



April

Chocolate, chocolate everywhere...
eggs, bunnies and chicks,
you name the shape
and the size...



It's as if Willie Wonka's chocolate factory was built overnight and went into mass production of the most loved of life's luxuries: CHOCOLATE! Thank goodness his R918 compliant, ISO 9001, ISO 22000 and HACCP certified factory supplied us with SAFE, pathogen-free, delicious *chocolat!*

HAPPY EASTER FOODIES !!!



The low-down about chocolate...

I am sure chocolate was not the only binge you went on this Easter weekend, what about coloured boiled eggs, chicken, duck or any of the other Easter-feast related yummys you pigged out on...or that innocent egg hunt? Well thank goodness we are South African, as all these outbreaks, recalls and deaths happened in the US or beyond... This never happens in SA!?!

View a list of Nestles Toll House Cookie and Brownie Dough Products Voluntarily Recalled Because of E. coli O157:H7 Risk

**Easter Egg Hunt - Staphylococcal Food Poisoning
A Great Way to Ruin Your Easter**

Easter Warning - Watch out for Chicks and Ducklings



What's New...

**April 4, 2012: FDA Releases Updated
"Bad Bug Book" with New Features**

The U.S. Food and Drug Administration has made available on the internet the second edition of the **Bad Bug Book**, a handbook of basic information about foodborne bacteria, viruses, parasites, prions, and naturally occurring toxins. In addition to updated scientific information, the book includes five new chapters (on Cronobacter, Enterococcus, Francisella tularensis, phytohaemagglutinin, and venomous fish). Although the book is intended primarily for scientific and technical readers, each chapter now also includes a separate section for consumers. The consumer sections are written in everyday language and focus on food safety, including tips on how to reduce the risk of foodborne illness. **The second edition of the Bad Bug Book is available on the FDA web site.**

**March 30, 2012: FSA™ launches its Progressive
Tiered Approach to ISO22000 Certification**

In response to customer and industry needs, FSA™ launched its **Progressive Tiered Approach to ISO22000 Certification**, food safety audit services. Visit their website (www.saFSA.co) for more info.



For more on these and other food recalls, surf:

**@BILL MARLER: Food
Poisoning Lawyer**

FDA Food Safety RSS Feed



Food Safety Tip...

The shelf-life of a product can be defined as the time during which it remains safe and desirable to eat. Thus both pathogens and spoilage organisms need to be considered. As pathogens are considered, the assessment of the shelf-life, along with supporting data, needs to be considered and incorporated into the HACCP plan.

**Courtesy of Prof Chris Griffith
Von Holy Consulting**



From the Team...

If you are travelling over these holidays, or walking off all those chocolate eggs, keep safe and eat safe!

**Food Safety Regards,
TFSN Team**



Something Interesting About...

Although Salmonella ... traditionally was thought of as being associated with animal products in the past, fresh produce also has been the source of major outbreaks, particularly recently. The organism also survives well on low-moisture foods, such as spices, which have been the vehicles for large outbreaks. A few examples of foods that have been linked to Salmonella illness include meats, poultry, eggs, milk and dairy products, fish, shrimp, spices, yeast, coconut, sauces, unpasteurized salad dressings, cake mixes, cream-filled desserts and toppings that contain raw egg, dried gelatin, peanut butter, cocoa, produce (fruits and vegetables, such as tomatoes, peppers, and cantaloupes), and **chocolate**. (Bad Bug Book - Foodborne Pathogenic Microorganisms and Natural Toxins - Second Edition, pg 15)



Staphylococcus aureus ... is found in foods and can make toxins (enterotoxins) that might not be destroyed by cooking, although the bacterium itself can be destroyed by heat. These toxins can cause nausea, stomach cramps, vomiting, and diarrhea. The toxins are fast-acting; they cause symptoms within 1 to 7 hours after contaminated food is eaten. To help protect yourself, it's especially important to wash your hands well when handling food, properly clean your cooking equipment and surfaces, keep your cooked foods from touching raw foods or unclean equipment or surfaces, and keep foods refrigerated at 40°F or below. Examples of foods that have been linked to this type of food poisoning include meat and meat products; poultry and egg products; salads, such as egg, tuna, chicken, potato, and macaroni; bakery products, such as cream-filled pastries, cream pies, and **chocolate éclairs**; sandwich fillings; and milk and dairy products. (Bad Bug Book - Foodborne Pathogenic Microorganisms and Natural Toxins - Second Edition, pg 86).

"When a product is within its shelf life period... it will comply with its labeled declaration of nutritional properties, it will retain its desired sensory, chemical, physical and microbial characteristics and it will remain safe ... " **Read more...**

The Consumer Protection Act provides, amongst others, for a warranty of quality and durability, the right to safe, good quality goods, warnings concerning the fact and nature of risks associated with goods, safety monitoring and recall of products, and liability for damage caused by goods. As stated in **"Impact of the Consumer Protection Act on the Food Industry"** which I had published previously, it seems likely that the liability for damage caused by goods will have the most far reaching effects on the food industry. This risk is closely linked to the **Date of Durability** marked on the food product... **Click to read these articles...**

Calling all High Risk Manufacturers...

Buy your copy of the **Best Practice Guidelines for the Production of Chilled Foods** - Fourth Edition NOW.

Need some guidance with Shelf life of ready to eat food in relation to *L. monocytogenes*? Courtesy of The Chilled Food Association you can download the **Guidance Document for Food Business Operators**.

Dates to diarise

14-18 May

Lead Auditor Course

31 May

ISO19011 Workshop

NEW!

11-14 June

ISO22000 Implementation

12 June

Factory Design Workshop

NEW!

May is all about auditors! For new auditors, there's our 5 day Lead Auditor Course & for the more experienced, a chance to discover all the changes in the latest version of ISO19011!

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