

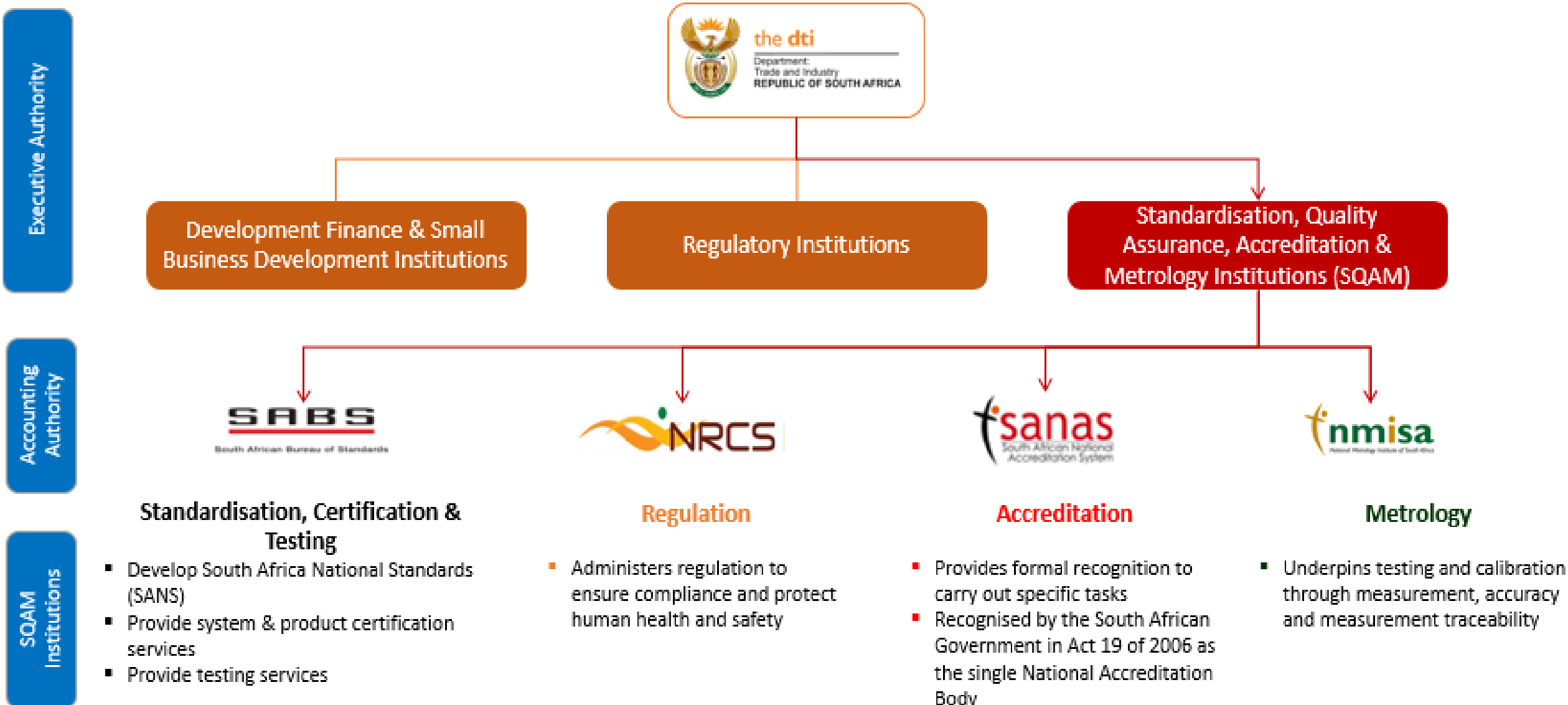
National Sanitary & Phytosanitary Workshop 2021

