprises should raise awareness of safety production management. The state can formulate a benign competition mechanism for food enterprises, guide food production enterprises to strengthen their emphasis on production management, publicize and establish quality culture, and open a quality supervision hotline. If a company finds that there is a safety problem in the production process, it can report it immediately. It can also encourage consumers to participate in food quality supervision and form a concept of human text, which can make the quality of food determine the success or failure of enterprise development. [5]

3.2 Popularize Food Safety Knowledge

Enterprises should strengthen the popularization of food safety knowledge among employees within the company, regularly carry out food safety knowledge popularization courses, strengthen management between production departments, and do safe production at every stage to ensure safe production at every stage. [7] In addition, the people's awareness of food safety should be improved. The multimedia network can be used for supervision and publicity to raise awareness of food safety among the people, and to identify unsafe food. In addition, it should also deal with the laws and regulations on the promotion and promotion of food safety for food company employees, so that unqualified products will not appear in the market. For example, enterprises can hire relevant experts to train their managers and staff on food management and safety production knowledge. What's more, the governments of various regions may introduce some corresponding policies. They should mobilize the awareness of anti-counterfeiting among the people in various regions. The government can also allocate funds to reward the people who report unsafe foods. Only in this way can the food production enterprises improve their own requirements, eliminate all unsafe food production phenomena and ensure the safety and health of people. Food enterprises should establish a people-oriented concept in the process of food processing. First of all, we must provide a safe and comfortable living environment for the relevant staff, so that employees have a certain sense of belonging and responsibility in the process of work, so that employees can do what they do as their own business. Food production enterprises can provide safe production supervision and management personnel with reasonable application personnel advantages, which can effectively guarantee the safety, efficiency and automation of food production. Enterprises can open more safety production management activities and continuously improve the management awareness of safety production. [8]

3.3 Build a Sound Food Inspection System

According to the food safety standards set by the state, build a food quality inspection management system jointly established by the government and enterprises. The government can fund the construction of food safety committees or institutions. Each food enterprise can play a certain intervention role through the supervision and management organization, and ensure the safety and quality of food enterprises in the production process from a technical perspective. The food inspection of food processing enterprises may be carried out by a third-party enterprise with inspection qualifications, and the inspection shall be strictly carried out, and the data detected in the process of execution shall be scientific, objective, impartial and accurate. In order to ensure the safety of food produced by food enterprises, a sound food supervision and management system can be established through the interaction between the Food Safety Supervision Clerk, third-party analysis agencies and food safety production departments to encourage enterprises to ensure the safety of food produced by food enterprises through relevant supervision and management. [9] The established third-party supervision and management institution shall strengthen the inspection of the management and production of the current food enterprises. The food enterprises shall be sampled regularly or irregularly, and the market may enter the market strictly according to the access standards of food products. According to the processing conditions of each food enterprise, formulate food safety production and operation management mechanisms, and develop a supervision and management mechanism suitable for each enterprise's own conditions. For example, the responsibility system and inspection system of the supervisory personnel of the supervisory organization, the emergency response system for emergencies, and the food safety early warning system of the supervisory agency are established. [10] Within each supervision and management organization, a food production safety exchange platform for different food enterprises can be constructed, which facilitates communication between the company and the supervisory authority, thereby strengthen the management of food enterprises, and also enable food enterprises to systematically collect food safety information about each enterprise through the system, improve the major problem handling system and food safety notification system of food enterprises, etc. The governments of various regions
can continuously improve the legal supervision system, so that the supervision and laws and regulations can be truly implemented in various food enterprises, so that the food is guaranteed.

3.4 Improve the Level of Automated Production of Food Processing

With the advancement and development of science and technology, various food companies have rationally integrated technology into the process of production and processing. In the process of food production and processing, not only can the production efficiency of food processing be improved, but also the quality of production can be improved. It can be implemented by the following methods:

First, food companies can increase investment in food production equipment, introduce advanced machinery and equipment into enterprises, use mechanical equipment instead of manual operation, and use automation technology to strengthen supervision of the entire processing process. In turn, the quality and safety of food processing can be ensured to a certain extent, so that food enterprises can be safely produced;

Second, optimize the production management order of the production workshop, ensure the clean environment of the production space, and thus reduce the investment in personnel and reduce personnel expenses.

3.5 Strengthen Innovation and Produce Quality Products

In recent years, China's food enterprises have developed rapidly. For example, the dairy industry is more problematic, and the food safety problems in the dairy industry have brought great adverse effects to the industry. Milk is imported from the West, many raw materials are imported, and domestic enterprises consume a lot of manpower and material resources in the production process. However, everyone does not believe that the nutritional value of soy milk is not lower than milk. In the process of supplying raw materials, China itself can do it completely. Based on this, China can appropriately change ideas and use it in innovation in the process of related food processing, which can create more convenient ways for food enterprises.

4. Conclusion

Food processing enterprises are an indispensable part of social development. However, many small and medium-sized enterprises have made the development level of China's overall food processing enterprises relatively backward due to limited funds, low thresholds, backward production equipment and lack of professional and technical personnel. And many food companies have difficulty building a sound food safety guarantee system through their own ideas. Therefore, in order to better realize the safety management of China's food enterprises; we can effectively use the power of the government to achieve a sound safety management system between the enterprise and the government. For example, the construction of safety management system, management system testing system, enterprises can hire experts to train relevant managers and production personnel to enhance food safety awareness, and then effectively protect the food production safety of food enterprises.

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