

Research on Quality Control and Problems of Food Inspection and Testing

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Abstract:

At present, the food quality inspection industry has become an important foundation of the national quality development strategy. Combined with China's current food inspection and testing work to implement the status quo analysis, there are still problems in the development stage, the need to grasp the actual situation based on the factors affecting the targeted solution to ensure that the food inspection and testing of the work of the importance of the need for a strong.

Keywords:

Food inspection; testing quality; quality control

1 Food inspection and testing work quality control problems

1.1 Counterfeit and inferior products still exist

Combined with the analysis of the current situation of food inspection and testing work in China, the more serious problem is that counterfeit and poor-quality products still exist, especially in the period of economic transition, most of the food processing and production enterprises only consider their own economic benefits, while ignoring the consideration of food quality and safety, resulting in food in the production process has been a problem. Most of the food processing and production enterprises, in order to minimize the investment cost, continuously depress the price of the materials used in the process of food production and processing, and pay no attention to the quality of all kinds of production materials, which leads to the loss of the basic guarantee for the food production and processing treatment, and makes the number of counterfeit and inferior products continue to increase and be sold on the market. After consuming counterfeit and poor-quality products, people's health will be affected to a certain extent, and food safety problems will be triggered, resulting in the existence of huge security risks in China's food production and processing.

1.2 Unclear division of functions

Although the relevant departments of food quality, food safety, and other management work have a high degree of importance and also constructed the corresponding safety supervision system, the supervision work is extremely chaotic, and many regulatory issues lead to the departments and staff functions being not clearly delineated, and it is very easy to appear more than one part of the management of a work or a certain work no one manages and so on. Once the management problem occurs, the departments and staff shirk their responsibilities to each other, do not fully recognize the importance and impact of food quality, and food safety supervision, and cannot create a good working environment, the departments and staff of the collaborative awareness and ability to poor, the problem still exists, do not have a scientific and accurate basis. In addition, the mutual shirking of work responsibilities cannot be a complete solution to the problem, because the specific aspects of the problem and the reasons are not clear, only the problem can be solved, so that all aspects of the work there are certain pitfalls in the work of the various departments of the duties and obligations are not in full play, the loss of regulatory work to carry out the significance of the importance of the work and the value of the work of food inspection and testing work to carry out an impediment.

1.3 Traditionalization of testing methods

Compared with developed countries, China's current food inspection and testing work to carry out the effect is not ideal, whether it is food inspection and testing methods or technical level, there is a certain gap with developed countries. This problem occurs not only in various fields of food inspection and testing work is ignored, but also due to the impact of traditional testing methods, the overall implementation of the effect is not ideal, and in the various stages of work will encounter certain obstacles. Coupled with the traditional detection methods will have certain limitations, mainly based on the staff carrying out food inspection and testing work, it is very easy to carry out this work at the stage of human factors cannot guarantee the accuracy and completeness of the detection information data [1]. Once the detection information data is inaccurate, it will affect the food inspection and testing report analyzing the results of scientific, unable to provide an important basis for the regulatory authorities to carry out all the work, still making food inspection and testing work-related problems continue to occur. In addition, the level of food inspection and testing technology cannot be improved, due to the confinement of detection methods and concepts, not fully aware of the introduction and application of modern information technology, the basic conditions are not sufficient to meet the requirements of the development of food inspection and testing work innovation, and ultimately unable to achieve the expected goals of food inspection and testing work.

2 quality control measures for food inspection and testing

2.1 Continuously do a good job of food inspection technology innovation

Food inspection requirements of the relevant agencies and staff in the daily inspection sessions, from a practical point of view, targeted inspection technology optimization and upgrading work, through planned, purposeful upgrading of technology, inspection technology to better meet the requirements of food inspection work to ensure the accuracy of test results, to achieve inspection efficiency and inspection costs reasonable deployment, and better promote the development of food inspection activities. Such as inspection agencies in the food inspection technology innovation links, in addition to investing large amounts of resources, the existing inspection equipment, and inspection technology to carry out targeted upgrading, should also guide the staff, by summarizing the experience of food inspection, and other methods, the appropriate adjustment of the main parameters of the food inspection technology, the application of the way to ensure that the food inspection technology of the practical value of the technical advantages of the discovery of the embodiment of the value of the technology to lay a solid foundation to provide a solid technical support. Solid technical support.

