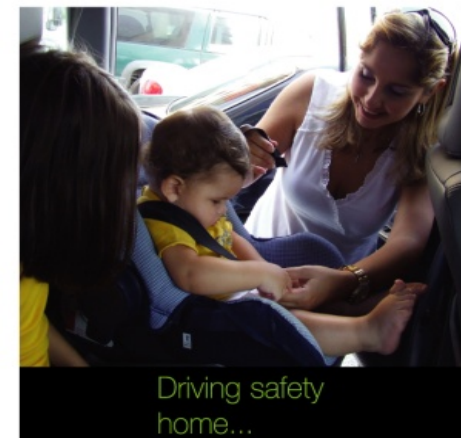
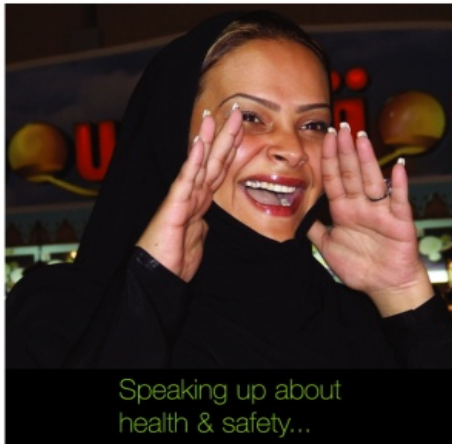


Dubai International Food Safety Conference 2008

Hazard Analysis Critical Control Points (HACCP) An Industry Perspective



Safety Moment

- In Flight Habits



Compass Group Plc

- UK Listed FTSE 100 Company
- Global Market Leader in Food & Support Services
- Safety, Health and Environment First
- Operating in 64 countries
- 11th Largest Global Employer
- Turnover £10 billion
- Clients Include

DE BEERS



Schlumberger

FLUOR

HALLIBURTON

MARKS &
SPENCER

IBM

PHILIPS



ADNH Compass Middle East

The Leading Food and Support Services Company

- Operating in 17 Countries
 - UAE - Qatar - Egypt
- + 350 Contracts
- 18000 Staff
- Turnover 1.5 billion AED
- Serving + 300000 meals daily
- Client Retention Rate 98%
- Regulatory Compliance
- Our Valued Clients Include



Our Business Sectors

- Business & Industry
- Healthcare
- Military
- Oil & Gas
- Retail
- Camps - Village Life
- FM - Cleaning



We work in partnership with our clients, usually on their premises and using their facilities

ADNH Compass ME

Fully supports the Dubai Municipality Food Control Section and embrace HACCP and the seven (7) principles of the HACCP (Codex1997)

- 1 Hazard Analysis
- 2 Determine Critical Control points
- 3 Establish Critical Limits
- 4 Establish Monitoring Systems
- 5 Procedures for Corrective Actions
- 6 Verification Procedures
- 7 Documentation and Records

Underpinning all of our activities is our safety culture

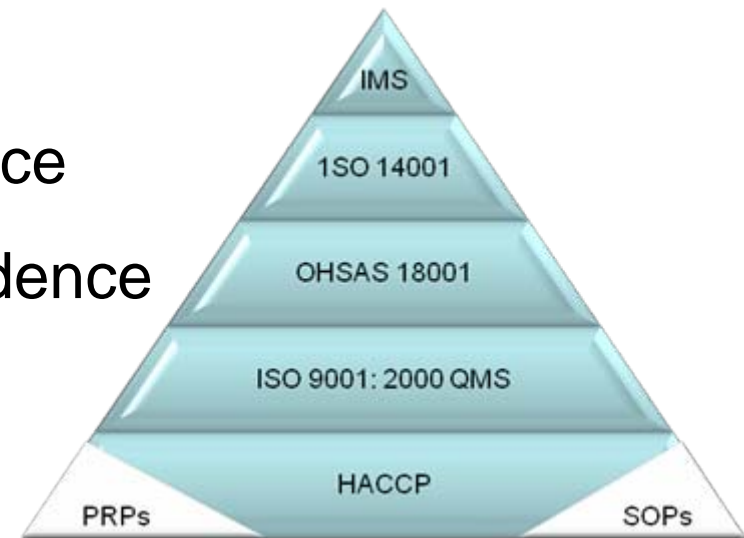
“safety first in everything we do”



HACCP – Acknowledged Benefits

Effective Implementation & Maintenance Supports

- Good Corporate Governance
- Reduced Reputational Risk
- Recognised International Best Practice
- Engenders Client & Customer Confidence
- Preferred Supplier
- Preferred Employer



Industry Challenges - HACCP

- Competitive Market 90% Price Driven
- High Volume Low Margin Business
- Clients Want World Class Standards
- Workforce
 - Multiplicity of Cultures, Languages
 - Varying Levels of Competence
 - Lack of Safety Awareness
 - Staff Turnover
 - Cost of HACCP: Implementation & Maintenance

Result – Business Dilemma – Requirement vs Cost

HACCP – A Fresh Business Cost

Snapshot Per Unit-Years 1 & 2

	AED
• Start Up Costs (One Off)	20k
• Ongoing Annual Costs	5k
• Internal Annual Support Costs	10k
TOTAL	35k
Contract Base	250
• Start Up Costs (One Off)	5.00m
• Annual Costs	1.25m
• Internal Annual Support Costs	1.50m
TOTAL New Cost	7.75m

Industry Concerns

- A Rigid One Size Fits All Approach
- Differing Requirements per Emirate
- UAE Supply Chain Compliance to HACCP
- Availability of Competent Staff, Poaching
- Capacity within UAE for Cost Effective External Support
- Availability of Foodservice Learning & Development Institutions

Opportunities

- Take a Fit for Purpose Approach To Food Safety
- Industry Consultative Forum
- Industry Inclusive Approach
- Educate Market Place
- Business Incentive Scheme – Compliance & Training

Workable Approach

Food Safety Model Adopted by Ireland

Varying Compliance Levels – Nature & Size of Enterprise

Level 1: Prerequisite Programme (small operation)

Level 2: Prerequisite Programme with a Recognised Standard

Level 3: Full HACCP System

Alternative HACCP Based Food Safety Programmes

- 4 C Program
- Safe Food - Better Business



**Safer food
better business**

In Summary

- ADNH Compass – Is Committed to HACCP Implementation & Compliance
- A more workable but consistent approach to HACCP implementation and maintenance may assist the foodservice industry and the regulatory authorities to achieve their objectives.

Thank You