

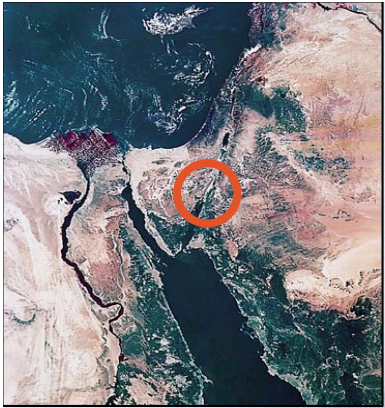


# *Food Safety Control Risk Management System*

*Aqaba Special Economic Zone – Jordan*

*Rima Zu'mot  
Director; Health Control*







# Outline



- Introduction
- Food Imports- Risk Management model:
  - Concept
  - Implementation plan
  - Electronic Archiving Databank
  - Achievements in Numbers
- Food Compliance- Risk Management model:
  - Concept
  - Automated Post Audit System
  - Achievements in Numbers
- Food Awareness
  - Campaign Year 2004
  - Campaign Year 2006
- Food & Environment Laboratories

# Introduction



- Jordan member in WTO... April 2000
- Risk Analysis initiative... Sept. 2000
- Aqaba Special Economic Zone Law... Sept. 2000
- National Food Control Act... Sept. 2000
- Aqaba Special Economic Zone... Jan 2001
- Entry Point-Aqaba Port... 75% Imports
- 25% of Total Jordan Imports.. Foodstuffs





# Strategic Plan 2005-2007

## \* Vision

*Safe Food & Drug for Healthier Population*

## \* Mission

*Ensure Safe and High Quality Food based on effective, transparent and risk based enforcement codes and ethics*



# Classical Food Control System

100% Sampling & Testing on  
ALL imported Food consignments

- No Health Hazard Assessments
- No Systematic Traceability
- Manual & Time consuming
- No tools to measure Performance & Violations
- No structured templates/reports
- No Electronic Data Archiving/Analysis





# Classical Food Control -1999

- No. of samples 53954, of which 209 rejected
- No. of Laboratory tests conducted was 341387

Microbial = 175,297 ( \$1.2M)

Chemical= 130,501 (\$0.9M)

Afla toxin = 35,589 (\$0.25M)

Causes of Rejection:

0.19 %	Unfit for human consumption
0.08 %	Technical Sds
0.10 %	Transport & Storage Regs
0.01 %	Country of Origin

# Risk-Based System



Emphasis on High-Risk foods in terms of  
Human Health based upon known & potential  
Food Hazards

- Modern Approach adopted by Codex Alimentarius (SPS-WTO agreement)
- Based on Known Health risks in Food supply
- Allows for Priorities-Resource Allocations
- Establishes Order, Purpose and Direction of food
- Enhances Consumer Confidence & Protection



# Food Imports Control



## Food Categories Classification

### High Risk Food

- Meat; Meat products
- Dairy products
- Cheese products
- Milk products
- Egg products
- Poultry & Seafood
- Low acid foods
- Infant foods
- Nuts
- Multiple food
- Spices
- Raw vegetables

# Food Imports Control



## Moderate Risk Foods

- Bottled water
- Chocolates
- Dry Soups
- Puddings & Fillings
- Breakfast Cereals
- Juices & Concentrates
- Processed Cheese
- Processed Vegetables
- Dried foods
- Jelly & Candies
- Flour & Starches
- Canned Acid food



# Food Imports Control



## Low Risk Foods

- Fat and Oils
- Coffee, Teas
- Alcoholic Drinks
- Salt & Vinegar
- Frozen vegetables
- Carbonated beverages
- Food Additives
- Grains & Beans
- Sugars & Honey
- Dried Herbs
- Flavor Extracts

# Food Imports Control Channeling



## Red Channel

(Document review, Cargo Examination,  
Sampling & Lab Analysis)

## Yellow Channel

(Document Review & Cargo Examination)

## Green Channel

(Document Review)

Criteria were incorporated within the ASYCUDA Automated Customs system and the Channeling results determine the level of Inspection



# Food Imports Control



## Risk Matrix

Green Channel	Yellow Channel	Red Channel	Food Groups
0-20%	0%	80-100%	High Risk Food
50-70%	15-25%	15-25%	Medium Risk Food
90-95%	0%	5-10%	Low Risk Food

# Food Imports Control



## Implementation Plan

- Construction of the Refrigerated Food Inspection Center (800m<sup>2</sup> area) with portion sampling at a cost of \$ 1 Million; April 2002
  - Cargo examination of food consignments for refer and frozen products under yellow and red channel
  - Portion Sampling, ID packing in Iceboxes and transportation in refrigerated vehicles to the Food Lab





# Food Imports Control

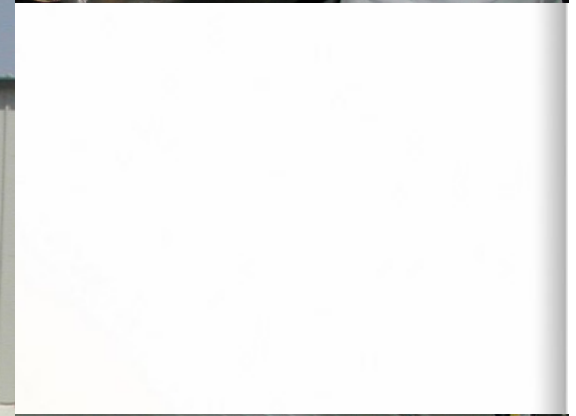
- Renovation of sufficient office space for the Food Center at a cost of \$ 80,000; Mar 2002
  - Food Center is considered the focal point in electronic food channeling, Document review & final disposition decision. The Center hosts the electronic archiving server



# Food Imports Control

- Renovation of existing food laboratory in Aqaba at a cost of \$ 70,000; March 2002
- Provide the existing food laboratory with new equipment and sufficient training on Quality Assurance at a cost of \$ 180,000; Sept. 2001
- Provide portion field sampling equipment; Sept. 2001











# Food Imports Control

- Training technical teams on sampling methods and laboratory analytical techniques; Feb & Mar 2001
- Provision of forklifts to the refrigerated Inspection Center
- Provision of Refrigerated vehicles to transport samples to the Food Laboratory
- Introduction of Sample Coding; AQP-Yr-SN
- Design and development of preprinted “Unified Clearance Form” to document all multi-agency actions; Sept. 2002





## التاريخ

☐ نسخة الإرسالية ☐ نسخة وزارة المسحة ☐ نسخة وزارة الزراعة ☐ نسخة مؤسسة المواصلات والملاحة ☐ نسخة سفارة سفارة القنصلية



مركز الأغذية - ميناء العقبة  
النموذج الموحد للتخليص على إرساليات الأغذية

التاريخ

☐ نسخة إرسالية ☐ نسخة وزارة الصحة ☐ نسخة وزارة الزراعة ☐ نسخة مؤسسة المواصفات والمقاييس ☐ نسخة سلطنة منسقة العقبة الاقتصادية





# Food Imports Control

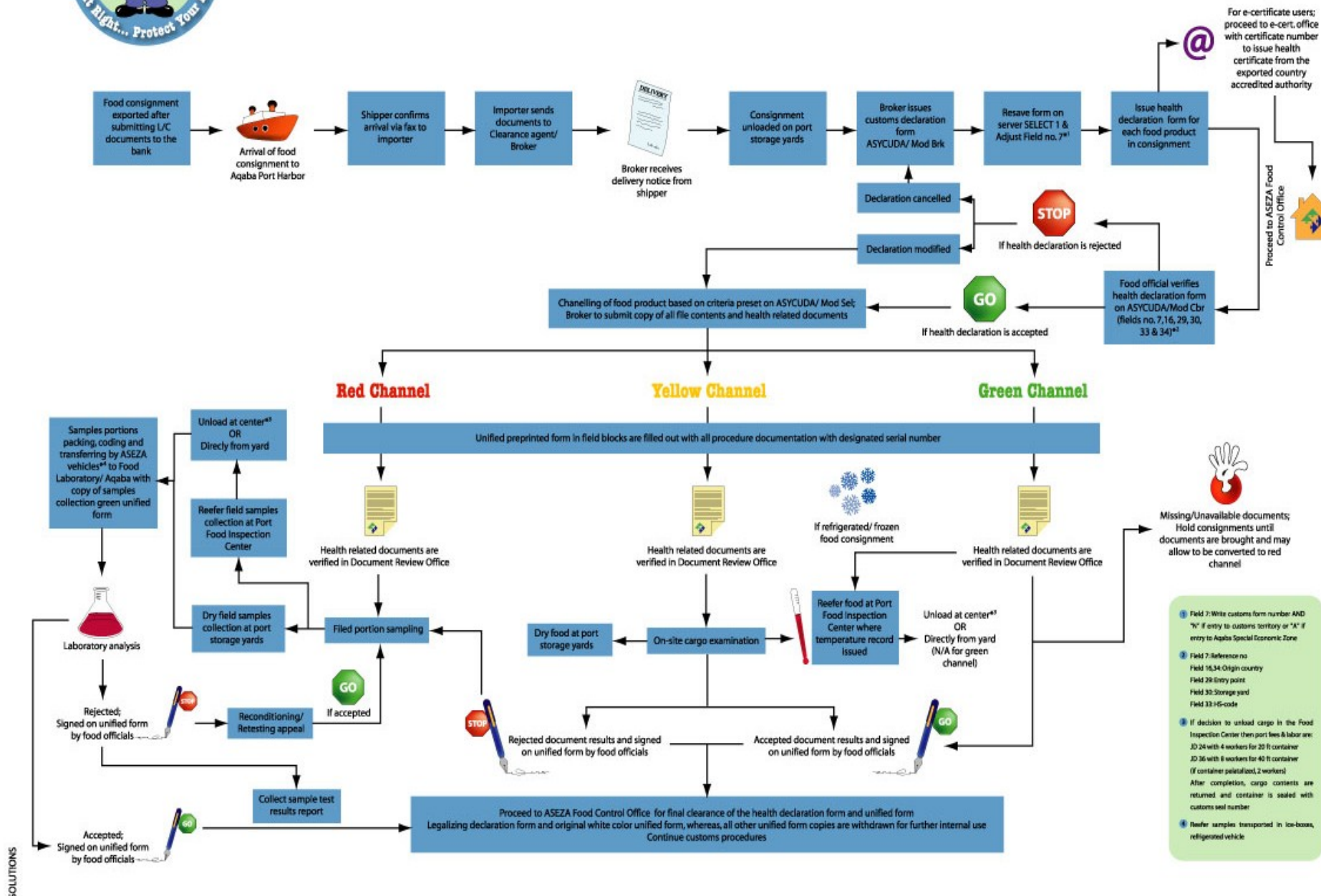
- Provision of main servers and PC stations for e-channeling
- Provision of all consumables (sampling bags, Anti-cold costumes, gloves, head and shoe covers, etc.)
- Establishment of Electronic certification unit for cargo from Australia and New Zealand
- Issue of the “Standard Operating Procedures”
- Issue of the “Food Importers Guide” and launch on the website



