



Using the Promotion of Access to Information Act, the media managed to force Stellenbosch University researchers to reveal the sources of the meat samples they used in their study. This has caused a media frenzy and huge scale publicity for the retailers involved, which in turn, led to increased consumer awareness of food safety and labeling issues. This may have caused concerned consumers to question their brand loyalty.

Time for companies to address their food safety systems, in order to ensure they are compliant with legal and industry requirements, as well as to ensure consumer confidence is restored.

The industry may now need to exercise some damage control, in order to regain the trust of the consumer. Among the bigger retailers, there is provision made for events such as this, and they should have a plan in place to handle the repercussions. However, for those retailers, manufacturers and suppliers who are not so well prepared, we have outlined some of the lessons that can be learned from this situation. We have focused on the regulations and standards which are in place to manage issues such as these.

1. Labelling! Labelling! Labelling!

Consumers have just been given a wake-up call regarding food labelling. Media has highlighted the issue of false labelling, undeclared products and food fraud. Food Fraud is the premeditated decision to mislabel products for financial gain, and this is done with intent. From what we have seen in the media recently, most retailers are claiming that this was not the case with their situation, they claim that cross contamination was the culprit, and not deliberate adulteration of the products.

The Solution... R146

Regulations relating to the Labelling and Advertising of Foodstuffs.

[Click to Download R146 now](#)

Companies need to ensure that their labelling is up to scratch and compliant with the regulations. There are a number of consultants in the industry who consult specifically on labelling issues. If your company is not sure get someone in who is. The costs of not doing this could leave you with a hefty bill to foot.

IT'S MANDATORY!

2. Know the Basic Food Handling Practices

The very starting point of any company producing, preparing, handling or selling food is Regulation 962 (which was previously known in the industry as R918). It's a mandatory requirement, and is enforced by Environmental Health Practitioners (EHPs). R962 covers basics such as cleaning and contamination, as well as the standards and requirements for food premises, and much more. No company should be without this. Plus, all food premises need to have a valid Certificate of Acceptability, which is issued by an EHP.

The Solution... R962

Regulations governing general hygiene requirements for food premises and the transport of food.

[Click here to Download R962](#)

Apply for your Certificate of Acceptability from an EHP at your local government offices. Make sure that your facility is compliant with all the requirements set out in R962 as the very minimum. If you don't know where to start, find someone who does. Use a consultant, hire a food safety manager or attend relevant training.

IT'S MANDATORY!

Food Safety

Education is the most powerful weapon which you can use to change the world. Nelson Mandela

3 The Building Blocks of Food Safety System

Pre Requisite Programmes (PRPs) are practices which are essential to ensure food safety. Some examples of PRPs that can have an impact on food safety are:

- Cross contamination of product during the process
- Allergens (such as undeclared egg, soya or nuts)
- Staff training (so that the people working with the food know what to do and what not to do)
- Cleaning procedures (to ensure the equipment does not contain traces of previous ingredients which are not declared on the product label.

The Solution... SANS 10049

Food safety management - Requirements for prerequisite programmes (PRPs)

[Click to Purchase SANS 10049 from SABS](#)

Get your staff trained on this and make sure the PRPs are being implemented. It may sound simple, but ensuring PRPs are managed correctly can prevent food related issues and costly mistakes. Many of the worst cases of foodborne illness outbreaks can be traced back to staff not implementing PRPs correctly. Right now many of the retailers probably wish they had placed more emphasis in the cleaning of equipment being used to process different meat in their facilities.



4 Locate your Hazards and Manage Them

Hazard Analysis is the process of collecting and evaluating information on hazards and conditions leading to their presence to decide which are significant for food safety and should be addressed. HACCP includes seven principles, which will help you identify critical control points and reduce the hazards in your facility to a safe level that will not impact the product you produce. HACCP is a smart tool for food companies to use in order to safeguard against possible issues which could lead to prosecution.

The Solution... SANS 10330

Requirements for a Hazards Analysis and Critical Control Point (HACCP) system.

