



# FOOD SAFETY FROM FIELD TO FORK


ROZ GRAHAM – SRUC ELMWOOD – HOSPITALITY LECTURER

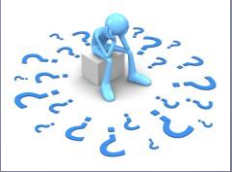
## CONTENTS

- Introductions 
- The aim? 
- Quiz 
- Allergen Awareness 
- HACCP, TACCP and VACCP 
- Relating food safety to your business – Discussion /group task


## INTRODUCTIONS



## THE AIM



## A VAST SUBJECT



- <https://www.food.gov.uk/business-industry>
- <http://www.foodstandards.gov.uk/>

## SO!

### THE AIM?

- To gauge the delegates' present knowledge of food safety
- To provide an overview of the 14 allergens that need to be identified
- To provide an understanding of basic HACCP principles – relating them to specific businesses/processes
- To provide an understanding of VACCP and TACCP
- To provide useful contacts to be able to gain more information

## QUIZ



# 10

## ESSENTIAL INFORMATION

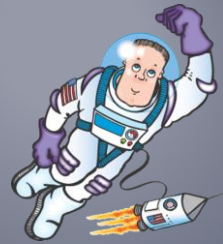
- Basic food safety knowledge
- Allergen Awareness
- HACCP – Food Safety Management – Implementing a HACCP based system
- TACCP
- VACCP

## CAN YOU NAME THE 14 ALLERGENS THAT MUST BE IDENTIFIED?

- [top-allergy-types.pdf](#)

## HACCP

### HAZARD ANALYSIS AND CRITICAL CONTROL POINTS



## PREREQUISITES

- *Prior to the implementation of an effective HACCP system, a business must be operating in accordance with good hygiene practice or, in the case of factories, good manufacturing practice (GMP), and comply with all relevant food safety legislation. Management must be committed to the introduction of HACCP and provide adequate resources and suitable facilities. Prerequisite programmes should include:*

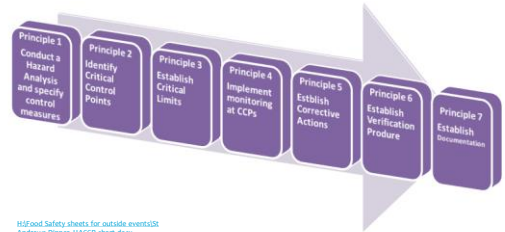
- *Management commitment*
- *Good design of premises*
- *Resources*
- *Approved suppliers*
- *Traceability*
- *Cleaning and disinfection policies*
- *Personal hygiene/training*
- *Waste management*
- *Pest management*
- *Cross contamination policies and procedures*
- *Allergy policies and procedures*
- *Temperature control procedures*

### Five steps to the implementation of HACCP

1. Identify appropriate staff for the HACCP team.
2. Describe the products and processes
3. Identify intended use
4. Produce a flow diagram for the operation
5. Validate the flow diagram

Food Safety sheets for outside events@r Andrews Dinner process flow diagram.docx

### The 7 Principles of HACCP



H:\Food Safety sheets for outside events@r Andrews Dinner HACCP chart.docx

#### TACCP

AND

#### VACCP

- **HACCP** - only intended to prevent unintentional contamination
- In recent years, a number of high profile cases of deliberate food contamination and food fraud have occurred, which **HACCP** was not designed to prevent. This is where **TACCP** and **VACCP** step in

#### TACCP

- **T**hreat **A**ssessment **C**ritical **C**ontrol **P**oints
- Following cases of deliberate food contamination, TACCP was developed to defend against intentional contamination
- The 'horsemeat scandal' of 2013 awakened the food industry to wholesale substitution – food fraud for economic gain

#### VACCP

- **V**ulnerability **A**ssessment **C**ritical **C**ontrol **P**oints
- 'Horizon scanning for clues and actionable intelligence' relating to adulteration, substitution and supply chain integrity. 'Think like a criminal and enter the mind-set of a criminal to identify opportunities for fraud and criminal activity'
- 'Leatherhead Food Research 2016'

#### GROUP TASK

- Where are we now?
- Food safety knowledge shared
- Steps in the process
- Legislation
- Discussion

**USEFUL CONTACTS**

- Food Standards Agency
- Food Standards Scotland
- Local Environmental Health
- SRUC Elmwood deliver;
- Advisory Organisations
- REHIS elementary hygiene
- REHIS intermediate hygiene - e-learning
- HACCP - intermediate
- Cooksafe

**THE END**