# Food Imports Clearance Procedure Flow Chart



Health Control Directorate  
Tel. 00962 3 2091000  
Fax. 00962 3 2091017  
Email: hcd@aseza.jo  
Website: www.aqabazone.com



# Food Imports Control

سلطة منطقة القبة الاقتصادية الخاصة  
AQABA SPECIAL ECONOMIC ZONE AUTHORITY



## Food Importers Guide

Turn Sand INTO GOLD



دليل مستوردي الغذاء

مديرية الرقابة الصحية  
هاتف: ٠٠٩١٢٣٢٠٩١٠٠٠  
فاكس: ٠٠٩١٢٣٢٠٩١٠١٧  
البريد الإلكتروني: hcd@aseza.jo  
الموقع الإلكتروني: www.aqabazone.com



Food Importers Guide

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Email: hcd@aseza.jo  
Website: www.aqabazone.com





# Food Imports Control



- Design and deployment of the electronic archiving system, documenting and tracing all information for imported food consignments including document review certificates and laboratory analysis results- Nov 2002

The system is considered a powerful statistical tool of analysis and managing logical risk management decisions

FIMIS System - Declaration Form Details - Microsoft Internet Explorer



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Back Forward Stop Home Search Favorites

Address D:\ASEZA\RIMA@HCD-ASEZA\RBS Imports\FIMIS\Reports\Screens\FIMISpages4.htm Go Links

Search Web ...attempting to retrieve buttons from Yahoo!...

To help protect your security, Internet Explorer has restricted this file from showing active content that could access your computer. Click here for options...

## Declaration Form Details

### Customs Reference Number

Registration Number\* 59  
Declaration Type\* A4859-1  
Entry Date\* 02 June Year 2002  
Customs Entry Office\* 900 مركز جمرك منطقة العقبة الاقتصادية

### Exporter Information

Number Address عمان -  
Address  
Phone  
Name شركة الفواكه الطازجة  
Address الاردن  
Address  
Fax  
Clear

### Importer Information

Number 1101032004  
Name شركة الفواكه الطازجة محدودة المسؤولية  
Address (العقبة - قرب بناية عرموش (مجدد)  
Phone 079599968  
Fax  
Registered No  
Clear

### Declarant Information

Number 00170  
Name النير وشركاه للتخليص ونقل بضائع م.م  
Address -  
(عمان - عمارة عقاركو (ط/7)  
(ص.ب (6233) ر.ب (11118)  
Phone 683075/683076  
Fax  
Registered No  
Clear

### Package and Description of Goods

Done

start ASEZ Food C... ASEZA Food ... Inbox - Micro... Screens (Not ... FIMIS System... FIMIS System... FIMIS System... EN 2:21 PM

FIMIS System - Browse Data - Microsoft Internet Explorer

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Search

Favorites

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Y!

Search Web

Mail



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Games

Personals

LAUNCH

Sign In



Products\_Statistics - Browse Data

Schema Name: Quarterly Wt-JD imports  
Last time Processed : 10/28/2004 1:49:51 PM

Products\_Statistics

		Decision Result						Grand Total *	
		Accepted			Rejected				
Year	Quarter	Count of Products	PR Gross Mass	PR Value in JD	Count of Products	PR Gross Mass	PR Value in JD	Count of Products	PR Gross Mass
2002	Quarter 2	664	134511871.4	23483860	6	125119	143980	699	135138241
	Quarter 3	1528	164414295.9	56792025	13	263665	206418	1567	165187411
	Quarter 4	1734	295647743.7	81251787.18	7	95437	99372	1947	297028066
	Total *	3926	594573911	161527672.2	26	484221	449770	4213	597353722
2003	Quarter 1	1559	346435085.7	363315875.4	7	130192	104915	5370	448151111
	Quarter 2	1478	284855658.6	68385811.87	11	319648.14	544471	1571	2911586
	Quarter 3	1426	243861919.3	63723060.94	4	68587	84045	1507	250773899
	Quarter 4	1812	349844717.2	90033029	13	535189.4	643816	1918	35487674
Total *	6275	1224997381	585457777.2	35	1053616.54	1377247	10366	13449603	
2004	Quarter 1	1989	296909644.9	99768133	21	742657	448716	2044	298878101
	Quarter 2	1616	219395283.9	87283410	21	852031.9	1004701	1664	323538301
	Quarter 3	1126	125688933.9	54581097.52	12	263110	312131	1247	297211268
	Quarter 4	71	6280303.11	2420010				240	12021227
Total *	4802	648274165.9	244052650.5	54	1857798.9	1765548	5195	10398399	
Grand Total *		15003	2467845458	991038099.9	115	3395636.44	3592565	19774	29821540

Process Cube

Save Schema As

Update Schema

List Schemas

Done

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Search Web Mail My Yahoo! Games Personals LAUNCH Sign In

Others

Products\_Statistics

إسقاط حقول التصفية في هذا الموضع

Year Quarter Month Day

2002 2003 2004 Grand Total \*

PR Country of Origin	PR Gross Mass	Count of Products	PR Gross Mass	Count of Products	PR Gross Mass	Count of Products	PR Gross Mass	Count of Products
(Blank)	21000	2	0	2			21000	4
اثيوبيا	2352540	13	5964011	29	3178012.1	12	11494563.1	54
انديجان			36380	2			36380	2
اريتريا			117000	2			117000	2
اسبانيا	3518607.3	88	9536924.08	260	11771011.46	100	24826542.84	448
اسرائيل	72839448.38	163	82939764	249	23043192.01	142	178822404.4	554
اسرائيل	8	1	12974	7			12982	8
افغانستان	0	1	16995	3	40545	5	57540	9
اكرانيا	48477	2	63666054	16	40845316	8	104559847	26
الارجنتين	1865199	55	32990303.16	131	1511481.58	40	36366983.74	226
الاردن			25068	8			25068	8
الاكوادور	725990	35	3446044	86	4331427.8	97	8503461.8	218
الامارات العربية المتحدة	425826	33	720463.2	46	18809067	33	19955356.2	112
البلكستان	458438	35	4973115.4	60	1627070.2	52	7058623.6	147
البحرين			30644	2			30644	2
البرازيل	16365309.16	96	20166494.72	180	40981151.51	291	77512955.39	567
البرنغال			487931	8			487931	8
الجزائر	11000	1			1750	1	12750	2
الدانمارك	2262905.92	142	3052664.96	177	2183070.65	139	7498641.53	458
السعودية	3907004	83	9493879.8	184	41958951.6	182	55359835.4	449
السلطة الوطنية الفلسطينية	3249	2			108000	1	111249	3
السندغال					129006	5	129006	5
السودان	7077144	28	5678616	26	7252954	35	20008714	89
السوق الأوروبية المشتركة	6320373.25	102	22196748.65	432	5576129.17	186	34093251.07	720
السويد	175828	12	519540.5	34	479606	22	1174974.5	68
الصومال					300	1	300	1
الصين	3452379.49	169	24408752.96	1501	8194092.8	195	36055225.25	1865
التراف			106000	1			106000	1
الفلين	714690	51	732639.5	45	77097	9	1524426.5	105
الكويت	99858	5	40200	4	25915.5	2	165973.5	11
المانيا	3425818.95	108	214693229	318	53315823.9	74	271434871.8	500
المغرب	2731247.64	81	8381100	193	3956907.3	93	15069254.94	367
المكسيك	222274	11	409986.87	16	828	3	633088.87	30
النرويج	194146.2	8	1310145	17	126755	7	1631046.2	32
النمسا	112454	7	446296.04	17	533161.28	22	1091911.32	46
النيجر			3000	1			3000	1
الهند	10713793.5	409	35006525.77	1056	100083956.3	677	145804275.6	2142
الولايات المتحدة الامريكية	224439886.5	232	258745398	550	217612112.5	287	700797396.9	1069
الزليان	16185	16	761916.7	128	233	3	778334.7	147

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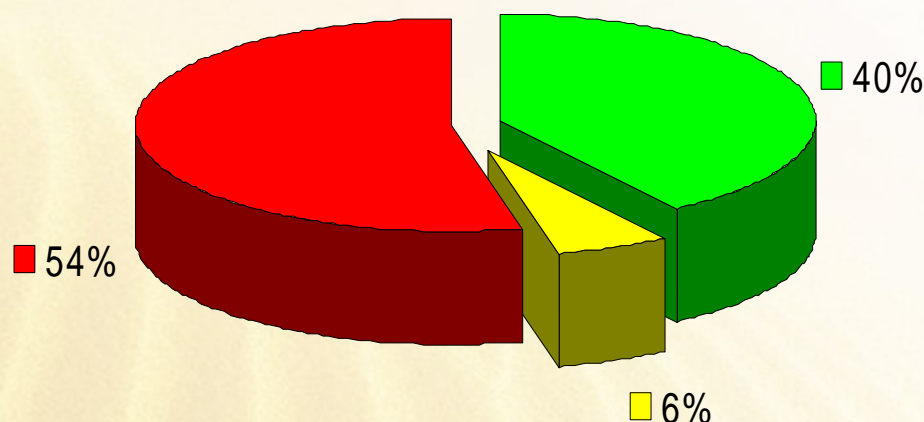
# Food Imports Control



