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prepared instead of one meal set, productivity would decrease rapidly. The employees, when preparing diet food, should strictly follow cleaning and sanitation procedures in order to avoid cross-contamination, meaning that kitchen equipment should be changed, food preparation surfaces and equipment should be cleaned, and hands should be washed every time after contact with the allergen (Safe at school.., 2012). Procedures for cooking, storage and presenting food should be developed in order to prevent failures and accidents during storage and serving different diet meals. Internal control systems to prevent food mix up have not been developed in 30.83% of the cases in Riga pre-school educational institutions where diet food is necessary. In institutions where diet food is identified, it is achieved mostly with labelling of inventory and plates.

Conclusions

Evaluating the organization of special diet meal preparation, all the factors should be assessed, including their relationship and interaction. During the study three major groups of internal factors have been identified, which include personnel (number, competence knowledge, experience, attitude); physical environment (premises, inventory, equipment) and production capacity (number of diets, number of children). The impact of value and features of each factor should be evaluated in further studies that would allow to solve the problems of providing special diet meals in pre-schools. Determination and evaluation of factors shows the gap between "what is" and "what should be", allows identifying total field of activities, common points and relation, allows identifying the necessity of additional financial resources and other resources, and in such a way shows the ability of the enterprise to execute basic functions according to consumer demand and food law.

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