



This year has started at full speed and if January was anything to go by, things will only get busier!

We've highlighted a few of the topics which we feel are hovering on the horizon for 2013...

FSSC22000

FSSC 22000 certification is becoming increasingly more popular. Will this trend see FSSC 22000 replace ISO 22000 certification in the relevant categories in the food manufacturing sector? FSSC 22000 requirements include ISO 22000 as well as the sector specific technical specifications for prerequisite programs e.g.

ISO/TS 22002-1

Prerequisite programs on food safety food manufacturing.

ISO/TS 22002-2

Prerequisite programs on food safety-catering

ISO/TS 22002-3

Prerequisite programs on food safety farming

ISO/TS 22002-4

Prerequisite programs on food safety food packaging (WIP)

ISO/TS 22002-4

Prerequisite programs on food safety transport & storage (WIP)

So where does FSSC originate?

FSSC was founded in 2004, is GFSI recognized and is represented by the relevant stakeholders of the food supply chain. Visit www.fssc22000.com for more info



Consumer Awareness

Although the **Consumer Protection Act** may seem like old news, there is definitely an increase in consumer awareness, which is slowly gaining momentum.

The more consumers are educated about their rights, the more demands they will make on manufacturers and retailers. One just has to look at the response which the Gauteng toll roads issue has elicited from the public, to realise that times are changing. We may soon be facing this kind of response from the public in regard to food related matters.

A contributing factor in this issue is the increasing interest which the media is showing with regards to the rights of the consumer. An example would be the **Power Report**, which journalist Megan Power writes for the Times newspaper. Her sole focus is consumer issues and advice.



Word on the street

We asked for some feedback from a selection of food professionals about the biggest changes they have seen in the industry in recent months.

We also asked them what they think the industry will be doing differently in the year ahead, and what they are planning on doing...

Here are their responses:

Changes we have seen in the food industry...

The biggest change I saw was that Food Safety audits are changing and becoming stricter in a number of areas. There was also a shift from focussing on HACCP to looking forward to ISO22000. *Manufacturer - Dairy Sector*

I have seen a definite shift in behaviour in 2012, with people realising that food safety is a necessary part of the business. Management have also shown more acceptance of the need for food safety, and have been getting more involved in general. *Auditor*

I would say that the biggest change has been in the behavior and knowledge the customer has with 'hot topics' being written or discussed in the media without the having the entire picture or knowledge. *Retailer*

And what to expect moving into 2013...

We will be starting on our journey to migrate to ISO 22000. *Manufacturer - Dairy Sector*

In 2013 I believe that food safety will become more well rounded. It will be less about ticking off a checklist, and more about looking at the risks and viewing the systems from a holistic viewpoint. *Auditor*

Education is how food safety is going to improve in 2013 - and the responsibility for that lies with everyone who can have impact - including auditors, consultants, suppliers and service providers. *Service Provider*

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Industry News

On an international note, we have seen an increase in the number of recalls and foodborne illness outbreaks over the last couple of months. Some of these include:

- Ground beef (mince)** **Raw Milk**
- Horse meat in Burgers** **Fresh produce**

It is an interesting exercise to watch the developments in the US and European markets, and one wonders if SA will not be in a similar position in a few years to come. We may not even have to wait that long, as consumers are becoming more aware of their rights, and more outspoken in their unhappiness with poor service or product quality.

In January these local stories made headlines:

The new year started off with a consumer purchasing pies containing maggots from Spar. **Read more...** 

Not long after this, a Bloemfontein woman purchased Sausage Rolls from Fruit and Veg City, which also contained maggots. **Read more...** 

In another incident, a McDonalds customer found (half) a worm in the salad on his burger. **Read more...** 

Our local fast food outlets were not the only ones with fresh produce woes...

In the US, KFC and Taco Bell in the USA discovered e.coli in the lettuce they used, which was then recalled by the supplier. **Read more...** 

With consumer awareness and access to social media, these kind of stories are not the ones you want your customers to be sharing!

Business Directory

February sees the launch of The Food Safety Network's new Business Directory. This is our brand new platform for those in the industry to advertise their products or services.

The Directory not only contains Classified Industry Listings, but a whole array of useful industry numbers and websites. It will be updated three times a year, and will remain accessible for download from our site for the full duration of the year.

Download our Directory



Network News

The Food Safety Network has expanded its range of training course offerings. The dedicated Training Centre now offers additional courses, catering for newcomers to the industry, as well as for veteran professionals who are looking for continual professional development. We can also provide in-house training, by arrangement.

These are the four levels of training we offer.



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Upcoming courses include...

Medical Surveillance Workshop 
4th March

Internal Auditor Course 
5th - 6th March

ISO22000 Implementation Course 
11th - 14th March

[View our full calendar of courses...](#)

Click below to see what in-house courses we offer.



For information on any of these, contact Lizelle on 011-975-9836 or training@thefoodsafetynetwork.co.za

7 Food Safety Errors to Avoid

Here are some of the errors which crop up again and again - take a look at this article and see how you can improve your system in the year ahead. 

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