## Achievements in Numbers

Year العام	2003	2004	2005	2006
Consignments/ الارساليات				
Total food Imports العدد الكلي	3921	6657	6143	8206
Green Channel/ المسرب الأخضر	2571	2597	2715	3333
Yellow Channel/ المسرب الأصفر	314	406	361	584
Red Channel/ المسرب الأحمر	3872	3654	3067	4289
Rejected Imports/ الارساليات المرفوضة	N/A	0.4%	0.5%	0.6%

Imported Food Channeling

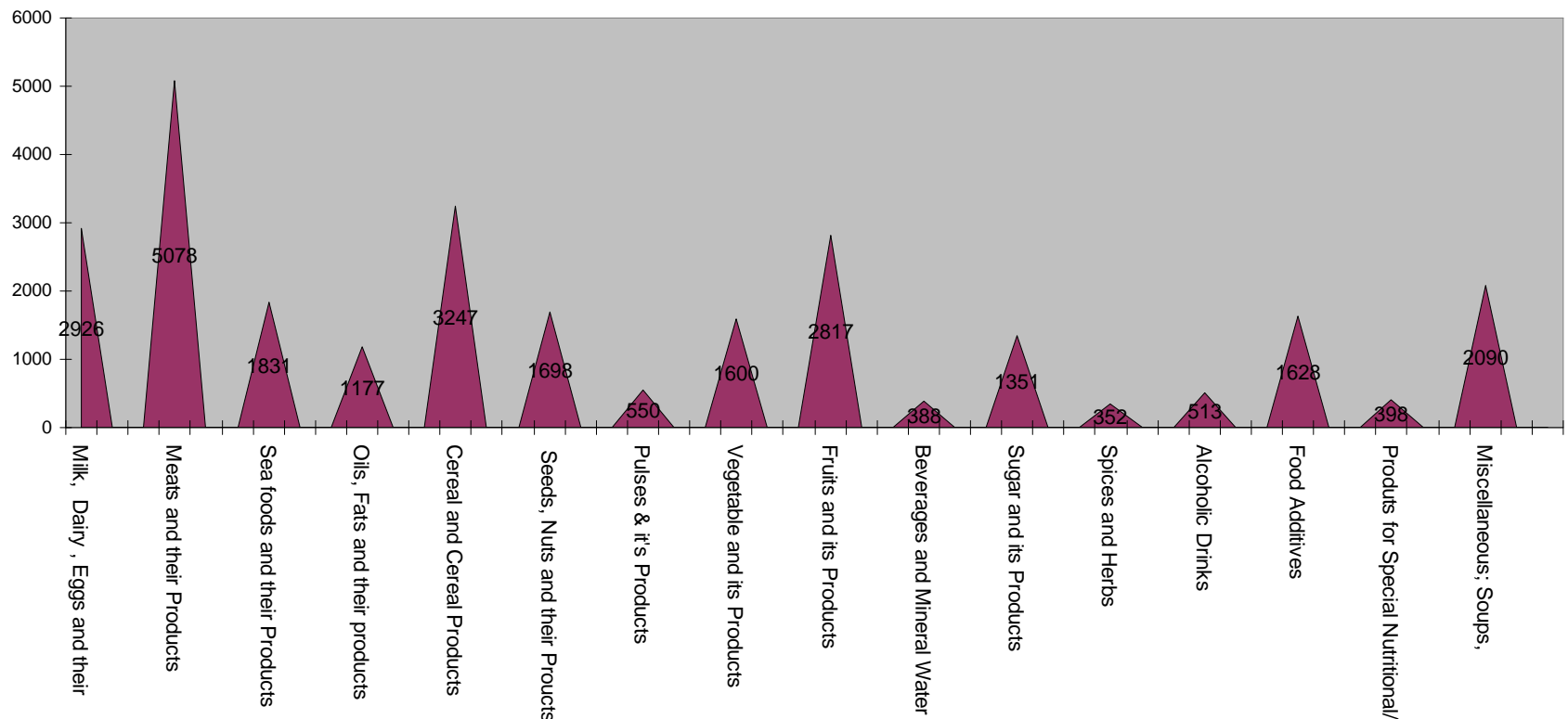




# Food Imports Control

## Types of Food Imports

أصناف الأغذية المستوردة

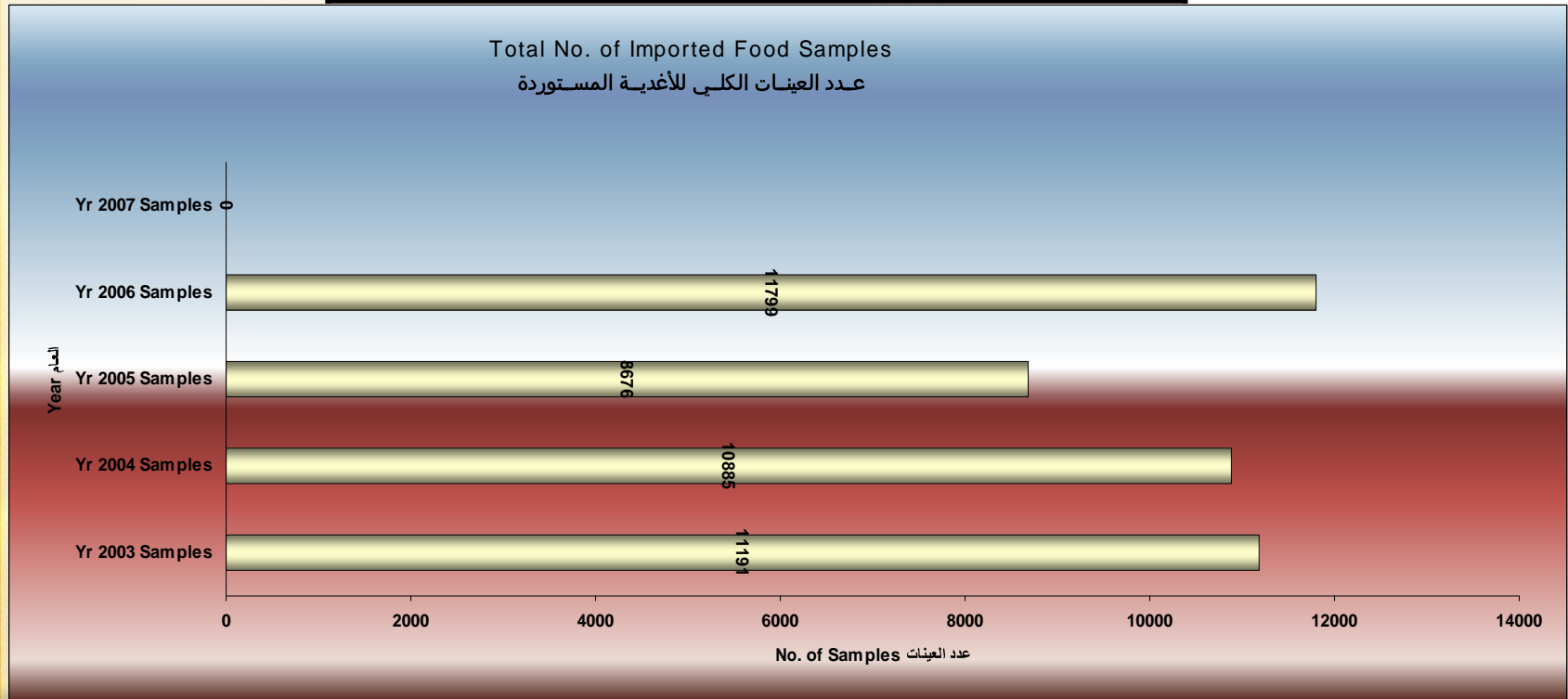






# Food Imports Control

العام Year	العينات الجافة Dry Samples	الحاويات المبردة Reefer Container
2003	5095	1851
2004	3975	1707
2005	3731	1292
2006	5643	1526





# Food Compliance System

- ✓ Detect all existing food establishment information via a field survey
- ✓ Design the basis for risk management model based on health risks associated with food catered in various activity types
- ✓ Dividing the Zone into sub zones to organize inspectors workload
- ✓ Inspectors training and Development of Unified Inspection Report

# Food Compliance



## Food Est. Classification

Type of Activity	نوع النشاط	Risk Cat.
Manufacturing; Bottled Water	مصنع مياه معبأة	High
Manufacturing; Ice	مصنع ثلج	High
Manufacturing; Baby Foods	مصنع أغذية أطفال	High
Manufacturing; Milk Products	مصنع منتجات حليب	High
Manufacturing; Meat Products	مصنع منتجات لحوم	High
Manufacturing; Ice Cream	مصنع بوظة	High
Ware house; High Risk	مستودع- أغذية عالية الخطورة	High
Passenger Ferry; Serving meals	بواخر الركاب- تحضير وتقديم أغذية	High
Schools; serving meals	مدارس- تحضير وجبات	High
Supermarket	سوبر ماركت	High
Dairy shop	محل بيع منتجات الحليب والأجبان	High
Hotels; Serving Meals	فندق- تحضير وتقديم غذاء	High
Restaurant - Fast Food	مطعم- وجبات سريعة	High
Restaurant - Hot Meals	مطعم- وجبات ساخنة	High 32





Butchery	ملحمة	High
Coffee shop	كوفي شوب	High
Cafeteria	كافيتيريا	High
Department store (hyper-market)	هاير ماركت- سوق تجاري	High
Bakery	مخبز	High
Rail Buses; Serving RTE meals	الباصات السياحية- تقديم أغذية محضرة	Medium
Grocery	بقالة- ميني ماركت	Medium
Grocery and Nuts Shop	بقالة ومحل بيع مكسرات	Medium
Schools; pre-packed/RTE	مدارس- تقديم أغذية جاهزة	Medium
Manufacturing; Slaughterhouse	مسلخ	Medium
Manufacturing; Chocolates & Candies	مصنع شوكولاته وحلويات	Medium
Confectionary	محل تحضير وتقديم حلويات	Medium
Juice place	محل بيع عصائر	Medium
Nuts Roast place	محمص مكسرات	Low
Manufacturing; Cereal Products	مصنع منتجات الحبوب	Low
Manufacturing; Rice- Sugar	مصنع أرز- سكر	Low
Greengrocer	محل بيع خضار وفواكه طازجة	Low
Frozen food place; Low Risk	محل بيع أغذية مجمدة- قليل الخطورة	Low
Herbs and Spice place	محل بيع بهارات/ عطارة	Low
Ware house; Low Risk	مستودع- أغذية قليلة الخطورة	Low