FOOD SAFETY

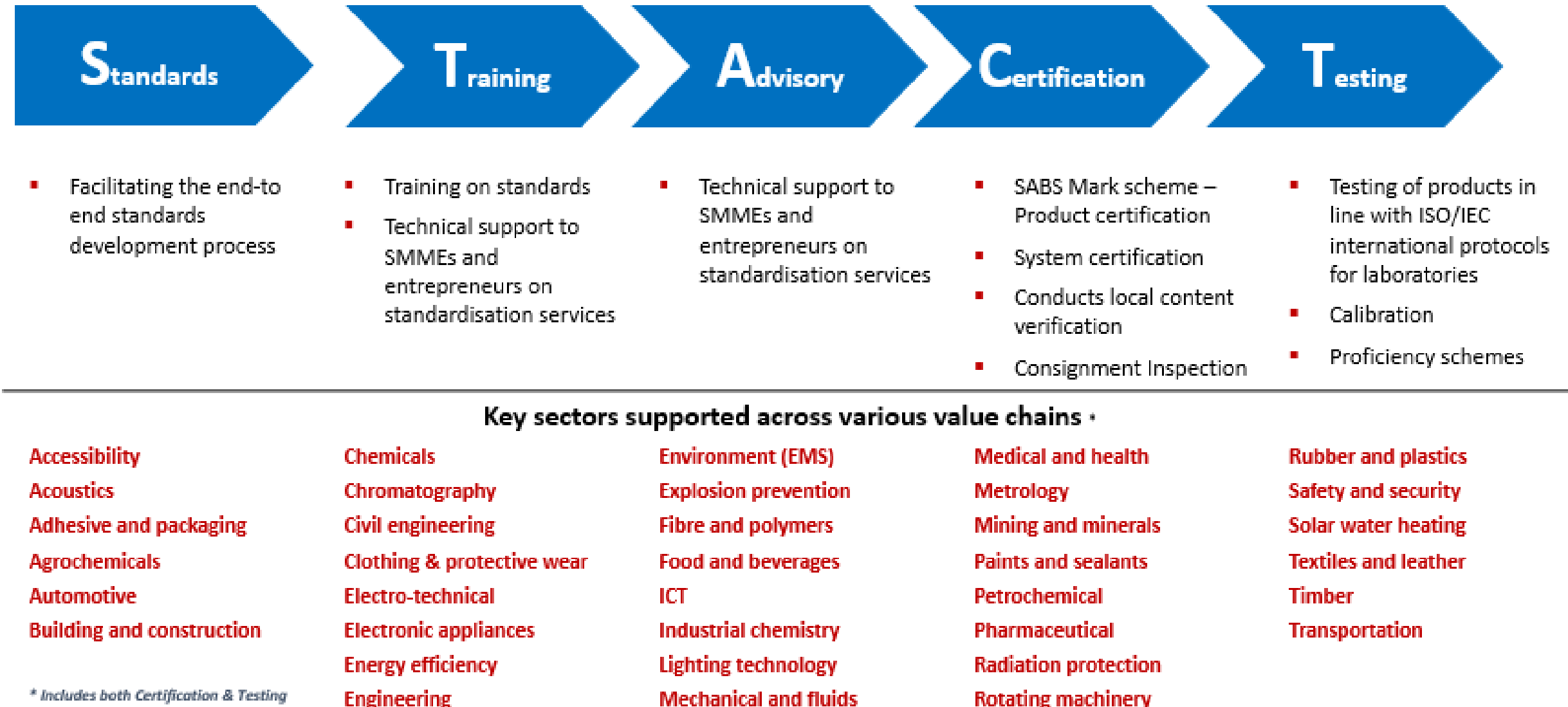
PRESENTED BY : KAY NAIDOO
Group Manager – Training Academy



OUR SHAREHOLDER



OUR VALUE CHAIN



OUR SERVICES



OUR TRAINING ACADEMY

The SABS Training Academy provides training services through outcomes-based modules focussed on quality, safety, health and environmental management systems.

The portfolio of training services offered include customer specific training requests as well as onsite training sessions to cater for individual and unique training requests.

The Training Academy offers the following training courses:

- SANS/ISO 9001:2015 Quality Management Systems
- SANS/ISO 14001:2015 Environmental Management Systems
- SANS 10049:2011 Prerequisite Programmes on Food Safety for Food Manufacturing
- SANS 10330:2007 Hazard Analysis and Critical Control Points
- FSSC 22000 Food Safety System Certification
- SANS/ISO 45001 Occupational Health and Safety Management Systems
- ISO 50001:2011 Energy Management Systems



Training on Product Certification (which is called the SABS Mark Scheme) and national standards is also provided