2.2 Create a complete food inspection management system

Staff need to be in the practice of food inspection technology, to take a reasonable approach and methodology, building food inspection technology management system, through system construction and system integrity, orderly exclusion of interference from external factors, to promote the smooth development of food inspection work, to ensure the effectiveness of technology application, to achieve the accuracy of test results, test cycle, test cost of a comprehensive balance [2]. The relevant institutions need to do a good job of division of responsibility, refine the content of the work, through the division of responsibility, and steadily enhance the staff's work initiative, to achieve effective management, to ensure that the food inspection tasks are fully implemented. In addition to the division of responsibility, food inspection technology should also involve testing equipment, testing reagents and other daily management of clear requirements, with the help of relevant management systems, managers can be based on the system, to complete the relevant food inspection management, to avoid lax management of testing equipment, reagents stored irrationally and other problems, to reduce the impact of external factors on the testing equipment, reagents, to ensure that the food inspection results of the accuracy.

2.3 Prepare for systematic inspections

Inspection agencies and staff should seriously do a good job in the relevant preparatory work of inspection technology, to create a good atmosphere for the application of food inspection technology to enhance the effectiveness of the inspection work, the scientific exclusion of interference from external factors, to achieve the scientific and rationalized control of the inspection process. In the specific preparation process, technicians need to seriously do a good job in sampling, sample preparation, and other aspects of the work, through the effective disposal of samples, to enhance the accuracy of food inspection results [3]. For the food to be tested, the staff can use a random sampling inspection method, carefully record the sampling samples of

the batch, test date and production units, and other information, the implement the traceability management of test samples. After the completion of the sampling work, the staff needs to strictly follow the sample preparation process, carry out sample preparation work, and sample preparation to ensure uniformity and authenticity, and ensure that the test samples have test significance. The choice of food inspection methods for food inspection accuracy has an extremely far-reaching impact, in the actual inspection process, the staff should be based on the relevant national standards, combined with the characteristics of food traits, and choose the appropriate test method. Such as food testing of various trace elements, in clear food testing technology categories, the organization of personnel to do a good job of equipment performance testing and debugging work to ensure that all types of testing instruments are always in the benign operation zone. Through the rationalization of the use of equipment, while accurately obtaining the content of trace elements, shorten the detection cycle, and reduce costs 4]. For example, the staff use high-performance liquid chromatography for the determination of the composition of dairy products and use high-performance liquid chromatography to detect the concentration of melamine in the test samples, to determine whether it complies with the relevant regulations, and to achieve the purpose of the test.

2.4 Selection of suitable testing methods

The food testing should also be combined with the nature of the food itself to choose the appropriate equipment, such as testing whether infant formula vitamin C content indicators are compliant, the most ideal testing method is to use: the CT-1PLus multifunctional automatic titrator method, this method can be equipped with an automatic color determination module, so that it can be effectively carried out potentiometric titration of the analytical needs, and with the robot's visual principles Accurate color determination can avoid the specimen cannot be completed to observe the end point of titration with the naked eye due to the dark color. This kind of testing method which can accurately identify the color by machine is a more reasonable choice. Therefore, the selection of appropriate instruments and equipment is the guarantee of obtaining accurate testing data.

Conclusion

In summary, with the rapid development of China's social and economic development and the progress of science and technology level, China's food testing in the field of testing level is also improving. However, compared with developed countries there is still a big gap, which needs to increase the scientific and technological research and development efforts in the testing industry, actively upgrade the scientific and technological testing technology, and update the precision of instruments and equipment. Ensure food safety is the common responsibility of all food production and operators and all levels of government, the relevant regulatory departments, to continuously increase supervision, through the enhancement of the production and operation of the external binding force, to promote its internal management capacity to improve steadily. At the same time, it is also necessary for the whole society to care about maintaining food safety and support the work of the government. Effectively improve the level and capacity of food safety supervision and put food quality in the first place.

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