# Inspection Report Record Sheet



## PART A;

### Premises, structure, layout & fittings

Section A1: Premises & Vehicles 16

Section A2: Equipment & Utensils 8

Section A3: Food & Equipment  
washing 8

Section A4: Staff Facilities 6

Total Score A 38

## PART B

### Hygiene & Practices

Section B1: Food 7

Section B2: Food Protection 13

Section B3: Temperature Control 7

Section B4: Cleaning 9

Section B5: Waste Disposal 3

Section B6: Vermin Control 7

Section B7: Personnel 16

Total Score B 62

Total Score A+B-Target 100

# Food Compliance



## Risk Management Matrix

Inspection Frequency	A 100-90%	B 75-89%
	C 74-60%	D 59-45%
	E 44-30%	F Below 30%
عالي الخطورة High Risk	A= 3 times (13 weeks) C= 9 times (5 weeks) E= 26 times (2 weeks)	B= 4 times (10 weeks) D= 13 times (3 weeks)
متوسط الخطورة Medium Risk	A= 2 times (16 weeks) C= 6 times (7 weeks) E= 17 times (2 weeks)	B= 3 times (13 weeks) D= 9 times (5 weeks)
قليل الخطورة Low Risk	A= 2 times (20 weeks) C= 5 times (9 weeks) E= 13 times (4 weeks)	B= 3 times (16 weeks) D= 6 times (7 weeks)





# Food Compliance

## Automated Post Audit System

- Holistic Automated application for inspection of food activities in the zone
- Allows for Establishments records retrieval in a comprehensive manner
- Prepare Multi dimensional reports electronically using OLAP and Crystal report modules
- Allows retrieval of parameters on GIS Digital maps
- The PAIS system is considered a nucleus for a databank in the zone including different compliance activities in various sectors (i.e. Taxes, Registration, Tourism, etc.)

# Food Compliance PAIS

سلطة منطقة العقبة الاقتصادية الخاصة  
AQABA SPECIAL ECONOMIC ZONE AUTHORITY



الشركة: مطاعم البيت الاردني

بيانات الشركة موظفي المؤسسات قائمة الزيارات

تعديل استمرار

الشركة

المنطقة:	المنطقة:
البلدة القديمة	البلدة القديمة
رقم المتابعة:	رقم المتابعة:
2399-3-120	2399-3-120
اسم الشركة - عربي:	اسم الشركة - عربي:
مطاعم البيت الاردني	مطاعم البيت الاردني
الاسم التجاري:	الاسم التجاري:
مطاعم البيت الاردني	مطاعم البيت الاردني
رقم التسجيل:	رقم التسجيل:
2-23039-12039	2-23039-12039
طبيعة الموقع:	طبيعة الموقع:
ضمن بنايات	ضمن بنايات
المجموعة:	المجموعة:
مجموعة المستثمرين الاردنيين	مجموعة المستثمرين الاردنيين
نوع النشاط:	نوع النشاط:
مطعم	مطعم
رقم القطعة:	رقم القطعة:
الموقع:	الموقع:
الشاطئ الغربي	الشاطئ الغربي
اسم المالك - عربي:	اسم المالك - عربي:
احمد محمد محمود	احمد محمد محمود
اسم مالك البناء:	اسم مالك البناء:
ماجد انور سليم	ماجد انور سليم
ISIC:	ISIC:
اللغة:	اللغة:
التسلسل:	التسلسل:
0001	0001
اسم الشركة - انجليزي:	اسم الشركة - انجليزي:
J.H.R	J.H.R
رقم التصريح:	رقم التصريح:
45000	45000
تابعة لـ:	تابعة لـ:
تصنيف الاخطار:	تصنيف الاخطار:
عالي	عالي
رقم الحوض:	رقم الحوض:
اسم الشارع:	اسم الشارع:
شارع الحرية	شارع الحرية
اسم المالك - انجليزي:	اسم المالك - انجليزي:
Ahmad Mohamad Mahmood	Ahmad Mohamad Mahmood
الشخص المسؤول:	الشخص المسؤول:
منير ابو الذهب	منير ابو الذهب
عدد الموظفين:	عدد الموظفين:
10 - 5	10 - 5
الحالة:	الحالة:
عدد الذكور:	عدد الذكور:
9	9
عدد الاناث:	عدد الاناث:
1	1
تاريخ انتهاء التصريح:	تاريخ انتهاء التصريح:

Evaluation Saved.....

Total Score: 73

Grade: ;C



Smileys Screensavers.com Games AdZapper

الشركة المحدودة

3

PM

Risk Category: MEDIUM

Score:

Grade:

Outcome-Permitted: ☐

		Preventative system in place	<input type="text" value="1"/>	1
		Cats, dogs, birds & fowl	<input type="text" value="1"/>	1
		No presence of rodents & cockroaches	<input type="text" value="1"/>	3
		Proofed/sealed, screened, insect killers	<input type="text" value="2"/>	2
B7	Personnel			16
B7.1	Good hygienic practices	Clean hands, short nails, no jewellery, etc	<input type="text" value="2"/>	4
B7.2	Protective clothing	Clean clothes, hair restraint, gloves	<input type="text" value="1"/>	3
B7.3	Health certificate	Present & valid	<input type="text" value="2"/>	3
B7.4	Staff illness - restricted	Auditing of employees, staff illness restricted	<input type="text" value="2"/>	3
B7.5	Notices / rules signs	Displayed & clear	<input type="text" value="1"/>	1
B7.6	First aid kit	Provided & suitable	<input type="text" value="1"/>	1
B7.7	Authorised personnel only	Controlled access	<input type="text" value="1"/>	1
Part C	Information Section			
C1	Compliance history	Last 3 visits	Excellence <input type="text"/>	
C2	Information packs/advisory but	Provided, displayed	Yes <input type="text"/>	
C3	Food Safety Policy	Documented, implemented	Not Doc <input type="text"/>	
C4	HACCP	Documented, implemented	Not Doc <input type="text"/>	
C5	Training	Provided to managers & handlers	No <input type="text"/>	

Save

Clear

Administration



PAIS



Find



New



My CRM



Team CRM



Marketing



Reports



Log Off





PAIS



Find



New



My CRM



Find

Grade:



Risk Category:

18 RiskFormula, Page 1 of 2

Go to page  [→](#)



Grade	Risk Category	No. of visits
<a href="#">A</a>	LOW	2
<a href="#">A</a>	MEDIUM	4
<a href="#">A</a>	HIGH	6
<a href="#">B</a>	LOW	2
<a href="#">B</a>	MEDIUM	3
<a href="#">B</a>	HIGH	6
<a href="#">C</a>	LOW	3
<a href="#">C</a>	MEDIUM	1



Find



New



Clear



Company: الشركة الحديثة للمواد المصنعة  
 Type Of Activity: ALCOHOLIT DRINKS  
 Date: 25/04/2007 8:00 AM

Risk Category: MEDIUM

Score:

Grade:

Outcome-Compliant: ☐

Outcome-Permitted: ☐

Recent

Main Menu

Administration



PAIS



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New



My CRM



Team CRM



Marketing



Reports



Log Off

Summary

QuickLook

Inspection Items

Evaluation Form

Warning

Violation

Detention

Sample

Disposal

Closure

Communications

Library

Tracking

...

## Inspection

Team:

HCD

Inspector:

Majed Abas

Observer:

Company:

الشركة الحديثة للمواد المصنعة

Date:

25/04/2007 8:00 AM

Description:

Normal Inspection

Notes:

Source:

System

Previous Visit:

بداية التفتيش

Complaint:

-None selected-

Investigation:

-None selected-

Type Of Activity:

ALCOHOLIT DRINKS

Risk Category:

MEDIUM

Stage:

Accepted

Status:

Active



Continue



Change

Actions:

Current State:  
Logged

- Re-assign
- Cancel
- Evaluation Form
- Outcom
- Violations
- Close

# Food Compliance



## Non Compliance Code

Non Compliance	Action
Presence of litter & unnecessary articles	notice
Staff not wearing appropriate working aprons and gloves	notice
No Windows Sieves	notice
Display of food items outside the food premises	notice
Unclean stores and improper arrangements of food	notice
Poor maintenance of floors, walls, ceiling and store area	notice
Improper Food storage - not elevated	notice
Improper lighting and ventilation	notice
No thermometer inside refrigerators	notice
Improper instrument storage	notice
Unclean employees room	notice
Smoking inside food premises	notice



Practicing food activity without permission	warning
Rodents & insects (cockroach, ant, fly, mice) in the food premises	warning
Employee dorms in the food premises	warning
Opened garbage & refuse containers	warning
Food and / or packages damaged or destroyed	warning
No declaration of expiry / production dates on identification label	warning
Unclean equipments , utensils, tools, machines, surfaces	warning
Poor personnel hygiene	warning
Poor cooling & freezing of refrigerators	warning
Food storage in aluminum utensils	warning
Carcass display outside the refrigerator	warning
Unwrapped /uncovered food	warning
No health certificates	warning
Pets inside the food premises	warning
Poor maintenance of fixtures & sewage drains	warning
Prepared of food items outside the food premises	warning
Poor maintenance of shelf , equipments, utensils and surfaces	warning
Re-serving or re-freezing the food	warning
Improper food thawing	warning
Display of food unfit for human consumption and/or expired shelf life	violation
Food stored in toilet rooms	violation
Unclean food premises esp. in critical places minor/major	violation

