



HICCUPS in HACCP

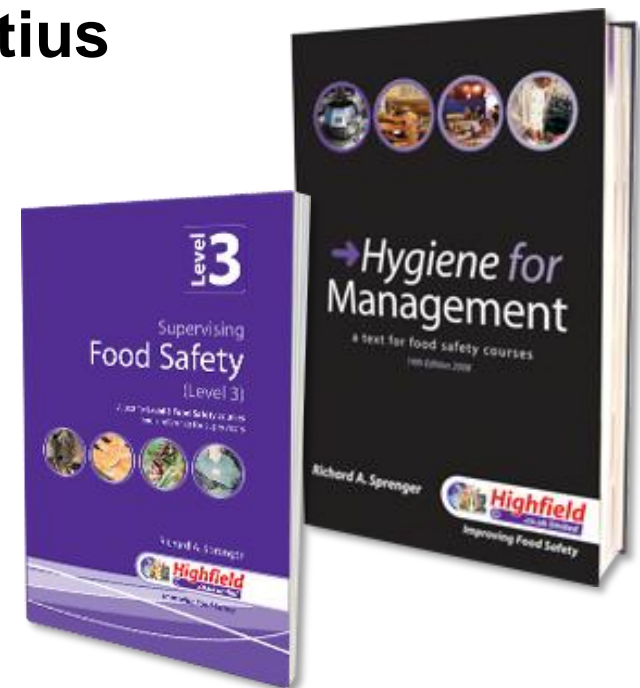
Richard Sprenger
Highfield Chairman

DIFSC 11th November 2014



Introducing Richard Sprenger, Highfield Chairman

- Over 40 years of experience in food safety
- UK Government Advisor and Municipality Director
- Developed the UK's most successful food safety courses
- Trained food inspectors in UK, Dubai, Abu Dhabi, Germany, Cyprus, Malta and Mauritius
- Implemented HACCP/training programmes for Marks & Spencer, Nestle, McDonalds, CWS and Cadbury
- Author of some of the world's leading food safety books.



- Formed in 1982. The UK and MEs leading provider of compliance qualifications and training materials.
- Offices in the UK and Dubai, over 200 staff
- Global company with local focus
- Internationally recognised qualifications
- Internationally recognised experts used to develop qualifications and material
- Annually 2 million learners use our products
- 10,000 registered trainers and training centres.



