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Improvements in the food pantry management at the Ágape Therapeutic Home.

Agape Therapeutic Home Food Pantry Management Improvements

Improvements in the therapeutic management of the food pantry at home with Ágape

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SUMMARY

Proper management of food pantries in therapeutic clinics is essential to ensure food safety, nutritional quality, and administrative efficiency. Inadequate storage can lead to waste, contamination, and financial losses, compromising patient care. This article aims to analyze organizational practices and propose structural and operational improvements in the pantry of the Therapeutic Home.

This study, conducted by Ágape, is based on current sanitary regulations and inventory management principles. The methodology employed was based on bibliographic research on the legislation of the National Health Surveillance Agency (ANVISA) and on authors in the field of hygiene and sanitary management and control. It concludes that the adoption of good storage practices and systematic control significantly contributes to the quality of services provided.
Keywords: Inventory management. Food safety. Warehouse.

1 INTRODUCTION

Nutrition in healthcare facilities plays an essential role in recovery.
and in maintaining the health of patients. In therapeutic clinics, where individuals
If they remain for extended periods, the quality of the meals offered is directly affected.
related to the organization and control of the food pantry.

Efficient management of this sector not only guarantees food security, but also
It contributes to the physical and psychological well-being of patients, strengthening the process.
therapeutic. The rationale for this study lies in the observation that many institutions of
Health services are facing difficulties in managing their food supplies, which results in
Waste, financial losses, and risks of contamination.

In the specific case of the Ágape Therapeutic Home, the pantry represents a point
This is strategic for the clinic's operation, as its regularity and quality depend on it.
of the meals served. Investigating and proposing improvements in this area is therefore a necessity.
practical and social, which aims to ensure greater efficiency and compliance with health standards.
current.

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The central problem is the absence of a structured pantry management system capable to ensure strict control over the storage, expiration dates, and handling of food. This gap compromises the food security of patients and hinders planning. administrative staff of the institution.

The need then arises to identify which practices and tools can be implemented to optimize the pantry's operation, reducing waste and increasing the reliability of the service. The hypothesis guiding this work is that the adoption good storage practices, combined with inventory management methods such as FIFO (First In, First Out). (First in, first out), and the use of control spreadsheets, can transform the pantry in a more efficient, safe sector aligned with the requirements of the National Agency of Health Surveillance Agency (ANVISA).

It is expected that such measures will result in greater organization, resource savings and Improvement in the quality of meals offered. Given this context, the overall objective of this... This article analyzes organizational practices and proposes structural and operational improvements in the food pantry of the Ágape Therapeutic Home.

As specific objectives, we seek to: identify flaws in the current process of storage and control; proposing solutions based on sanitary legislation and benchmarks. theorists of materials management; and evaluate the expected impacts of these improvements on efficiency. administrative and food safety matters at the institution.

2. THEORETICAL FOUNDATION

2.1 Good practices in food services

ANVISA Resolution RDC No. 216/2004 establishes standards to guarantee conditions adequate hygienic and sanitary conditions in food services. According to Brazil (2004), the Food should be stored in an organized manner, protected against contamination, and respecting ideal temperature and humidity conditions.

Furthermore, RDC No. 275/2002 mandates the implementation of Procedures Standard Operating Procedures (SOPs), ensuring systematic control of activities. related to storage (BRAZIL, 2002). Good practices in food services These constitute a set of fundamental measures to ensure hygienic quality. Food safety and consumer health.

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In the context of healthcare institutions, such as therapeutic clinics, these practices become- if even more relevant, since the patients who reside there generally have conditions physical or psychological vulnerability, which requires extra care. (MEZOMO, 2015).

The National Health Surveillance Agency (ANVISA), through Resolution RDC No. Decree 216/2004 establishes standards that guide the storage, handling, and distribution. of food, ensuring that it is kept in proper hygienic conditions and at the correct temperature. and humidity.

Compliance with these standards is not only a legal requirement, but also a An ethical commitment to food safety and the well-being of the individuals served. Proper food storage is one of the cornerstones of good practices. (MURAKAWA, 2022).

