Supermarkets’ Approach to Integrated Chain Food Safety Management - A UK/Europe Case Study

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Modern retailers give access to product breadth and depth

Due Diligence Defence (clauses and definitions)

- Taking all reasonable precaution
  Ensure suppliers have effective systems and procedures in place to control all aspects of product legality

- Exercising all due diligence
  Ensure that such systems and procedures are operational at all times (Inspection Programme).

Legal Principle – UK Food Safety Act

‘Food shall be of the nature, substance and quality demanded'

PRIMARY COMPONENTS OF FOOD SAFETY CONTROL

Product Specification
Content of a Typical Product Specification

1. product title and description
2. formulation
3. raw material information
4. nutrition
5. dietary statements
6. copy brief/labelling
7. packaging
8. finished product standards
9. process information
10. control procedures
11. QC testing
12. foreign body and pest control
13. storage conditions
14. legal standards/COPs

Harmonising Standards

- Multiple standards
- Multiple inspections
- Variable interpretation of standards
- Conflicting customer requirements
- High costs of duplication
- Confusing for consumers
BRC Global Standard - Foods

BRC Technical Standard

Higher Level Additional Beneficial Practices

Foundation Level Safe/legal Supply

Best Practice Recommendations

UKAS Accreditation to EN45004 for Inspection

- Inspector competency
  Qualifications, Experience and Training
- Independence, impartiality and integrity
  Separation of inspection from consultancy
- Inspection methods and procedures
- Quality systems, records and reports

Consistency of Inspection

Higher Level Additional Beneficial Practices

Foundation Level Safe/legal Supply

Best Practice Recommendations

UKAS and EN 45004

Translating and Verifying Standards Globally (ISO Guide 65)

- International Accreditation Forum (IAF) member
- Part of European Co-operation for Accreditation (EA) peer review process
- Signatory to multilateral agreement of ISO/IEC Guide 65/EN 45011

BRC Global Standard - Foods
PRIMARY COMPONENTS OF FOOD SAFETY CONTROL

Non compliance data → Analysis → Product Specification

Systems and Procedures

Raw Materials + Processing + Distribution & Retail