Examples of large outbreaks of food poisoning

2011

**In USA 147 ill and 33 deaths -
cantaloupe *Listeria monocytogenes***

2011

**Germany/France: 4000 ill, 53
deaths 22% HUS involving bean
sprouts. *E. coli* O104**

2013

**1444 ill, 12 EU countries, + 162 in
USA. Frozen berries
Bulgaria/Poland/Turkey. Hepatitis A**



Examples of large outbreaks of food poisoning

2014

**38 ill, 15 deaths. Denmark.
Processed spice meats -
Rullepølse, salami, hot dogs.
Listeria**

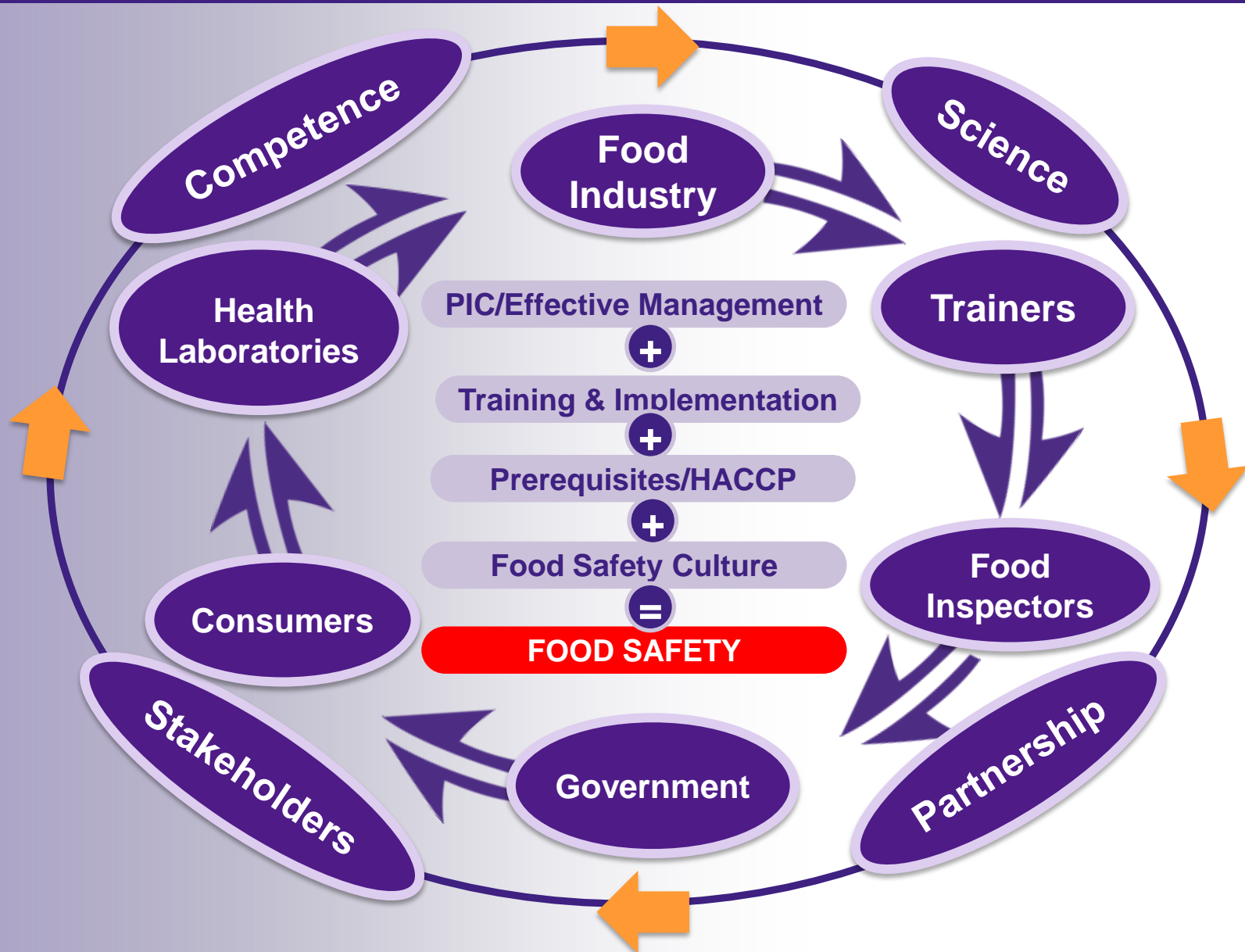


2011

**UK: 13 outbreaks of
Campylobacter from undercooked
liver parfait or pâté.**



Best practice for securing food safety



Points to consider

- Will it improve food safety? (Independent evaluation)
- Who will be responsible for implementation?
- Will it be suitable for the business (SFBB, ISO 22000, Codex)?
- Is it science based or a political compromise?
- Can it be understood by the users?
- Will the records provide due diligence?
- Who will audit the system – are they impartial and competent?



Effectiveness of HACCP Models(FSA data)

Model		SFBB	SafeCatering	CookSafe
Increase in:	Understanding	1.3-3.8	2.2-5.2	0.5-4.5
	Behaviour	0.7-3.2	1.4-4.4	0.5-3.8
	Systems implementation	1.2-3.7	2.4-5.1	0.5-5.2
Average model implementation time		4hrs 11mins	5hrs 14mins	6hrs 28mins

Strengths & Weaknesses of two UK HACCP Models (150 caterers SA 2007)

	SFBB	Safe Catering
Strengths	<p>User friendly Easy to implement Step by step layout Jargon free</p>	<p>Very user friendly Easy to implement More detailed step by step layout Suitable for many businesses Good control over food safety Learned a lot by working through the process Covered wide range of hazards Records acceptable to SA legislation</p>
Weaknesses	<p>Limited to very small businesses Not such good control over food safety Could be difficult for due diligence Concerns over reporting by exception Concerns over some aspects of cooking, temperature monitoring and corrective actions Limited info on cross contamination Limited information on cold/hot display and cold buffets Limited hazard coverage</p>	<p>Poor control of cross contamination Could include more illustrative/pictures More detailed information on basic hygiene practices, e.g. handwashing and management required</p>

Implementation

- Train HACCP team leader/team
- Who will carry out the Hazard Analysis and validate controls?
- Decide on system – consultants?
- Are all prerequisites in place? Air conditioning. Cold chain?
- Can it be based on existing systems and controls?
- Who will verify/audit the system
- Will it save money? Will it protect?



Thank you for listening



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