It is necessary that the products be displayed on shelves made of washable material and durable, allowing air circulation, preventing moisture buildup and the proliferation of fungi and bacteria. In addition, food should be kept away from the floor and walls. and from the ceiling, respecting the minimum distances recommended by ANVISA. (MEZOMO, 2015).

This physical organization facilitates cleaning the environment and reduces the risk of contamination. cross-contamination contributes to the preservation of products. Separation by categories, such as grains, Canned goods, pasta, and cold cuts are also essential for optimizing inventory control and streamlining the process. access to items during meal preparation. (CHIAVENATO, 2014).

In healthcare institutions, where demand is constant and varied, this organization... This translates into greater operational efficiency and safer, more balanced meals. Another A crucial aspect of good practices is the control of food expiration dates. (MEZOMO, 2015).

The FIFO (First In, First Out) method is widely used in food services and consists of organizing products so that those with a deadline of Those with shorter expiration dates should be consumed first. (MURAKAWA, 2022).

This practice reduces waste, avoids financial losses, and ensures that patients They should always receive food within the appropriate timeframe. In therapeutic clinics, where consumption is Continuous and large-scale implementation of PVPS (Product Validation and Production System) becomes indispensable for ensuring food safety. and the quality of the meals. (LOPES, 2024).

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Furthermore, the implementation of spreadsheets to control the entry and exit of products. It allows you to track inventory flow in real time, facilitating purchase planning. and avoiding both food shortages and food surpluses. (MEZOMO, 2015).

The hygiene of the environment and the handlers is another determining factor for safety. Food preparation. Regular cleaning of the pantry, done weekly and monthly, contributes to keep the space organized and free of contaminants. (MURAKAWA, 2022).

Preventive pest control, carried out by specialized companies, complements this. Be careful to avoid the presence of pests that could compromise the quality of the food. According to Mezomo (2015), employees, in turn, must be trained to follow Personal hygiene protocols, such as wearing clean uniforms and frequent hand washing. and the use of personal protective equipment when necessary.

The conduct of the professionals is as important as the physical structure, because any Negligence can result in contamination and endanger the health of patients. Separation Separating food and cleaning products is an essential measure to prevent contamination. chemical. (CHIAVENATO, 2014).

Products such as bleach, detergents, and disinfectants contain toxic substances. which, in contact with food, can cause serious poisoning. (MEZOMO, 2015). By Therefore, it is essential that these items are stored in separate locations, away from the pantry. of food.

This practice, in addition to meeting legal requirements, demonstrates sanitary responsibility. and care for the health of patients. In healthcare institutions, where individuals already... They are in a vulnerable situation, and any failure in this aspect can lead to... even more severe consequences. (MURAKAWA, 2022).

Adopting good practices in food services directly impacts the health of... patients and institutional credibility. (MEZOMO, 2015). An organized pantry and Controlled consumption reduces the risk of food poisoning, improves the quality of meals and It strengthens the trust of families and the community in the institution.

From an administrative point of view, these practices contribute to the planning of Purchasing, resource optimization, and cost reduction. (Brazil, 2004). Thus, the management of The pantry ceases to be merely an operational task and becomes a strategic component of therapeutic clinic.

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Investing in best practices means investing in health, safety, and efficiency.
ensuring that patients receive not only adequate nutrition, but also care.
which reflect commitment and responsibility. (MEZOMO, 2015).

2.2 Inventory management and materials control

According to Chiavenato (2014), efficient inventory management aims to balance supply and
Demand is managed, avoiding both excess and shortages of products. The author highlights the importance of this method.
FIFO (First In, First Out), widely used in food inventory.
to avoid losses due to expiration.

Mezomo (2015) reinforces that, in health institutions, food control should be
It is rigorous, as it involves vulnerable populations and requires greater sanitary responsibility. The management
Inventory management and materials control are central elements for operation.
efficient for any institution that handles food, especially in healthcare settings.
such as therapeutic clinics.