[Click here to Download SANS 10330 from SABS](#)

HACCP is a global norm, and most food companies have HACCP systems implemented. As a starting point you would need to purchase a copy of SANS 10330 from SABS and implement a HACCP System in your facility. You may need a consultant to help you set this up, and you could appoint a HACCP Team to ensure the system is managed properly throughout your facility. HACCP Training can be done at basic and advanced levels for all your staff.



Make sure you and your staff are educated on what you need to produce safe food. If you don't know what... ASK. If you don't know how... LEARN.

5 Mastering the Art of Food Safety Management

ISO 22000 takes HACCP to the next level. This standard has gained momentum in the last 12 months, and more and more companies are implementing this standard in their HACCP facilities. ISO22000 brings a stronger focus on management involvement and responsibility, greater emphasis on risk, and the need for communication (internal and external). These are all key elements to handling crises in your company (such as the meat labelling issue affecting many retailers right now).

The Solution... ISO 22000

Food Safety Management Systems - Requirements for any organization in the food chain

[Click to Purchase SANS ISO 22000 from SABS](#)

Management needs to decide if they are ready to implement ISO 22000 in their facility (if they don't already). Get a consultant to advise on implementation in your facility and make sure your staff attends the relevant training on the standard.



6 Creating your Food Safety Culture

Frank Yiannas has worked in Food Safety for decades, in some of the biggest organisations in the world (from Walt Disney to Wal-Mart). He is also the vice-chair of GFSI. His experience has led him to the belief that changing the food safety culture of a company is vital. The concept requires a mind shift, but it takes food safety into the 21st Century. It's more a philosophy than a regulation or a standard, but once it has been grasped and implemented, it will change the way you do business.

The Solution... Food Safety Culture

Food Safety Culture: Creating a Behavior-Based Food Safety Management System

[Click here to Purchase this book](#)

Read his book, implement Frank's suggestions, and start to see change in your company and your staff. This will open your eyes to the behavioural science behind creating a culture of food safety awareness and behaviour in your staff and colleagues.



Are you aware of the risks that could land your company in court? Come listen to someone who does.... Bill Marler

We have been chatting to a number of lawyers in recent weeks, and they are starting to see an increase in the number of food related cases. The National Consumer Commission is also going to be playing a role in ensuring that consumers concerns and complaints are addresses. Is your company prepared for this?



FARM TO FORK TO COURT

Learning from Catastrophe

CLICK FOR MORE

17 Oct 2013

Johannesburg

This ground-breaking symposium will address the issues surrounding foodborne illnesses and food fraud - the risks, responsibilities and liabilities. Discover what role consumers, medical & legal personnel, retailers, manufacturers, consumer bodies, government, laboratories, and auditors have to play in this process.

YOUR RISKS AND LIABILITIES

Are you aware and are you prepared?

CLICK FOR MORE

18 Oct 2013

Johannesburg

This targeted morning session is aimed at Certification Bodies, Testing Laboratories, Inspectors & Auditors.

Sponsors, Exhibitor & Advertiser Options Available

[click here for pricing & applications](#)

Some of the upcoming training in May

Overview of Regulations relating to Food Safety Management

A practical course designed to assist food safety teams and management in....

- Understanding the need for regulatory compliance and the impact of non-compliance
- Understanding the Acts and Regulations relevant to food safety in South Africa
- Identifying regulatory requirements relevant to their business
- Integrating regulatory requirements in Food Safety Management Systems
- How to go about showing compliance to these regulatory requirements.

20 May
Johannesburg
[Click for more](#)

Document Development for Food Safety Management Systems

A practical, comprehensive course, designed for those who....

- Need to design documentation for a Food Safety Management System
- Need to ensure that their Food Safety Management System meets the requirements of their customers
- Need to pass a supplier quality assurance audit in order to become listed with a retailer.
- Are considering HACCP, ISO 22000 or FSSC 22000

27 May
Johannesburg
[Click for more](#)



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