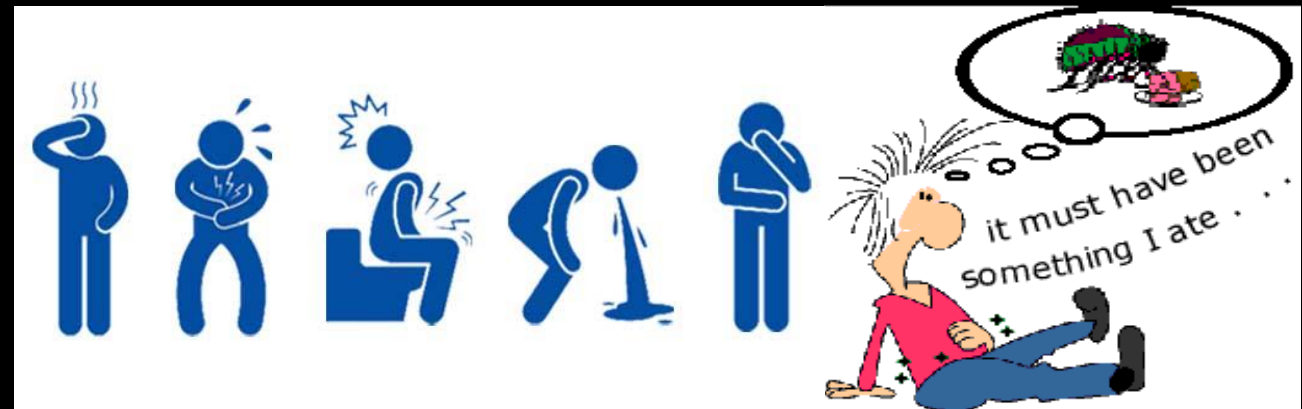


FOOD SAFETY

Assurance that food will not cause an adverse health effect for the consumer when it is prepared and/or consumed in accordance with its intended use

Food Safety is a way of making sure that food is produced in ways that prevent food-borne illnesses.

Therefore food safety also simply means “meeting customer’s food safety requirements”.