Food storage cannot be viewed merely as a storage space.
but rather as a dynamic system that requires planning, monitoring, and evaluation.
continuous. (MEZOMO, 2015). The absence of rigorous control can result in
waste, financial losses and risks to food security, directly compromising the
quality of patient care.

In this sense, Murakawa (2022) explains that inventory management must be understood
as a strategic activity, capable of balancing supply and demand, ensuring the
availability of supplies and ensuring that food is consumed within the established timeframes.
of appropriate validity.

According to Chiavenato (2014), the main objective of materials management is to avoid
both scarcity and excess of products, always seeking a balance between what is necessary.
and what is available. This balance is particularly important in healthcare institutions, where the
A lack of food can compromise patient treatment, while an excess can cause problems.
waste and additional costs.

MEZOMO (2015) explains that the FIFO (First In, First Out) method
It emerges as a fundamental tool in this process, as it organizes the outflow of
Products according to their respective expiration dates. By prioritizing the consumption of

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By using foods with shorter expiration dates, you avoid discarding products due to expiration.
Reducing financial losses and ensuring greater food security.

Controlling the entry and exit of products is essential for inventory management.
In many institutions, this process is done manually, which is time-consuming and increases the...
probability of errors. The implementation of computerized control spreadsheets represents a
significant progress, allowing for the systematic recording of all movements of
products. (CHIAVENATO, 2014).

With this feature, it is possible to track, in real time, what is available in
Inventory control, plan purchases more accurately, and avoid both shortages and overstocking.
unnecessary food consumption. (MURAKAWA, 2022). Furthermore, the use of spreadsheets facilitates the...
The practice of FIFO (First In, First Out) allows for a clear visualization of expiration dates and the organization of...
Products according to consumption priority.

The monthly inventory complements this control process, acting as a
Verification and adjustment tool. When comparing spreadsheet records with the count.
By analyzing the physical characteristics of the products, it is possible to identify discrepancies, correct flaws, and ensure greater safety.
reliability in the data. (LOPES, 2024).

This practice contributes not only to the organization of the pantry, but also to...
It provides financial control for the institution, as it allows for the evaluation of actual consumption and the planning of expenses.
more efficient way. (MURAKAWA, 2022). In therapeutic clinics, where resources are many
Sometimes resources are limited and the logistics of purchasing can be complex due to the distance from centers.
In urban areas, a monthly inventory becomes essential to ensure that food is available.
always available in adequate quantities.

Proper product labeling is another element that strengthens inventory management.
By identifying each item with information such as name, expiration date, and category, a
A visual management system that facilitates organization and reduces the risk of errors. (CHIAVENATO,
2014).

This practice contributes to the efficiency of the FIFO method and speeds up the work of
employees, who are able to locate products more quickly and accurately.
(MURAKAWA, 2022). Furthermore, labeling promotes greater transparency and control,
allowing anyone who accesses the pantry to easily understand the layout of the
Food and its consumption conditions.

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Inventory management also involves aspects of hygiene and food safety.
(Brazil, 2004). Pest control, carried out through periodic pest control and...
Maintaining a clean and organized environment is fundamental to preserving the quality of...
food.

Systematic cleaning of the pantry, combined with constant monitoring of
storage conditions ensure that products always comply with
sanitary standards. (MURAKAWA, 2022). These precautions not only prevent contamination,
but they also extend the shelf life of food, reducing waste and strengthening the
credibility of the institution.

From an administrative point of view, Chiavenato (2014) explains that inventory management and
Materials control contributes to the strategic planning of the therapeutic clinic.
To know precisely the average consumption of patients and the availability of products, is
It is possible to negotiate purchases more efficiently, reduce logistics costs, and avoid unnecessary expenses.
unnecessary.

According to Murakawa (2022), this practice also strengthens the sustainability of
institution, as it promotes the rational use of resources and minimizes environmental impacts.
resulting from food waste. In a scenario where social responsibility and
Environmental awareness is increasingly valued, and efficient pantry management represents a key differentiator.
competitive and ethical.