# Food Compliance

## Achievements in Numbers

No. of Activities



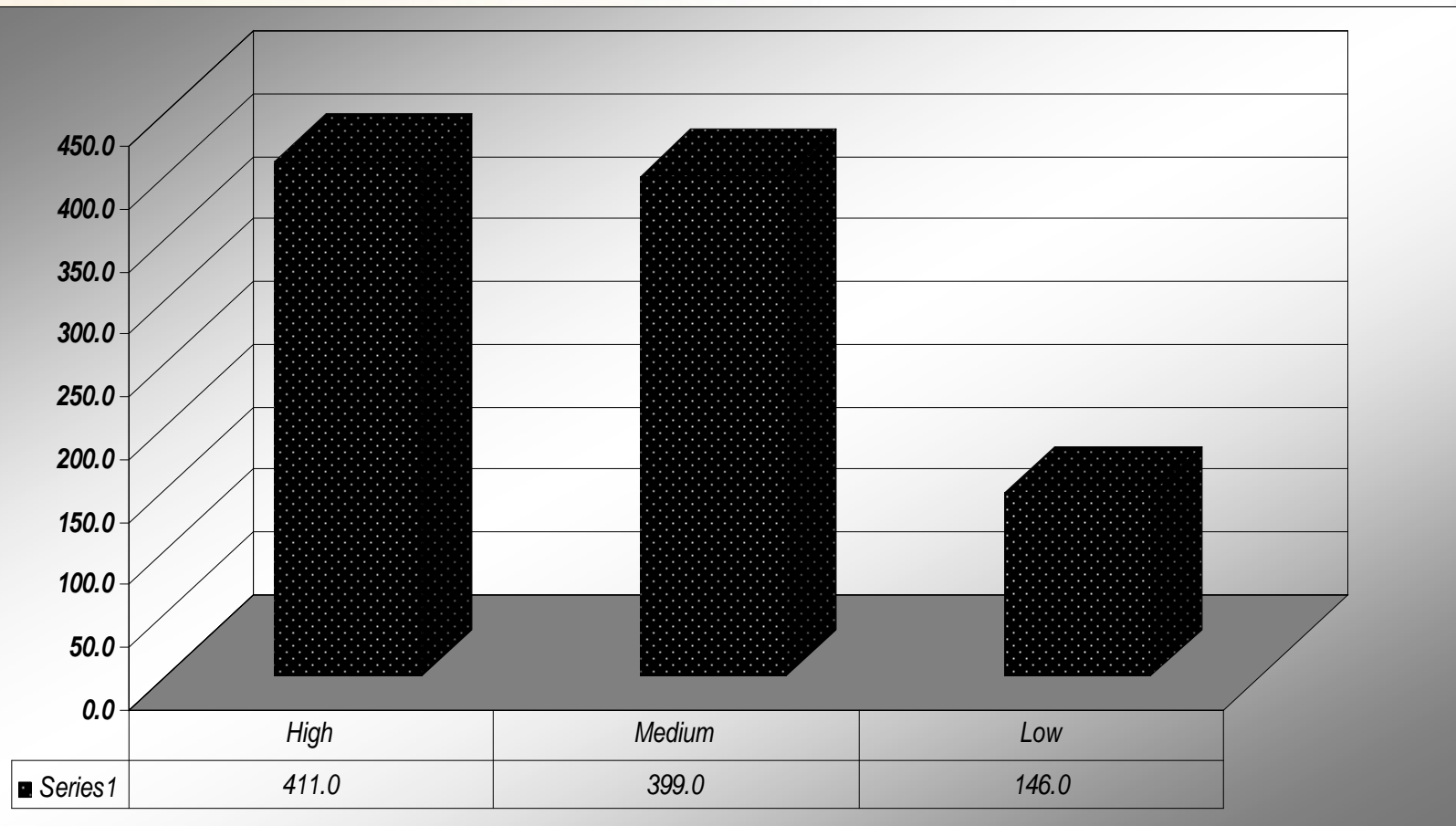
Turn Sand INTO GOLD



# Food Compliance Risk Classification

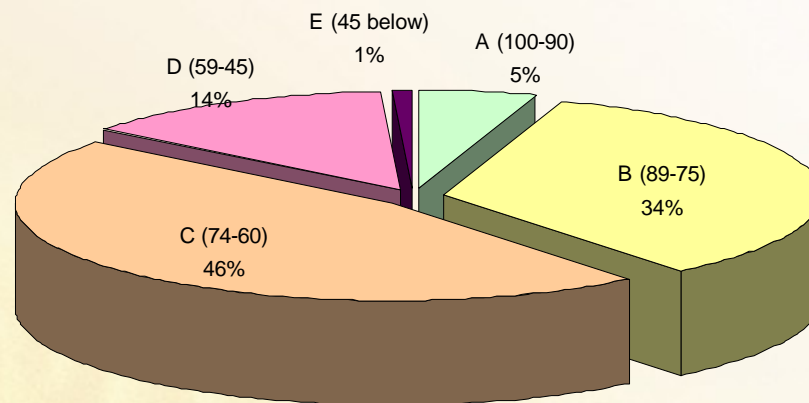


Turn Sand INTO GOLD

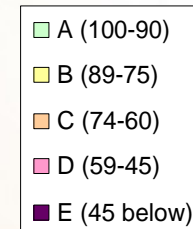




# Food Compliance Inspection Grading



Inspection Grading 2006

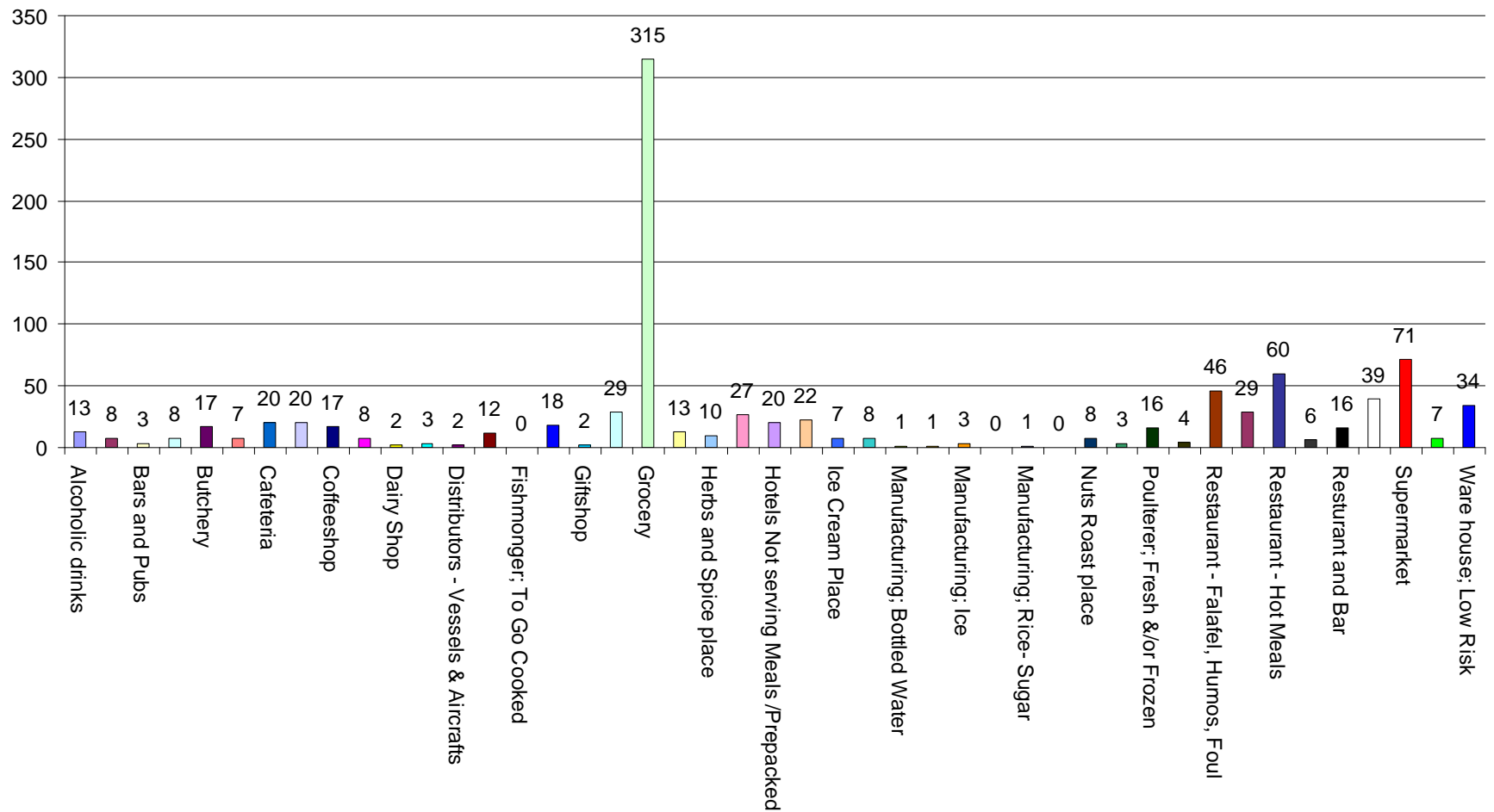


# Food Compliance



## Types of Food Activities

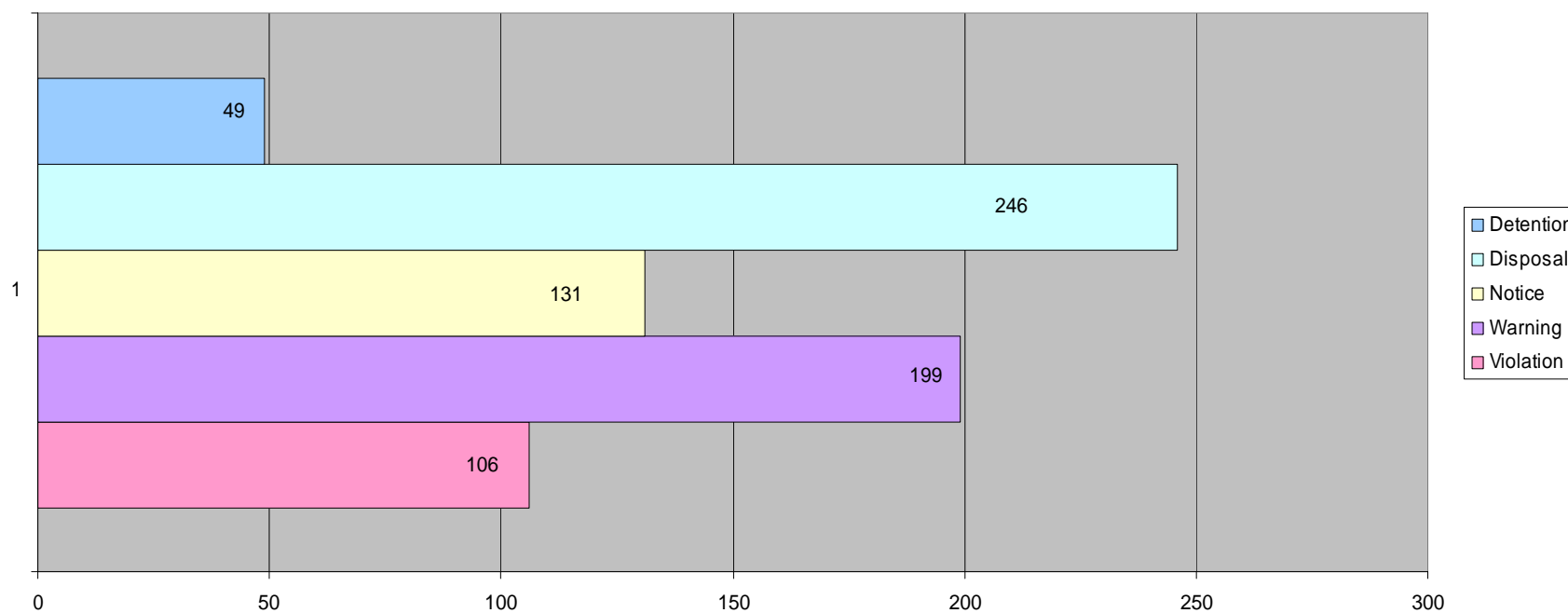
أنواع الأنشطة الغذائية 2006



# Food Compliance Violations



Sanctions 2006







# Food Safety Awareness Objectives

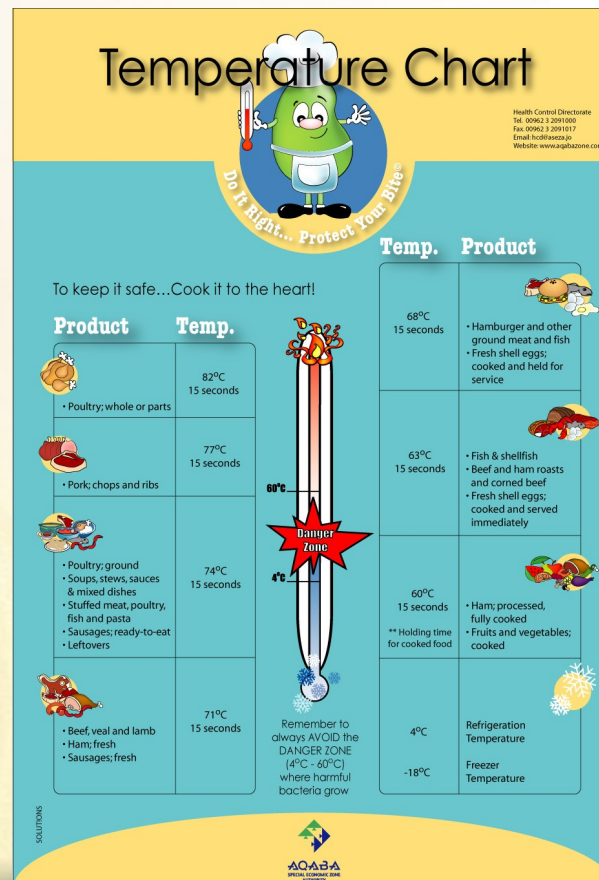
Turn Sand INTO GOLD

- Increase the Health protection standards for citizens and tourists
- Sustainable Development through Education
- Right of Consumer for Informed Choice
- The Guidance role of food inspectors
- Role Model on the Regional Level

# 2004 Food Campaign



- Launched Apr 2004
- Basic Safety information
- Activities; Food Catering
- Targeted Audience (Food Handlers)



## Food Safety Truth

Health Control Directorate  
Tel. 00962 3 2091000  
Fax 00962 3 2091017  
Email: hcd@aqaba.gov.jo  
Website: www.aqabazone.com

Do It Right... Protect Your Bite®

### Clean

- Wash hands before starting work and after preparing cooked food or handling raw meat, poultry, eggs or seafood. Also remember to wash hands after eating, drinking or smoking, using the toilet, handling dirty equipment, particularly garbage and picking anything up off the floor.
- Wash utensils and surfaces in hot, soapy water before and after food preparation.
- Using a sanitizer or mixture of bleach and water on surfaces can provide some added protection against bacteria.
- Cutting boards should be run through dishwasher or washed in hot, soapy water after each use. Discard boards that are excessively worn.

### Cool

- Make sure the temperature in the refrigerator is 4°C or below and -18°C or below in the freezer.
- Refrigerate or freeze perishables, prepared foods, and leftovers within 2 hours or less. Marinate food in the refrigerator.
- Separate leftovers into small, shallow containers for quicker cooling in the refrigerator.
- Never defrost food at room temperature. Thaw food in the refrigerator, in cold water or in the microwave.
- Refrigerate raw and cooked food separately (raw below cooked) to avoid cross contamination and Keep unwrapped food covered whenever possible.

### Separate

- Use one cutting board for fresh fruits and vegetables and a separate cutting board for raw meat, poultry and seafood.
- Never place cooked food on the same plate or cutting board that previously held raw food.
- Separate raw meat, poultry and seafood from other foods in your grocery shopping and in your refrigerator.
- To prevent juices from raw meat, poultry or seafood from dripping onto other foods in the refrigerator, place these raw foods in sealed containers or plastic bags. Place on trays on the lowest shelf in the refrigerator.

### Cook

- Avoid the Danger Zone (4°C - 60°C) where harmful bacteria grow.
- Keep hot food at 60°C or higher and re-heat food to above 75°C.
- Bring sauces, soups and gravies to a rolling boil when reheating.
- Use a clean food thermometer to make sure meat, poultry, egg dishes and other foods are cooked to the safe internal temperature.

SOLUTIONS

AQABA SPECIAL ECONOMIC ZONE AUTHORITY

# 2004 Food Campaign

سلطة منطقة القبة الإقتصادية الخاصة  
AQABA SPECIAL ECONOMIC ZONE AUTHORITY



