

## Food Control and sanitation law

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### ABSTRACT

Food Control and sanitary law have an important place in protecting the health of society, ensuring the quality of food and protecting consumer rights. This sector is strictly regulated by the state, since food security is an integral part of national security. Sanitary and hygienic requirements must be observed in the processes of production, storage, transportation and sale of food products, these requirements are established through laws and regulatory documents

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The Food Control System covers all stages of production. The main goal here is to ensure the safety and quality of food, to prevent the presence of harmful substances and microorganisms. The regulatory authorities conduct regular inspections at manufacturers, importers and retail outlets, assessing the compliance of products with standards. At the same time, the labels and composition of food products are also controlled, ensuring that consumers are given the right information. Sanitary legislation establishes hygiene requirements in the food sector and monitors their implementation. Cleanliness of places of production and preparation, compliance of employees with hygiene rules, the creation of hygienic conditions are among the main directions of sanitary legislation. These requirements apply not only to manufacturing enterprises, but also to food storage and transportation processes. Failure to comply with sanitary rules increases the risk of food-borne diseases.[1]

Food Control and sanitary legislation are constantly being improved, as new technologies, globalization and changes in consumer requirements require innovations in the field. New safety standards are introduced, international experiments are studied and applied to national legislation. This process serves to improve the quality of food and strengthen the health system. Cooperation between the supervisory authorities and sanitary services is important. Through their joint work, the effectiveness of ensuring food safety increases. This cooperation will strengthen control and reduce violations at all stages, from production to consumer. It is also an integral part of the control system to provide the population with information on food security and to carry out propaganda work. In ensuring the quality and safety of food products, it is necessary to take into account international standards and norms. This facilitates Export-import Operations and increases the competitiveness of the country's products in the international market. Therefore, national legislation should harmonize with international requirements. In the process, it is important to cooperate with international organizations, to master their recommendations.[2]

Food Control and sanitary legislation are important not only for manufacturers and outlets, but also for consumers. Consumers should pay attention to the safety and quality of food to protect their health. To this end, it is important that they are properly and accurately informed about the products, and that the possibilities of reporting complaints and suggestions are created. The consumer protection system is also defined in the laws. Compliance with sanitary and hygienic requirements is an important tool in the Prevention of diseases in the food sector. These requirements include personal hygiene of employees,

sanitary condition of production sites, proper storage and delivery conditions of products. Failure to comply with hygiene rules can lead to the spread of food-induced poisoning and Infectious Diseases.[3]

The legislation clearly defines obligations and responsibilities related to the safety of food products. These are important indicators for manufacturers, importers, retail outlets and regulators. When violations are found, appropriate measures are taken, fines and other penalties are applied. This serves to ensure discipline and order in the field.[4]

**Conclusion:**

Food Control and sanitary legislation are an integral part of the country's health system, and its effective functioning helps to improve the quality of life of the population. It is possible to ensure food safety by constantly introducing innovations in this area, strengthening the control system and increasing the awareness of the population. This, in turn, has a positive effect on the economy and social stability of the country.

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