It is important to highlight that inventory management is not limited to technical procedures.
But it also involves training employees. Training the team to use
Correctly fill out the control spreadsheets, apply the FIFO method, and follow hygiene protocols.
It is essential to ensure the effectiveness of the system. (LOPES, 2024).

The active participation of professionals in this process strengthens the collective commitment.
with food safety and the quality of services provided. (CHIAVENATO, 2014).
Therefore, inventory management and materials control should be understood as a
An integrated effort that combines physical structure, organizational tools, and hygiene practices.
and human engagement in the pursuit of patients' health and well-being.

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3 METHODOLOGY

The methodology adopted in this study is characterized as bibliographic research. based on an analysis of current health legislation and related academic works related to materials management and hygiene and sanitation control in food services.

This choice is justified by the need to understand the theoretical frameworks and regulations that guide the organization of pantries in healthcare institutions, especially in therapeutic clinics. Bibliographic research allows for the gathering of consolidated information and validated by experts in the field, offering a solid basis for proposing structural and operational improvements at the Ágape Therapeutic Home.

The data collection was carried out using official documents from the National Agency of The Brazilian Health Surveillance Agency (ANVISA), as per Resolution RDC No. 216/2004, which provides for good hygiene practices. best practices for food services, and RDC No. 275/2002, which deals with the implementation of Standard Operating Procedures.

In addition, leading authors in the fields of materials management were consulted. such as Chiavenato (2014), and hygienic-sanitary control, such as Mezomo (2015). The analysis These sources allowed us to identify guidelines and best practices, as well as understand the impacts of inventory management on food safety and administrative efficiency of healthcare institutions.

Based on the systematization of the collected information, proposals for improvements applicable to the reality of the pantry at the Ágape Therapeutic Home were developed. The method used It consisted of comparing the institution's current practices with the standards established by Based on legislation and specialized literature, identifying gaps and suggesting viable solutions.

This qualitative approach allowed us not only to point out flaws, but also to propose solutions. Organizational, control, and hygiene strategies that can be implemented in a practical way and effective. In this way, the methodology adopted ensures that the recommendations presented are based on theoretical and normative evidence, which confers greater reliability and relevance to the study.

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4 PROPOSALS FOR IMPROVEMENTS

4.1 Physical structure

The physical structure of the food pantry in healthcare institutions, such as clinics. therapeutics, plays a strategic role in ensuring food security and Administrative efficiency. More than just a storage space, the pantry should be... understood as a planned environment, capable of ensuring adequate conditions for Hygiene, ventilation, and organization are essential to preserve food quality and avoid risks. of contamination. (CHIAVENATO, 2014).

ANVISA Resolution RDC No. 216/2004 establishes clear parameters for the Product storage requires that products be kept in clean and organized locations. with temperature and humidity control. In this sense, the physical structure is not limited to architectural aspects, but it also encompasses the layout of equipment, the choice of materials and the definition of maintenance routines that ensure compliance with standards. sanitary.

Installing metal or washable shelving is a fundamental measure. to ensure the organization and preservation of food. Unlike shelves of Made of wood or other porous materials, metal windows allow for greater air circulation and reduce... The accumulation of moisture prevents the proliferation of mold and fungi. (LOPES, 2024).

Furthermore, they facilitate cleaning and periodic disinfection, contributing to the Maintaining a hygienic environment. The arrangement of food on the shelves also It favors separation by categories, such as grains, canned goods, pasta, and perishable products. making visual management more efficient and speeding up access to items during preparation. meals.

This physical organization, therefore, not only improves the operational routine, but also It strengthens food safety by reducing the risks of cross-contamination. ANVISA It is recommended that food be stored at least 25 cm from the floor and 5 cm from the walls. and 60 cm from the ceiling, ensuring air circulation and avoiding direct contact with surfaces that They can accumulate moisture or dirt. (CHIAVENATO, 2014).

This measure makes cleaning the environment easier and reduces the risk of pest infestation. This allows for better visual inspection of the products. Furthermore, the space between the stacks of...