FOOD SAFETY MANAGEMENT SYSTEMS

Structured business strategy

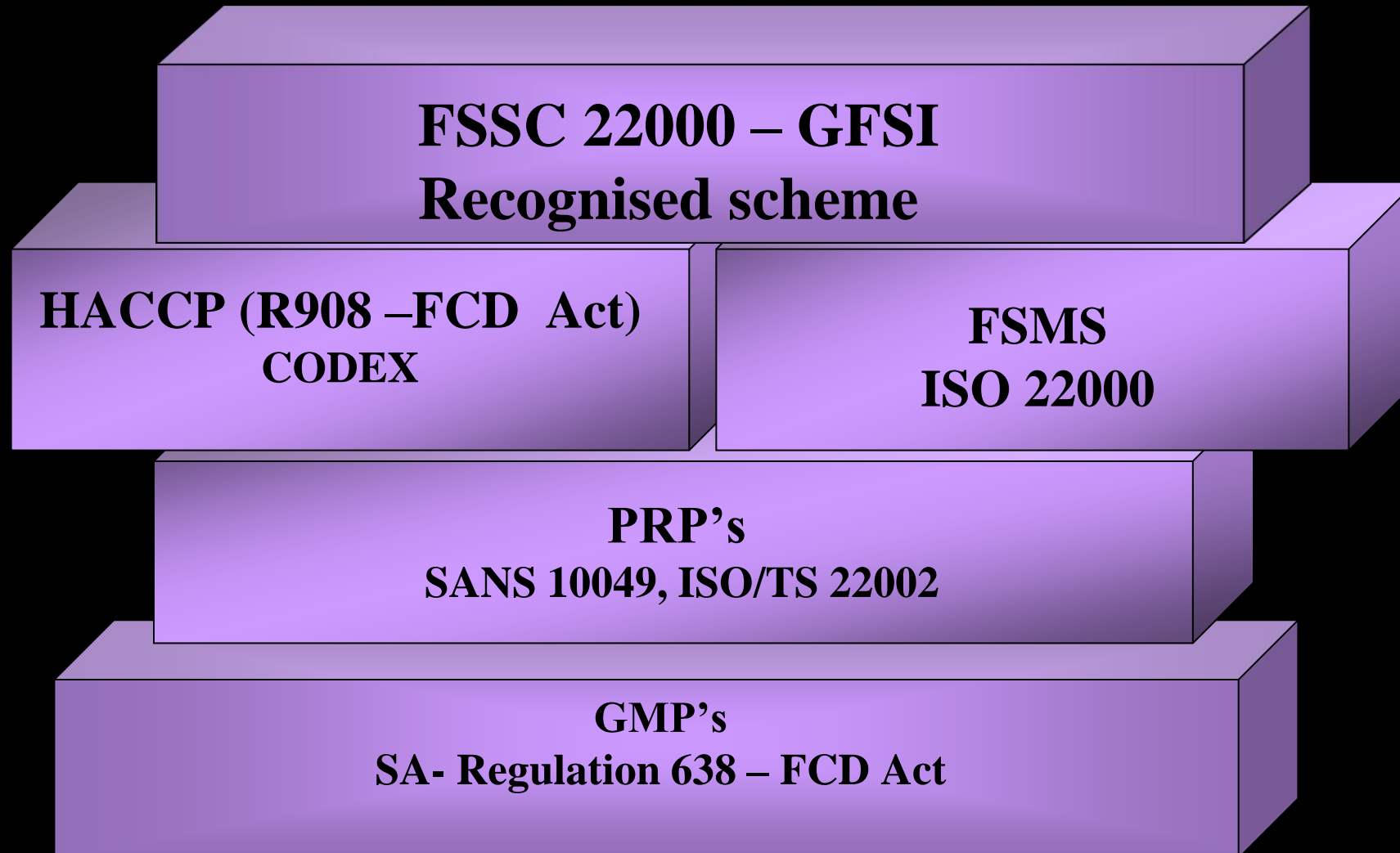
Meet legislation and regulations

HACCP *SANS 10330*

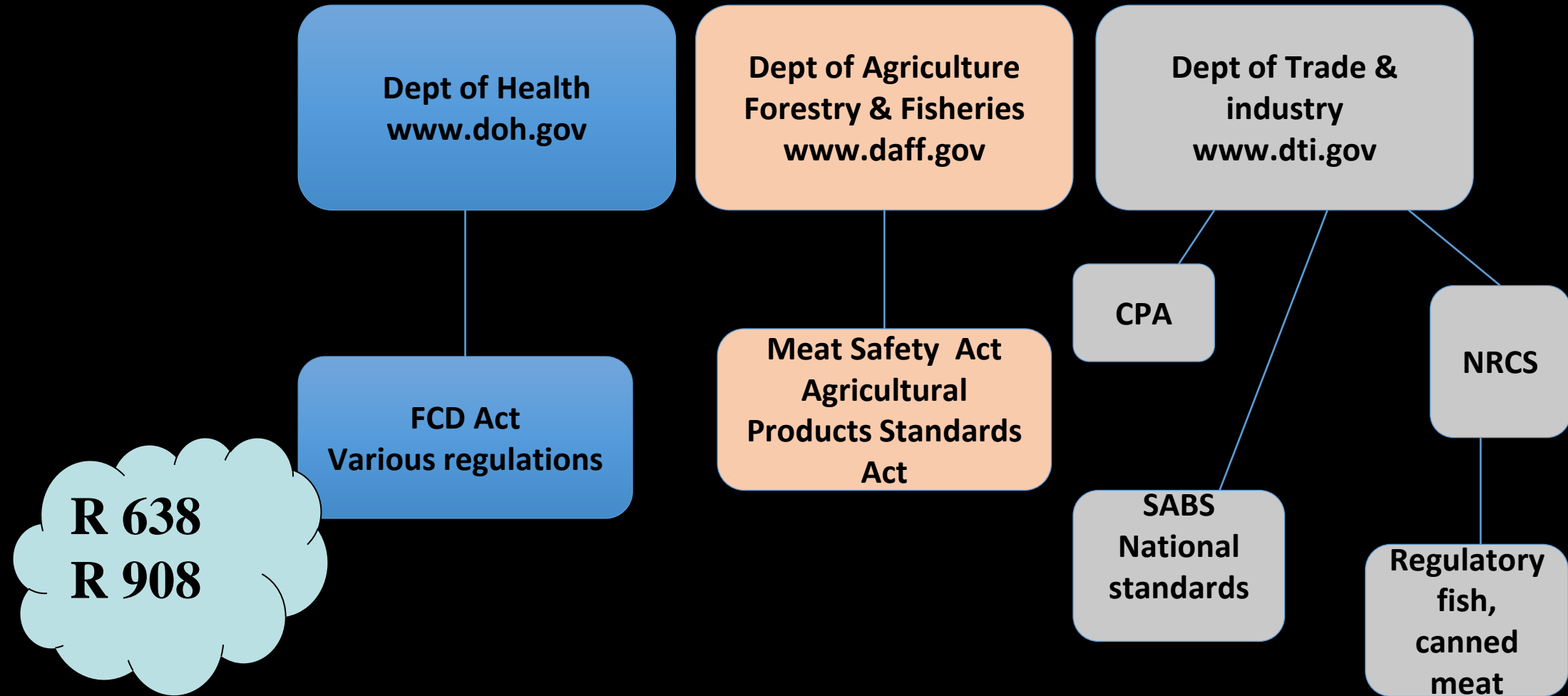
ISO 22000



STEPS FOR IMPLEMENTING A FOOD SAFETY SYSTEM



REGULATORY LANDSCAPE IN SOUTH AFRICA



REGULATION 908 (HACCP)