**And remember... Keep food safe...  
Avoid the Danger Zone (4°C-60°C)**

**Do It Right... Protect Your Bite®**

**Kitchen Tips**

- Thawed food must be eaten within 3-4 days
- Food preparation equipment and surfaces must be cleaned and sanitized before, after and between uses
- Refrigerate or freeze perishable foods, prepared foods and leftovers within 2 hours of preparing
- Place raw meat, poultry, and seafood in containers in the refrigerator to prevent their juices from dripping on the food
- Store raw food separately from prepared and ready to eat food
- Once a week, throw out perishable food that should no longer be eaten
- Sauces used to marinate raw meat and poultry should not be used on cooked foods, unless it is boiled before applying

**Color Me!**

**Do It Right... Protect Your Bite®**

**Kids Food Zone**

**Do It Right... Protect Your Bite®**

**To Go and Serve**

- Don't let food sit out in warm temperatures for very long...eat it or put it back in your cooler
- Throw away any leftover perishable food\*, like meat sandwiches or salads
- When you go out to eat, look at how clean things are before you even sit down. If it's not up to your standards... Eat somewhere else
- Always order thoroughly cooked food. When you're served a hot meal, make sure it's served to you piping hot and thoroughly cooked, and if it's not, send it back
- If you want to take your leftover Doggie Bag, be home within 2 hours of being served or leave the leftovers at the restaurant
- When you shop for your food, place perishables\* last in your grocery cart and go home directly. Place them in the refrigerator or freezer

**Remember... Hot or cold ready-prepared meals are perishable and can cause illness when mishandled. Proper handling is essential to ensure the food is safe.**

\*Perishable food: it is potentially hazardous food that is capable of supporting the rapid growth of bacteria, usually moist and low in acid and must be kept out of the "Danger Zone". It mainly includes:  
 \*Food of animal origin such as meat, milk, cheese, poultry, eggs, fish, and seafood  
 \*Food of plant origin that has been heat treated, including cooked vegetables, beans, and rice  
 \*Cut melons, peeled carrots, and other peeled vegetables and fruits  
 \*Cooked pasta and moist soy protein products  
 \*Sauces unless they are high in acid

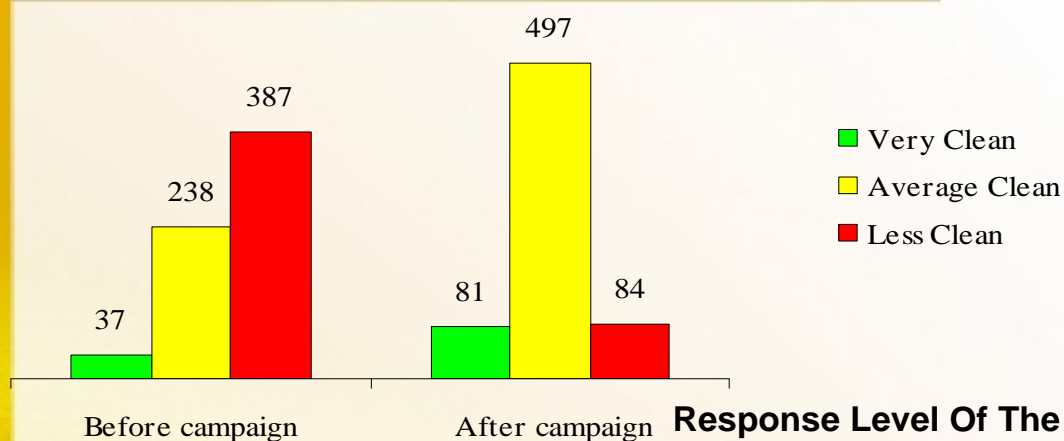


# 2004 Food Campaign Indicators



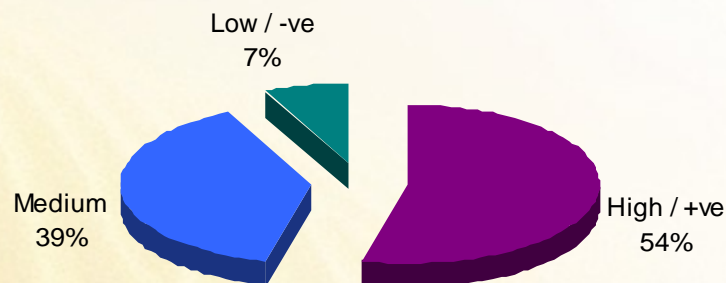
## Cleanliness Before vs After

مستويات النظافة قبل وبعد الحملة



## Response Level Of The Food Establishment

نسبة الاستجابة لدى المنشآت



# 2006 Food Campaign



- Launched Mar 2006
- Advanced multi-topic food Safety & nutrition information
- Activities; Food Catering
- Targeted Audience (Food Managers/Handlers, School Children/students)





**Do It Right... Protect Your Bite®**

# A Daily Diet for Young Children (2-6 years)

## Milk Group

The milk group consists of milk and dairy products including such foods as cow's milk, milk-based puddings, ice cream, and other animal milk products, such as cheeses, jammed, yoghurt, and labneh. Milk products provide protein, a primary source of calcium and other minerals and vitamins. Whole milk products are preferred for infants and young children up to age 2, while low fat milk products should be for older children 2-6 to prevent dietary calories coming from the high levels of saturated fat in the milk.