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food preparation allows for proper ventilation, preventing the development of unpleasant odors and extending the lifespan of products.

In therapeutic clinics, where consumption is continuous and on a large scale, these conditions Structural elements are essential to ensure that food is always in compliance with required quality standards. (Brazil, 2004). Ventilation and Proper lighting is also an essential element of the pantry's physical structure.

A poorly ventilated environment promotes the accumulation of moisture and the development of... Mold and premature food spoilage. On the other hand, controlled ventilation contributes to keep the space dry and at the right temperature, preserving grains, flours and canned goods.

Lighting, in turn, facilitates visual inspection, allowing for quick identification. Expired products, damaged packaging, or signs of infestation. In addition, an environment Well-lit areas promote greater organization and safety when handling food. (CHIAVENATO, 2014).

The combination of adequate ventilation and lighting, therefore, not only meets the needs of legal requirements, but it also strengthens operational efficiency and credibility of institution. The separation between food and cleaning products is another critical point of the structure. Physics of the pantry.

Lopes (2024) understands that substances such as bleach, detergents and disinfectants They contain chemical components that, upon contact with food, can cause poisoning. serious. Therefore, it is essential that these products be stored in separate locations. away from the food pantry.

This practice prevents chemical contamination, protects patients' health, and demonstrates... Sanitary responsibility on the part of the institution. In therapeutic clinics, where individuals They are already in a vulnerable situation, and any failure in this aspect could lead to... even more severe consequences.

According to Chiavenato (2014), the physical structure of the pantry must therefore be planned. in order to guarantee not only the organization of food, but also safety against external risks. Regular maintenance of the physical structure is equally important for to ensure its effectiveness over time.

Weekly and monthly cleaning of the pantry, combined with preventative pest control, contributes to keep the environment free of pests and contaminants. In addition, regular inspection of

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Shelves, walls, and floors allow you to identify signs of wear or water damage that may occur.
to compromise food quality.

The physical structure, therefore, is not static but dynamic, requiring continuous care.
to ensure its functionality. In healthcare institutions, where food safety is
As a priority, pantry maintenance should be considered an integral part of the routine.
administrative, and not as a secondary activity.

Chiavenato (2014) highlights that the physical structure of the pantry directly impacts the
Administrative efficiency and institutional credibility. An organized, well-run pantry.
A well-ventilated and properly lit kitchen reduces waste and improves the quality of meals.
It strengthens the trust of families and the community in the institution.

Furthermore, it contributes to the clinic's strategic planning, allowing for greater
Controlling available resources and reducing operational costs. Investing in physical infrastructure.
From the pantry, therefore, it is not only a legal requirement, but also a commitment to the
health, safety and well-being of patients.

In a context where social and health responsibility is increasingly valued,
The physical structure of the pantry represents a competitive and ethical advantage, capable of...
transform food management into a strategic component of clinical therapy. (LOPES,
2024).

4.2 Control and organization

The control and organization of the food pantry in healthcare institutions, such as
Therapeutic clinics constitute fundamental dimensions for ensuring efficiency.
administrative and food safety. More than simply storing products, it deals with...
if it is necessary to establish a management system capable of monitoring inputs and outputs, organizing the
Food should be prepared according to technical criteria and its consumption guaranteed within its expiration date.

The absence of structured controls can result in significant waste.
financial losses and risks of contamination, directly compromising the quality of
Meals offered to patients. (CHIAVENATO, 2014).

In this sense, control and organization should not be seen as tasks.
secondary, but as strategic processes that support the functioning of the institution and
They reflect their commitment to the health and well-being of the individuals they serve. (LOPES, 2024).

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Applying the FIFO (First In, First Out) method is one of the practices most relevant in this context. This method consists of organizing the products in such a way that Those with the shortest expiration dates should be consumed first, avoiding the disposal of others. Food items by expiration date.