REGULATIONS RELATING TO THE HAZARD ANALYSIS AND CRITICAL CONTROL POINT SYSTEM (HACCP SYSTEM)

PUBLISHED – 2003

NO MANDATORY SECTORS - GENERIC

NOVEMBER 2009 - AMENDMENT - outbreak of Aflatoxins in peanut butter

SECTOR	FOOD HANDLING ENTERPRISE	DATE LISTED
VEGETABLES, FRUIT, NUTS OR OTHER PARTS OF PLANTS PREPARATIONS AND PRODUCTS	PROCESSORS: GROUNDNUTS: a. Peanut sorting/grading Facilities b. Peanut butter Manufacturers	Within one year of the publication of the final notice (DEC 2010)

REGULATION 908 (HACCP)

JUNE 2018- AMENDMENT (Lesteria Outbreak)

SECTOR	FOOD HANDLING ENTERPRISE	DATE LISTED
MEAT AND EDIBLE MEAT OFFAL, PREPARATIONS AND PRODUCTS	ALL PROCESSORS OF READY -TO -EAT HEAT TREATED MEAT PRODUCTS AS DEFINED IN SANS 885	WITHIN NINE (9) MONTHS OF THE PUBLICATION OF THIS NOTICE (MARCH 2019)
POULTRY, PREPARATIONS AND PRODUCTS	ALL PROCESSORS OF READY -TO -EAT HEAT TREATED POULTRY PRODUCTS AS DEFINED IN SANS 885	WITHIN NINE (9) MONTHS OF THE PUBLICATION OF THIS NOTICE (MARCH 2019)

**** SANS 885 – PROCESSED MEAT PRODUCTS**

GETTING PRODUCT ONTO SUPERMARKET SHELVES

**All major retailers in South Africa – require
some sort of Food Safety Certification**

GFSI Global Markets Programme



**CGCSA
Global Markets
Programme**



**FSSC 22000
Development
programme**

GLOBAL MARKETS PROGRAMME

Programme for small business

- **Local - Consumer Goods Forum – South Africa**
- **International – FSSC 22000 – Development Programme**

Based on international requirements – Global Food Safety Initiative

Aimed at food businesses – less developed Food Safety Management system – to render regulatory compliance

