



FRESH HUB 05 APRIL 2019 - FOOD SAFETY

Welcome to Fresh Hub: our Fresh Produce Newsletter. This IVA issue is focused on updates in the Phytosanitary space.

Food Tampering and Vulnerability Assessments

Firstly, we need to introduce you to some new terms.

Both TACCP and VACCP are programs that focus on threats and vulnerabilities rather than microbial, chemical and physical hazards. However, they are both based on the HACCP model that we are familiar with.

TACCP stands for Threat Assessment and Critical Control Points.

VACCP stands for Vulnerability Assessment and Critical Control Points.

The aim is to address the potential threats and vulnerabilities within food supply chains.

TACCP deals with food tampering, intentional adulteration and food defence. It could be behaviourally or ideologically motivated. Just ask the New Zealand strawberry industry what they think about this.

TACCP is a management process aimed at defending a food supply chain from the threat of intentional contamination. TACCP covers facility and product security (e.g. tamper-proof seals and packaging), IT security, transport security and employee background checks.

VACCP focuses on food fraud prevention. It relates to the systematic prevention of any potential adulteration of food by identifying vulnerable points in the supply chain. It is normally associated with economically motivated adulteration, such as substitution, mislabelling, unapproved enhancements, dilution, and so on.

Can this happen in New Zealand? There have been several incidents and court cases in recent months that highlight the need to think more widely about protecting our supply chains.

Need help or want to know more? Please contact Anne-Marie Arts by phone on 09 414-4536, or by email at amarts@agrchain-centre.com.





Traceability

Traceability and transparency are increasingly important in fresh produce value chains. When a food recall is required, Traceability and transparency become very important and can help the interested parties take actions promptly.

The AgriChain Centre is working with United Fresh and GS1 to undertake an MPI co-funded Sustainable Farming Fund Traceability project for the fresh produce industry. This project aims to understand the challenges and barriers that compromise effective Traceability in the domestic fresh produce industry.

A pre-packed strawberry trial was carried out in this project to track berry punnets from grower to consumer using GS1 barcodes and scanning technology. This was to gain an understanding of the supply chain, assessing ease of use of barcodes and scanning technology, and establishing realistic barcode scanning points for potential future commercial use. This trial was a success with all pallets, crates and punnets scanned at different points along the supply chain, ending with the consumer.

During the analysis phase of the pre-packed strawberry trial, some additional and supporting activities were added to enhance the strawberry study, including reverse traceback activity, an interim grower survey analysis and retailer Traceability assessment. The reverse traceback activity is directly related to the strawberry trial in order to trace strawberries from the retailer back to the grower to add a degree of robustness to the study.

We also have a Traceability survey for growers to fill out to enable the project team to capture as many responses as possible. Growers can access and complete the quick 5 minute survey via this weblink: <https://www.surveymonkey.com/r/R7G8B9H>

Need help with your Traceability system, or want to know more? Please contact Anne-Marie Arts by phone on 09 414-4536, or by email at amarts@agrichain-centre.com.





The Importance of Internal Audits

Internal audits are normally a planned, independent and documented assessment to determine whether agreed-upon requirements are met. Potential issues are often identified from an internal audit and addressed accordingly, thereby minimising gaps and maintaining the safety of food products. An internal audit has become one of the requirements in Food Regulations and Standards and all food businesses are required to conduct an internal audit under either the Food Act 2014 or as a result of customer requirements such as WQA and BRC.

A good internal audit program allows you to find and correct an issue before the external audit and demonstrates the organisation's dedication to customer safety. Discovering non-conformances during an internal audit gives the organisation the opportunity to demonstrate continuous improvement by implementing corrective actions. Internal audits require resources in the form of employee time (attending internal auditor training and conducting the audit) and financial expenditure to plan, implement, and evaluate corrective actions. These might include building or equipment repairs, increased sanitation efforts, and improved employee training. Remember, an internal audit should be:

- Viewed as an opportunity to improve, not just another nuisance to endure
- An unbiased assessment, i.e. not on your own work
- A full review of the programme(s)
- Broader and more in-depth than an external audit

Need help with your internal audit or coaching through an internal audit? Please contact Yvonne Gao by phone on 09 414-4536 or by email at ygao@agrichain-centre.com.





HACCP Training

Our next upcoming HACCP training course for the fresh produce industry will run in Auckland on Wednesday 8th May 2019.

This one-day introductory course gives you an understanding of HACCP principles and how they can be applied in the workplace.

This course is for senior management, business owners and people monitoring the elements of their food safety system, and especially for people new to HACCP methodology. There is no prerequisite to attend, however an understanding of your workplace food safety system is advised. Bring your HACCP programme with you and we will use it as reference material during the day.

This course covers a basic understanding of the cause of food safety hazards and how these hazards are managed using a HACCP-based food safety management system. The course includes:

- Legislation relevant in New Zealand
- Pre-requisite programmes, including Good Operating Practices (GOP) and monitoring
- The twelve steps including the seven principles of Hazard Analysis and Critical Control Point (HACCP)
- Provides practical examples of HACCP implementation in the workplace, especially fresh produce.

You will be supplied with resource materials that are designed to serve as a useful reference document. A certificate of attendance is issued to participants.

Public Course: \$650 per person, or \$550 per person if 3 people from the same company attend.

In-house course at your site: Please contact our team by email at info@agrichain-centre.com or by phone on 09 414-4536 discuss your needs.