In therapeutic clinics, where consumption is continuous and on a large scale, PVPS becomes... It is essential to reduce waste and ensure greater food security. (CHIAVENATO, 2014). The practice of this method requires discipline and organization, because the Products should be constantly reviewed and repositioned on the shelves.

Furthermore, PVPS contributes to purchase planning, allowing that... The institution should acquire only what is necessary and avoid unnecessary accumulation. In this way, the Expiration date control ceases to be an operational task and becomes a strategic component. of food management.

The use of spreadsheets to control the entry and exit of products complements the method. PVPS strengthens the organization of the pantry. (Brazil, 2004). In many institutions, control It was done manually, which was time-consuming and increased the likelihood of errors.

The implementation of computerized spreadsheets represents a significant advancement. allowing for the systematic and reliable recording of all product movements. With this With this feature, it's possible to track, in real time, what's available in stock, and plan. Making more precise purchases and avoiding both food shortages and surpluses.

Furthermore, spreadsheets facilitate the practice of PVPS (Product-Visa-Purpose) because they allow for clear visualization. Regarding expiration dates and the organization of products according to consumption priority. (CHIAVENATO, 2014). This tool, therefore, not only optimizes the work of It benefits employees, but also strengthens the institution's financial control.

Monthly inventory is another essential practice to ensure data reliability and The efficiency of management. By comparing the spreadsheet records with the physical count of... By analyzing products, it is possible to identify discrepancies, correct faults, and adjust the control system.

This periodic verification contributes to administrative transparency and to... Strategic planning for the institution, as it allows for the evaluation of actual consumption and the projection of future trends. future needs. (LOPES, 2024). In therapeutic clinics, where resources often They are limited and the logistics of purchasing can be complex due to the distance from urban centers. A monthly inventory becomes essential to ensure that food is always available. available in adequate quantities.

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Furthermore, this practice strengthens institutional credibility, demonstrating Responsibility and commitment to the efficient management of resources. Correct labeling of Products are another element that reinforces pantry organization. By identifying each item with Information such as name, expiration date, and category is used to create a visual management system that... It facilitates organization and reduces the risk of errors.

This practice contributes to the efficiency of the FIFO method and speeds up the work of employees, who are able to locate products more quickly and accurately. (CHIAVENATO, 2014). Furthermore, labeling promotes greater transparency and control, allowing anyone who accesses the pantry to easily understand the layout of the Food and its consumption conditions.

In healthcare institutions, where staff turnover can be high, this practice It ensures that everyone follows uniform standards, strengthening food safety and efficiency. Administrative aspects. The control and organization of the pantry also involve hygiene aspects. and food safety.

Regular cleaning of the environment, carried out weekly and monthly, contributes To keep the space organized and free of contaminants. Preventive pest control, carried out Specialized companies complement this care, preventing the presence of pests that They could compromise the quality of the food.

These practices not only meet legal requirements, but also demonstrate Sanitary responsibility and commitment to patient health. In therapeutic clinics, where individuals are already in a vulnerable situation, any failure in this This aspect could lead to even more severe consequences.

Therefore, pantry control and organization should be considered as part of integral to the administrative routine, and not as secondary activities. (LOPES, 2024). The The control and organization of the pantry directly impact administrative efficiency and... Institutional credibility.

An organized and controlled pantry reduces waste and improves the quality of... meals and strengthens the trust of families and the community in the institution. Furthermore, It contributes to the clinic's strategic planning, allowing for greater control of resources. available and reducing operating costs.

Investing in pantry control and organization, therefore, is not just a requirement. Legal, but also a commitment to the health, safety and well-being of patients.

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(Brazil, 2004). In a scenario where social and health responsibility is increasingly Valued, the control and organization of the pantry represent a competitive advantage and ethical, capable of transforming food management into a strategic component of the clinic. therapy.

4.3 hygiene

The hygiene of food pantries in healthcare institutions, such as therapeutic clinics, It is crucial for food safety and the quality of services provided. More than As a regulatory requirement, maintaining a clean and organized environment represents a ethical commitment to patient health, which depends directly on the quality of Meals offered.