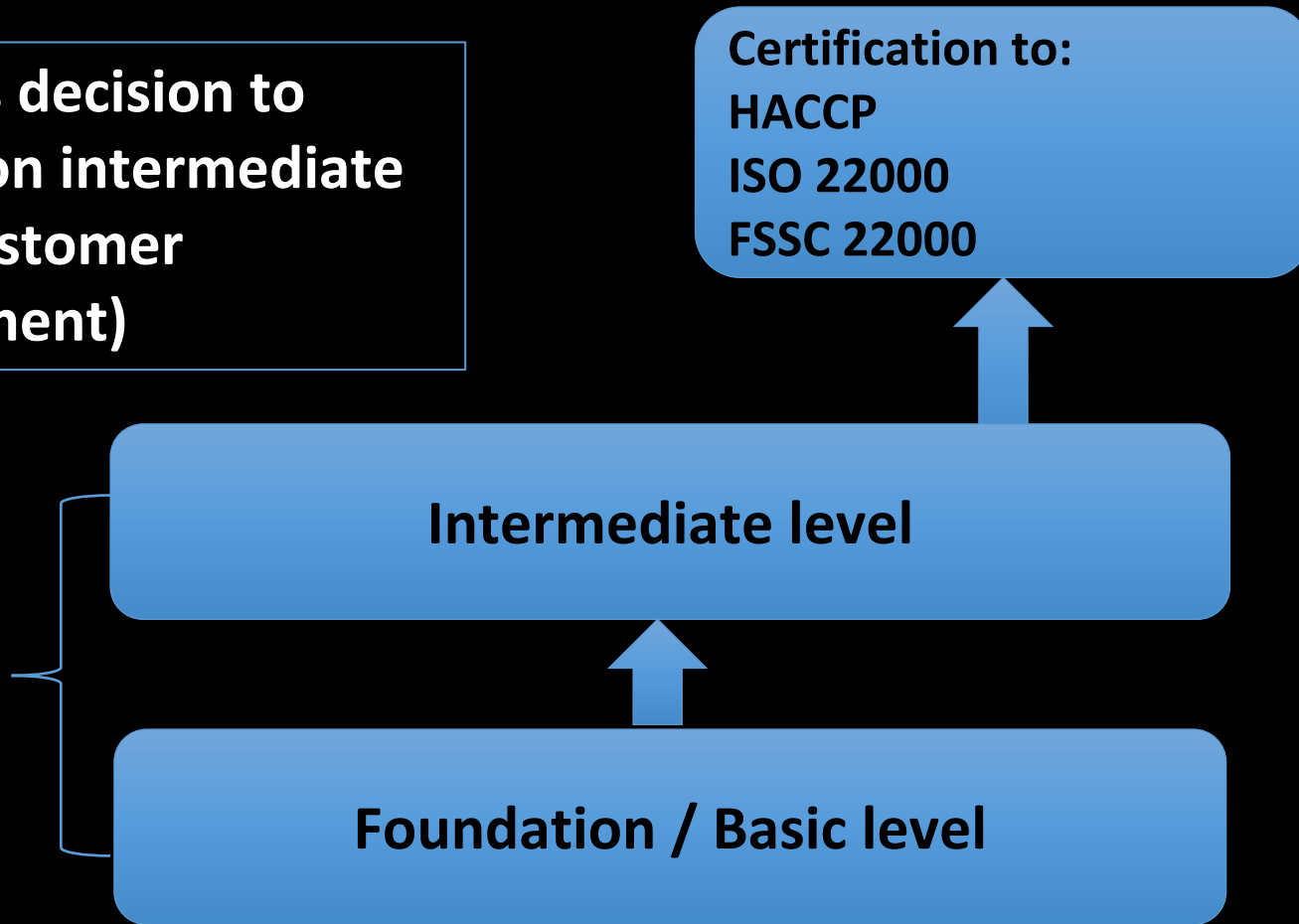
Tool to assist a small business build towards certification to a system.

GLOBAL MARKETS PROGRAMME



Business decision to remain on intermediate level (customer requirement)

Certificate of conformity to the appropriate level



FSSC 22000 FOOD SAFETY MANAGEMENT SYSTEM

The FSSC 22000 Food Safety Management System provides a framework for effectively managing your food safety and quality responsibilities. FSSC 22000 is fully recognized by the Global Food Safety Initiative (GFSI) and is based on existing ISO Standards. It demonstrates a company has a robust and effective food safety management system (FSMS) in place to meet the requirements of regulators, food business clients and consumers.

Extracted from FSSC 22000 TO library

FSSC 22000 V5.1

F

Food

S

Safety

S

System

C

Certification

22000

**Food Safety
Management
System**

**ISO 22000:
2018**

PRPs

**FSSC V5
Additional
requirements**

Version 5.1



Published November 2020

**Benchmarked against the GFSI
version 2020.1 Requirements**

Why FSSC 22000?

Framework for a robust and effective Food Safety Management System

Fully recognized by GFSI (Global Food Safety Initiative)

Based on existing ISO Standards

Covers the whole Food Supply Chain

Ensures reliable certification

Facilitates Integrated Management Systems

Includes Training Program

Extracted from FSSC 22000 TO library

Why FSSC 22000?

Globalisation  **complex food chains**

Manufacture of safe food – primary concern worldwide

Public health



Impact on international trade & global markets

STRUCTURE OF THE SCHEME

The FSSC 22000 Scheme has 3 required components

ISO 22000

- ISO 22000 provides a common framework across the entire supply chain to manage requirements, communication internally & externally, and continually improve the system

PRPs

- Sector specific Pre-Requisite Programs (ISO/TS standards/BSI PAS)

FSSC 22000 requirements

- FSSC 22000 adds specific requirements to ensure consistency, integrity, and to provide governance and management of the Scheme

About the Scheme

- The Scheme consists of -
- Six Parts
- Two Appendices
- Nine Annexes



Contain mandatory Scheme requirements.