Children from 2 to 6 years need two servings per day from this group. A serving size consists of 1 cup of milk or yogurt or 2 tablespoons of labneh or 60 grams of cheese per day.

## Fats & Sweets Group

Foods in this group include candies, biscuits, chocolates, cakes, cookies, sweet non-juice drinks, butter, and foods containing sugars, saturated fats, and fatty animal food like pizza, chips, cola and most Arabic sweets.

The dietary intake of these foods by children should be limited. These should be substituted by foods in other groups providing natural sweet tastes and natural sugars, particularly any foods from the fruit group. There is no recommended number of servings for this group of foods, only that this group should be used sparingly and in the least amounts possible.

## Vegetable Group

The vegetable group consists of fresh green, white, red, and yellow vegetables, including leaves and roots. These vegetables provide valuable nutrients and vitamins. Leafy green vegetables have high levels of vitamin C and B, iron, calcium, and fiber. Seeds and pods provide minerals including zinc, and potassium. Fiber and beta carotene and other health preserving compounds are found in root and fruit type vegetables.

Children from ages 2 to 6 years of age should receive three (3) servings of vegetables from this group each day. A serving consists of one half cup of chopped raw or cooked vegetables or 1 cup of raw leafy vegetables. Children from (2) to (3) years should be offered three servings per day but may not be willing to consume this quantity.

## Meat Group

Food in this group consists of red meats, poultry, eggs, fish and beans. They serve as a primary protein source in the diet. Proteins are amino acids, nine of which must come from food since the body does not make them like it does the other 13 amino acids.

Children aged 2 to 3 should be offered two (2) servings per day however they may not be willing to consume this quantity.

The daily number of servings for 4 to 6 year old children should be two (2) servings per day. The average serving could be 60-90 grams of cooked lean meat, poultry or fish or 1 egg, and one half cup of cooked dried beans.

## Bread Group

This group includes all grain products including breads, cereals, rice and pasta. These products contribute significantly to the carbohydrate requirements of the body providing complex energy source material for the growing child.

Children from age 2 to 6 should have six servings (6) servings per day from this group to meet the growing needs for their energy requirements. Serving size equals 1 medium bread loaf or (1/2) cup of pasta or rice.

## Fruit Group

The fruit group consists of fresh fruits and fruit juices and other fruit products.

These products are rich in vitamin and mineral content including vitamin C. Fruits and fruit products also contribute to energy needs of the body by natural sugars.

Children from age 2 to 6 require significant amounts of energy, vitamins, minerals and natural sugars to nurse their growing needs and body functions. Children should be provided two (2) servings per day from the fruit group. A single serving is equivalent to one piece of fruit, (3/4) of a cup of juice, (1/2) cup of canned fruit, or (1/4) cup of dried fruit.

**AOABA**  
OFFICIAL ACADEMIC  
CERTIFICATION

Health Control Directorate

Tel: 0962 2 2091000

Fax: 0962 2 2091017

Email: health@aoaba.jo www.aoabaonline.com

Hashemite Kingdom of Jordan

**USAID**  
U.S. AGENCY FOR INTERNATIONAL DEVELOPMENT

تتضمن هذه المجموعة الطوبى والتسويك والذكر والعبادات العربية والشراب والخبز والجموع والولاية والتاريخ والسير والحدود والزيوت والشعيرة وغيره وشعبه ووجوه الجسرين والاشارة والحدود وغيره من الرجم الى ان وجد وجه الفخون في المجمع الفخاني مسروبي الحفظ الى صحة متواترة، الا انه بعد تحديده الى ما يقارب 700 من السعرات المتوارية في المجمع، بعد التقليل من تلك الالاف في هذه المجموعة من قبل البائرين والافاق الى حد عدم بحيث يبلغ معدل تنازل الفخون حوالي 70 غرام، الا ان يُصنع المستعملون في جميع الامصار تنازلات كتابات محدودة من الالافية في بعض المجموعات واستبدالها بغاية في مجموعات اخرى تتناول في سكر طبيعي كتلك الموجودة في مجموعة الفواكه.

[illegible][illegible]



Think & color



Your Way To Safe Food  
Question Cards



أساسيات سلامة الغذاء  
كتيب التقييم



# Intended to Food Catering



## الممنوع والمسموح في المطبخ



### قائمة الممنوع

- عدم ترك الأغذية خارجياً لأكثر من ساعة في يوم حار
- تزيد درجة الحرارة فيه عن ٢٢ مئوية
- عدم نقع اللحوم في المصلصة على طاولة المطبخ وعلى درجة حرارة الغرفة
- عدم ترك الأغذية في منطقة الخطر التي تقع ما بين ٤ و ٦٠ مئوية لمدة تزيد عن الساعتين
- عدم قيام بتقطيع اللحوم والخضار الطازجة على نفس لوح التقطيع قبل غسله وتعقيمها
- عدم السماح بتلامس عصارات اللحوم النيئة والدواجن والمأكولات البحرية مع الأغذية المطبوخة أو الجاهزة للأكل مثل الفواكه ومكونات السلطة
- عدم تدفوق الغذاء كوسيلة للتأكد من سلامته
- عدم تعبئة التلاجة أو التجمد بكميات إضافية لكي تسمح للهواء البارد بالدوران
- عدم إزابة الأغذية المجمدة بالماء الساخن في المغسلة
- عدم إيقاف عملية الطبخ أو الطبخ بشكل جزئي
- عدم وضع بقايا الأغذية في حافظات كبيرة عند تخزينها في التلاجة لأنها تزيد فترة التبريد
- عدم التعامل مع الأغذية عند وجود جرح ملتهب دون ارتداء القفازات الواقية
- عدم تقديم الأغذية التي تحتوي على البيض النيئ للوفاء من احتمالية التسبب بتسمم غذائي

### قائمة المسموح

- غسل الخضراوات والفواكه قبل التقطيع
- غسل وتعقيم ألواح التقطيع بين الاستخدام والآخر
- نقع اللحوم بالمصلصة في حافظات محكمة الإغلاق داخل التلاجة
- غسل اليدين قبل وبعد خضير أو تقديم الغذاء وبعد استخدام الوحدات الصحية وبعد تنظيف الألف
- وبعد التدخين والشرب والأكل وتنظيف فمهم الأطفال الصغار وبعد إمساك الحيوانات الأليفة أو الأغراض الملوثة أو المتسخة بالأثربة
- توفير لوحين تقطيع منفصلين أحدهما للحوم النيئة والآخر للمأكولات الطازجة أو الجاهزة للأكل
- حفظ الأغذية المعلبة في مكان بارد وجاف وغسل الأغذية قبل فتحها
- استخدام أدوات خضير نظيفة
- استخدام ميزان الحرارة الخاص بالغذاء للتأكد من عملية الطبخ على درجات الحرارة المناسبة
- إزابة الأغذية المجمدة في التلاجة للجيلولة دون تلوث الأغذية الأخرى بعصاراتها
- إعادة تسخين بقايا الأكل بشكل جيد على درجة حرارة ٦٢ مئوية أو إلى درجة الغليان أو حتى تصاعد البخار
- حفظ الأغذية الساخنة على درجة حرارة ٦٢ مئوية أو أكثر والأغذية الباردة على درجة حرارة ٤ مئوية أو أقل
- التخلص من الأغذية التي لم تتركها في الخارج على درجة حرارة الغرفة لمدة ساعتين أو أكثر

## The Four Ways To Handle Food Right



### Keep It Clean

#### Wash your hands often

- After handling eggs
- After handling poultry
- After handling raw meat
- After handling seafood
- After handling garbage
- After using the toilet

- Don't smoke and handle food
- Don't drink and handle food
- Don't handle garbage and food
- Don't handle dirty objects and food

#### Be Keen, Keep Food Clean



### Cook It Right

- Cook food at the recommended internal temperature
- Use a clean food thermometer to check proper temperature for high risk foods
- Bring sauces, soups and gravies to a rolling boil when reheating them
- Keep all food out of the danger zone of +4 °C to +60 °C to keep bacteria from growing



### Keep It Cool

#### Refrigerate food:

- That is leftover within 2 hours
- when thawing frozen food
- when marinated, in shallow containers to cool quickly
- When Outgoing (pack on ice, in leak proof saeled containers)

- Keep your refrigerator at +4 °C
- Keep your freezer at -18 °C
- Keep your fridge clean from spilled food
- Don't turn off your refrigerator during night

#### Be Safe, Keep Food Cool



### Keep It Separated

- Always separate raw meats, poultry and seafood foods from ready to eat foods
- Keep raw meat juices from dripping on other foods
- Have one cutting board for raw vegetables
- Have another cutting board for meat, poultry and seafood
- Never put cooked food on same plate that previously held raw meat, poultry or seafood