ANVISA Resolution RDC No. 216/2004 establishes clear parameters to ensure adequate hygienic and sanitary conditions in food services, highlighting the The importance of regular cleaning, pest prevention, and adopting routines that ensure... the integrity of food. (LOPES, 2024).

In this sense, pantry hygiene should not be seen as an activity secondary, but as a continuous and strategic process, capable of preserving the quality of products and strengthen institutional credibility. Regular cleaning of the environment is one of the most relevant practices in this context.

Performing weekly and monthly cleaning routines helps to maintain the A space free of dust, debris, and contaminants that could compromise the quality of... food. (Brazil, 2004). Weekly, lighter cleaning ensures that the environment remains organized and in compliance with sanitary standards, while monthly cleaning, more In-depth cleaning involves removing all products from the shelves, allowing for thorough sanitization. complete space.

This practice, in addition to ensuring compliance with legislation, reduces the risk of Cross-contamination is avoided and food safety is strengthened. In therapeutic clinics, where... Patients remain for extended periods and are entirely dependent on the institution for Regarding your diet, regular pantry cleaning is essential to ensure the quality of your food. meals and the well-being of the individuals served.

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The presence of insects or rodents can seriously compromise the quality of food, causing contamination and putting patients' health at risk. Therefore, it is It is essential that the institution carry out periodic pest control treatments, hiring companies. specialized in combating pests preventively.

Furthermore, maintaining a clean and organized environment reduces the likelihood of Infestation control, as it eliminates conditions favorable to the proliferation of these organisms. Pest control, therefore, should not be seen merely as a corrective measure, but as part of the overall process. Part of the pantry hygiene routine, ensuring that food is always in Compliance with required quality standards.

Pantry hygiene also involves taking care of food handlers. (Brazil, 2004). Employees must be trained to follow personal hygiene protocols, such as frequent hand washing, wearing clean uniforms and protective equipment. Individual use when necessary.

The conduct of professionals is as important as the physical structure of the environment, because Any carelessness can result in contamination and compromise food safety. Furthermore... Furthermore, it is essential that employees are aware of the importance of hygiene for patient health and develop an organizational culture based on responsibility. and in the commitment to quality.

In healthcare institutions, where individuals are already in a situation of Vulnerability, the training of professionals is essential to ensure the effectiveness of hygiene practices. Another relevant point is the need for continuous monitoring of pantry hygiene conditions.

The institution should establish inspection routines, regularly verifying cleanliness. from the shelves, the condition of the packaging, and the presence of signs of infestation. This Monitoring allows for the identification and immediate correction of faults, preventing minor problems. Problems can turn into bigger risks.

Furthermore, documenting these inspections contributes to transparency. administrative and compliance with legal requirements, demonstrating responsibility. and commitment to food security. (Brazil, 2004). Constant monitoring, Therefore, it strengthens the institution's credibility and ensures that patients receive food. always in suitable conditions for consumption.

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Finally, it is important to highlight that pantry hygiene directly impacts...
Administrative efficiency and institutional credibility. A clean and organized environment reduces...
It reduces waste, improves the quality of meals, and strengthens the trust of family members and...
community within the institution.

Furthermore, it contributes to the clinic's strategic planning, allowing for greater
Controlling available resources and reducing operational costs. Investing in hygiene.
A pantry, therefore, is not only a legal requirement, but also a commitment to...
health, safety and well-being of patients.

In a context where social and health responsibility is increasingly valued,
Pantry hygiene represents a competitive and ethical advantage, capable of transforming the...
Nutrition management as a strategic component of clinical therapy.

5 EXPECTED RESULTS

The expected results from implementing the proposed improvements in the pantry management at the Ágape Therapeutic Home include not only operational gains, but also...
Direct impacts on the health and well-being of patients. The adoption of storage practices
Adequate measures, combined with systematic control of product entry and exit, tend to reduce
significantly reducing food waste, preventing financial losses and ensuring that...
Patients should always receive meals that meet the required quality standards.