Guidance documents on several topics to provide additional support.
downloaded for free from the FSSC 22000 website

www.FSSC22000.com

SCHEME PARTS

PART 1 SCHEME OVERVIEW

This part provides context and more details about the Scheme and its scopes.

PART 2 REQUIREMENTS FOR ORGANIZATIONS TO BE AUDITED

This document states the Scheme requirements against which licensed Certification Bodies shall audit the FSMS or FSMS and QMS of the (applicant) organization seeking to be certified for FSSC 22000 or FSSC 22000-Quality.

PART 3 REQUIREMENTS FOR THE CERTIFICATION PROCESS

This Part states the requirements for the execution of the certification process to be conducted by licensed CBs.

SCHEME PARTS

PART 4 REQUIREMENTS FOR CERTIFICATION BODIES

This document states the requirements for licensed certification bodies (CBs) who wish to provide FSSC 22000 or FSSC 22000-Quality certification services to organizations.

PART 5 REQUIREMENTS FOR ACCREDITATION BODIES

This document specifies the criteria against which the Foundation will recognize and register Accreditation Bodies that provide accreditation to Certification Bodies

PART 6 REQUIREMENTS FOR TRAINING ORGANIZATIONS

This document specifies the criteria against which the Foundation will recognize and register Training Organizations to deliver FSSC 22000 approved training courses.

Applicable (Sub)Categories and Normative Documents

Category	Sub category	Description	Example of included activities and products	Normative Documents
A	AI	Farming of animals for meat/milk/ eggs/honey	Raising animals used for meat production, egg production, milk production or honey production (associated farm packing and storage).	ISO 22000, ISO/TS 22002-3, Additional FSSC 22000 requirements
	AII	Farming of Fish and seafood	Raising fish and seafood used for meat production (associated farm packing and storage).	ISO 22000, ISO/TS 22002-3, Additional FSSC 22000 requirements
C	CI	Processing of perishable animal products	Amongst others: Slaughtering, deboning, evisceration, gutting, cutting, sorting, washing, pasteurizing, trimming, curing, fermentation, smoking, freezing, chilling, cooling, scalding. Final product examples: fish, meat, poultry, eggs, frozen and/or chilled dairy products and fish/seafood products.	ISO 22000, ISO/TS 22002-1, Additional FSSC 22000 requirements
C	CII	Processing of perishable plant products	Amongst others: De-shelling, drying, packing, sorting, washing, rinsing, fluming, trimming, slicing, pasteurizing, roasting, scalding, peeling, de-husking, cooling, chilling, freezing and final product. Final product examples: chilled or frozen e.g. fresh fruits, fresh juices, vegetables, grains, nuts and pulses, meat replacers based on plant materials (e.g. soy)	ISO 22000, ISO/TS 22002-1, Additional FSSC 22000 requirements
C	CIII	Processing of perishable animal and plant products (mixed products)	Amongst others: mixing, cooking, packing, ensemble cooling, chilling, freezing Final products e.g. mixed products, pizza, lasagna, sandwich, dumplings, ready-to-eat meals.	ISO 22000, ISO/TS 22002-1, Additional FSSC 22000 requirements

Applicable (Sub)Categories and Normative Documents

Category	Sub category	Description	Example of included activities and products	Normative Documents
C	CIV	Processing of ambient stable products	Amongst others: Mixing, cooking, packing, bottling, brewing, drying, pressing, milling, blending, roasting, refining, ensemble, distilling, drying, canning, pasteurizing, sterilization. Final product examples: canned products, biscuits, bread, snacks, oil, drinking water, beverages alcoholic and nonalcoholic, pasta, flour, sugar, food-grade salt, dairy products with long shelf life, margarines.	ISO 22000: 2018 ISO/TS 22002-1, Additional FSSC 22000 requirements
D	DI	Production of feed	Production of single or multiple products, whether processed, semi-processed or raw, which are intended to be fed to food producing animals	ISO 22000: 2018, ISO/TS 22002-6, Additional FSSC 22000 requirements
D	DIIa	Production of pet food (only for dogs and cats).	Production of single or multiple products, whether processed, semi-processed or raw, which are intended to be fed to non-food producing animals being dogs and cats. Examples: Dry and wet pet food, treats, cooled, chilled, frozen and ambient stable.	ISO 22000: 2018, ISO/TS 22002-1, Additional FSSC 22000 requirements
D	DIIb	Production of pet food (for other pets).	Production of single or multiple products, whether processed, semi-processed or raw, which are intended to be fed to non-food producing animals other than dogs and cats. Examples: Dry and wet pet food, treats, cooled, chilled, frozen and ambient stable.	ISO 22000: 2018, ISO/TS 22002-6, Additional FSSC 22000 requirements
E	EI	Catering	Activities in restaurants, hotels, workplace cafeterias, handling foods at remote sites, transport and delivery directly to consumers. Activities for coffee shops, food trucks and event catering.	ISO 22000: 2018, ISO/TS 22002-2, Additional FSSC 22000 requirements