Recommended

## Cold Storage Chart

Product	Refrigerator (4 °C)	Freezer (-18 °C)
Fresh eggs in shell	3-5 weeks	Does not freeze
Raw egg yolks and whites	2-4 days	One year
Hard cooked eggs	One week	Does not freeze
Liquid pasteurized eggs, egg substitute, open or unopened	3-10 days	Does not freeze well, one year
Mayonnaise commercial refrigerated after opening	Two months	Does not freeze
Del vacuum packed products, store-prepared or homemade for egg, chicken, tuna, macaroni salads	3-5 days	Does not freeze well
Hot dogs, open packages	3-5 days	2 weeks
Hot dogs, unopened packages	1-2 months	1-2 months
Lunch meats, open package	3-5 days	2 weeks
Lunch meats, unopened package	1-2 months	1-2 months
Sausage raw from chicken, turkey, pork or beef	1-2 days	1-2 months
Smoked breakfast links and patties	7 days	1-2 months
Hard sausage, pepperoni, jerky sticks	2-3 weeks	1-2 months
Corned beef and pouch with pickling juice	5-7 days	Drained, one month
Hamburger and stew meat	1-2 days	3-4 months
Ground turkey, veal, lamb, and mixtures	1-2 days	3-4 months
Fresh beef, veal, and lamb steaks	3-5 days	6-12 months
Fresh beef, veal, and lamb chops	3-5 days	4-6 months
Fresh beef, veal, and lamb roasts	3-5 days	4-12 months
Beef, buffalo or mutton (complete carcass or pieces)	14 days	12 months
Minced beef or buffalo meat without additives		10 months
Cooked meat steaks; in vacuum	1 month	
Mortadella	4 months unopened	
Variety meats-tongue, liver, heart, kidneys, chitterlings	1-2 days	3-4 months
Uncooked pre-stuffed lamb chops, or uncooked chicken breast pre-stuffed with dressing	1 day	Does not freeze well
Soups and stews with vegetable or meat added	3-4 days	2-3 months
Cooked meat and meat casserole leftovers	3-4 days	2-3 months
Gravy and meat broth leftovers	1-2 days	2-3 months
Fresh poultry chicken or turkey whole	1-2 days	1 year
Fresh chicken or turkey pieces	1-2 days	9 months
Gillets	1-2 days	3-4 months
Fried chicken	3-4 days	4 months
Cooked poultry casserole	3-4 days	4-6 months
Plain cooked chicken pieces	3-4 days	4 months
Cooked chicken pieces covered with broth or gravy	1-2 days	6 months
Chicken nuggets, patties	1-2 days	1-3 months
Pizza	3-4 days	1-2 months
Stuffing cooked	3-4 days	1 month
Juices in cartons, fruit drinks and punches	3 weeks unopened	
Butter	7-10 days opened	8-12 months
Buttermilk	7-14 days	6-9 months
Hard cheese, like cheddar or Swiss	6 months unopened	3 months
Soft cheese, like Brie, or Bel Paese	3-4 weeks opened	6 months
Cottage cheese, ricotta	1 week	6 months
Cream cheese	1 week	Does not freeze well
Cream-whipped ultra pasteurized	2 weeks	Does not freeze well
Cream-whipped sweetened	1 month	Does not freeze
Cream-aerosol can, real whipped cream	1 day	1-2 months
Cream-aerosol can, nondairy topping	3-4 weeks	Does not freeze
Cream half / half	3 months	Does not freeze
Eggnog commercial	3-4 days	4 months
Margarine	3-5 days	6 months
Milk	3-4 months	12 months
Pudding	3-7 days	3 months
Sour cream	2 days after opening	Does not freeze
Yogurt	7-21 days	Does not freeze
Dough in tube cans of rolls, biscuits, pizza dough etc.	7-14 days	1-2 months
Ready to bake pie crusts	Used by date	Don't freeze
Cookie dough; unopened or opened	Used by date	2 months
Lean fish (cod, flounder, haddock, sole, etc.)	1-2 days	6 months
Fatty fish (bluefish, mackerel, salmon etc.)	1-2 days	2-3 months
Cooked fish	3-4 days	4-6 months
Smoked fish in vacuum package	14 days or date on package	2 months
Shrimp, scallops, crayfish, shark, clams, and oysters	1-2 days	3-6 months
Live clams, mussels, crab, lobster, and oysters	2-3 days	2-3 months
Cooked shellfish	3-4 days	3 months

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## الممارسات الصحية في المطبخ



## الممارسات الصحية في المطبخ

- غسل اليدين بشكل متكرر
- غسل الأدوات
- غسل أسطح طاوالت التحضير
- غسل للعداء
- يتم ختم حشوات التعقيم من الكولونين عن طريق إضافة 5 مللتر من الليكس المائي إلى لتر واحد من الماء العادي



## فصل أنواع التغطية

- الانحناء بلوح غس للحم والديون
- الانحناء بلوح غس للأغذية الجاهزة للأكل
- الانحناء بالألواح بشكل منفصل وعدم خلطهم
- من المهم الحفاظ على ألواح التغطية نظيفة معبئة ومتخصصة



## عند تحضير الغذاء

- الغليان بغسل الفواكه قبل تشويرها
- الغليان بنفث الفواكه والخضار بحذر
- الغليان بنظف كل ورقة من أوراق الخضار
- من المهم استخدام أدوات نظيفة ومعقمة



## تخزين الغذاء

- يمكن تخزين الأغذية سريعة التلف على درجة حرارة أقل أو أعلى من منطقة الخطر
- تفقد درجة حرارة التلاجة والتجمد باستخدام مقياس حرارة خاص
- يمكن طهي أو تجميد اللحوم والأصناف الطازجة واللحوم للتجميد خلال يومين
- الأطعمة المعلبة عالية الحموضة يمكن تخزينها في مكان بارد والأغذية منخفضة الحموضة يمكن تخزينها في مكان دافئ
- الأطعمة المعلبة عالية الحموضة يمكن تخزينها في مكان دافئ والأغذية منخفضة الحموضة يمكن تخزينها في مكان بارد
- يمكن تخزين اللحوم والأصناف الطازجة والأغذية المعلبة في مكان دافئ
- يمكن تخزين اللحوم والأصناف الطازجة والأغذية المعلبة في مكان بارد
- يمكن تخزين اللحوم والأصناف الطازجة والأغذية المعلبة في مكان دافئ
- يمكن تخزين اللحوم والأصناف الطازجة والأغذية المعلبة في مكان بارد









إحمِ غذاءك... تكسب صحتك®

المخاطر الفيزيائية و الكيميائية  
في سلسلة الغذاء



Do It Right... Protect Your Bite®

10 Tips  
in Food Storage  
and leftovers



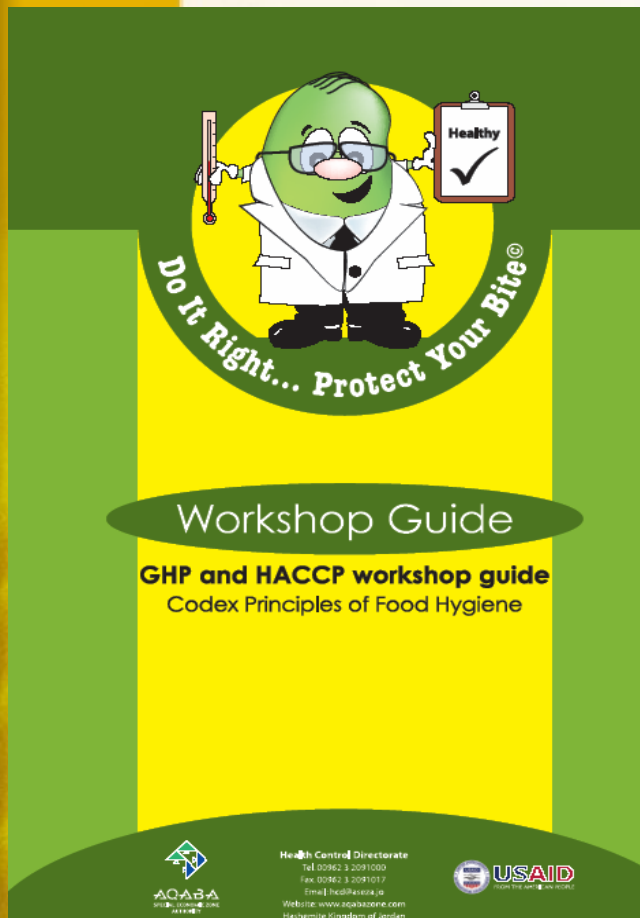
Do It Right... Protect Your Bite®

Safe Meal Service  
and Eating Outside



AQABA  
SPECIAL ECONOMIC ZONE  
AUTHORITY

# Intended to Training & Clinics





# Food & Environment Laboratory

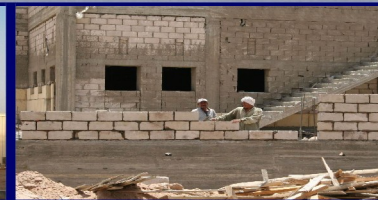
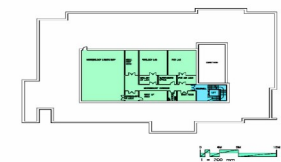
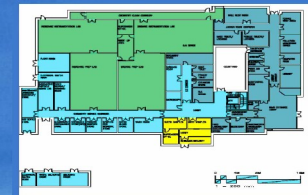
سلطة منطقة العقبة الاقتصادية الخاصة  
AQABA SPECIAL ECONOMIC ZONE AUTHORITY



- Anticipated launching date; Early 2007
- Conduct wide range of Microbial/Chemical analyses
- International Accreditation- ISO 17025

## Aqaba Environment & Food Laboratory

Jointly established by EU and ASEZA



Turn Sand INTO GOLD









# Towards the Future

- Develop Unified Risk Management food control systems esp. for domestic market
- Restructuring of Food Control system under one holistic strategy assuring transparency, decentralization and avoid duplication
- Invest in Food safety Awareness & education towards “Informed consumer choice”
- Effective partnership between public and private sector



*Thank You...*

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