

Information

High Performance Support Center Nutrition-Function-Area Approaches to Health and Safety

— The Case of the PyeongChang Olympic and Paralympic Games —

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ABSTRACT

The primary role of the PyeongChang 2018 High Performance Support Center was to provide conditioning meals and recovery meal boxes. Dietitians from the Japan Institute of Sports Sciences (JISS) were the main persons in charge and directed and outsourced all the operations, including the kitchen design, menu preparation, and food procurement, to a food service company. The JISS and the food service company discussed the following issues: service content, facilities, equipment and supplies, food procurement, hygiene management, and accident prevention, in order to ensure safety and hygiene.

In terms of food procurement, the standards were set at the same level as those in Japan, requiring the use of livestock products free of fattening hormones and antibiotics, and agricultural products inspected for pesticide residues. Also, the processing plants of these foods required to be HACCP- and ISO-certified. For hygiene management, the food service company prepared a hygiene management manual based on the sanitary management of large-scale cooking facilities, in compliance with the HACCP, and operated the facilities under the same hygiene management standards as specific food service facilities. In terms of accident prevention, the dietitians considered measures to deal with accidents that may occur during operation, such as food poisoning, user burns and vomiting. In addition, all menu items and ingredients used were recorded in preparation for requests for information from external organizations in the event of an accident.

The dietitians could give sufficient consideration to safety and hygiene, as the food service company conducted on-site surveys and collected information. However, there were sports events in which only a small number of people could participate in providing nutrition support, involving the provision of meals, overseas. Even in such cases, it is important to collect information on the locally available foodstuffs and hygiene conditions, and to record the menus.

Keywords: high-performance support center, meal provision, hygiene management