Applicable (Sub)Categories and Normative Documents

Category	Sub category		Description	Example of included activities and products	Normative Documents
F	FI	Retail /Wholesale		Activities: receipt, picking, storage, display of food products, dispatch, transport and delivery	ISO 22000: 2018, BSI/PAS 221,
				Examples: supermarkets; hypermarkets; convenience stores; cash and carry; mass/club stores, wholesalers selling to restaurants	Additional FSSC 22000 requirements
G	GI	Provision of transport and storage services for perishable food and feed.		Transport and storage with cooling, chilling or frozen temperatures. Additional activities such as re-packing of packed product, freezing and thawing.	ISO 22000: 2018, ISO/TS 22002-5 Additional FSSC 22000 requirements
G	GII	Provision of transport and storage services for ambient stable food and feed.		Transport and storage. Additional activities such as re-packing of packed product.	ISO 22000: 2018, ISO/TS 22002-5, Additional FSSC 22000 requirements
I	I	Production of food packaging and packaging materials.		All manufacturing activities for plastic, carton, paper, metal, glass, wood and other materials to be used as packaging materials in the food/feed industry. Examples: bottles, boxes, jars, barrels, cork, cans; devices for closing packaging materials such as tape, plastic strips, or other when the manufacturer can prove that they belong to a food/ feed packaging material; Production of labels with direct food contact.	ISO 22000: 2018, ISO/TS 22002-4, Additional FSSC 22000 requirements
K	K	Production of Bio-chemicals		Amongst others: mixing, cooking, packing, distilling, drying, canning, sterilization for all products at ambient, chilled and frozen temperatures. Final products: e.g. food and feed additives, vitamins, minerals, bio-cultures, flavorings, enzymes and processing aids, gases as ingredients and/or packaging gas.	ISO 22000: 2018, ISO/TS 22002-1, Additional FSSC 22000 requirements

Technical specifications

ISO/TS 22002-1:2009 **Prerequisites for food manufacturing**

ISO/TS 22002-2:2013 **Prerequisites for catering**

ISO/TS 22002-3:2011 **Prerequisites for farming**

ISO/TS 22002-4:2013 **Prerequisites for food packaging
manufacturing**

ISO/TS 22002-5:2019 **Prerequisites for logistics**

ISO/TS 22002-6:2016 **Prerequisites for animal feed**

BSI/PAS 221:2013 **Prerequisites for retail / supermarkets**

FSSC 22000 additional requirements

- 1) Management of services and purchased materials
- 2) Product labelling
- 3) Food defense
- 4) Food fraud mitigation
- 5) Logo use
- 6) Management of allergens (Food chain categories C, E, FI, G, I & K)
- 7) Environmental monitoring (Food chain categories C, I & K)
- 8) Formulation of products (Food chain category D)
- 9) Transport and delivery (Food chain category FI)
- 10) Storage and Warehousing (All Food Chain Categories)
- 11) Hazard Control and Measures for Preventing Cross-Contamination (Food chain category C, I)
- 12) PRP Verification (Food chain categories C, D, G, I & K)
- 13) Product Development (Food chain categories C, D, E, F, I & K)
- 14) Health Status (Food chain category D)
- 15) Requirements for Organizations with Multi-site certification (Food chain categories A, E, FI & G)

TRAINING ACADEMY

TRAINING COURSES OFFERED

- FSSC AWARENESS
 - FSSC 22000 V5.1 IMPLEMENTATION
 - FSSC 22000 V5.1 INTERNAL AUDITING
 - FSSC 22000 V5.1 LEAD AUDITING
-
- FSSC 22000 V5.1 TRANSITION

FOR MORE INFO EMAIL: TCPSALES@SABS.CO.ZA

THANK YOU

FOR ADDITIONAL INFORMATION

EMAIL: INFO@SABS.CO.ZA