This reduction in waste represents an important step forward for sustainability.
of the institution, as it optimizes the use of available resources and strengthens social responsibility.
from the clinic. Furthermore, efficient pantry organization contributes to planning.
strategic, allowing for greater predictability in purchases and reducing logistics costs,
especially in locations far from urban centers.

Another expected outcome is improved food security, which translates into greater
Protection against risks of physical, chemical, and biological contamination. With proper separation.
between food and cleaning products, proper ventilation and lighting and the application of
Using the PVPS method, the institution ensures that patients receive food in ideal conditions.
for consumption.

This practice not only prevents food poisoning, but also strengthens the
The clinic's credibility with family members and regulatory bodies. Compliance with the

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ANVISA regulations, in turn, ensure that the institution is aligned with legal requirements.
avoiding penalties and consolidating its image as a benchmark in good management practices.
to feed.

In terms of social impact, it is expected that community trust will be increased.
reinforcing the role of the clinic as a space for care and health responsibility. Finally,
The expected results include intangible gains related to service quality.
provided and to the appreciation of the team.

Organizing the pantry and adopting control and hygiene routines provide
greater efficiency in the work of employees, reducing the time spent on manual tasks and
increasing the reliability of processes. This operational improvement contributes to...
Team motivation increases as they begin to operate in a more structured and safe environment.

In addition, patients benefit from more balanced meals prepared with
Quality supplies directly impact recovery and the maintenance of health.
In this way, the expected results transcend the administrative sphere, reaching...
human and social dimensions that reflect the institution's commitment to health,
dignity and well-being of the individuals served.

FINAL CONSIDERATIONS

The final considerations of this study reinforce the importance of proper management of
Food pantries in healthcare institutions, especially in therapeutic clinics like Lar Ágape, are a key
consideration. The analysis conducted throughout this study demonstrated that the pantry should not be
viewed merely as a physical storage space, but also as a strategic sector.
which directly influences the quality of services provided, the food safety of
patients and the administrative efficiency of the institution.

The adoption of good organizational, control, and hygiene practices, based on
Based on health legislation and theoretical frameworks for materials management, it represents a
commitment not only to complying with legal regulations, but also to health and safety.
well-being of the individuals served.

The implementation of the proposed improvements, such as the installation of metal shelves,
Proper spacing of products from the floor and walls, and ventilation control.
and lighting, the separation between food and cleaning products, the application of the method

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PVPS, the use of control spreadsheets, and the performance of monthly inventories contribute to Transform the pantry into a safe, efficient, and organized environment.

These measures reduce waste, prevent financial losses, and strengthen the... Institutional credibility, demonstrating sanitary and administrative responsibility. Furthermore... Furthermore, they promote greater predictability in purchasing planning and optimize the use of... available resources, which is especially relevant in institutions located in areas remote from urban centers, where the logistics of food acquisition can be complex and expensive.

Organizing the pantry and adopting control and hygiene routines is not only important. They guarantee the quality of the meals offered, but also reflect care and respect for... patients who are entirely dependent on the institution for their food.

Food security, in this context, transcends the technical dimension and takes on a character... Ethical, representing a commitment to the dignity and health of the individuals served. Furthermore, valuing the team of employees through training and the creation of A more structured work environment strengthens the motivation and engagement of employees. professionals, who then begin to work with greater efficiency and confidence.

Therefore, it can be concluded that investing in the continuous improvement of the food pantry is not... not only a regulatory requirement, but also an essential strategy to ensure Quality of services provided in therapeutic clinics. Efficient pantry management. It contributes to the institution's sustainability by reducing waste and optimizing resources. while ensuring greater food security and strengthening credibility with the public. family members, patients, and regulatory bodies.

In a context where social and health responsibility is increasingly valued, An organized and controlled pantry represents a competitive and ethical advantage, capable of... To transform food management into a strategic component of the clinic.

Thus, by adopting the proposed practices, the Ágape Therapeutic Home reaffirms its commitment to the health, dignity and well-being of patients, consolidating itself as A responsible institution committed to excellence in its services.

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