

FDE 418
FOOD QUALITY CONTROL
LESSON-3

Prof. Dr. Kezban Candoğan

E-mail: candogan@eng.ankara.edu.tr,
kcandog@hotmail.com

Phone: 2033300 (3647 ext.)

Management tools to implement a standard of food safety

- Written and oral communication
- Authority to personnel
- End-of-year evaluation
- Audits
- Budgeting resources

➤ If these tools are applied consistently, the food industry will improve the level of food safety

Certifying in the Food Industry

- ✓ The expectations on the food industry from consumers and authorities have increased over the past years
- ✓ The use of international standards regarding quality supervision by manufactures

Certifying in the Food Industry

- ✓ The the main advantage of certifying a food production is the competitive advantages
- ✓ Other suppliers may not apply a quality management system
- ✓ Retailers often look for suppliers with certificates



Certifying in the Food Industry-Benefits

- ✓ The certification also enables the supplier
 - ✓ to create and control a management system capable of helping the business
 - ✓ to better meet the food quality and safety requirements as well as the legal compliance

Food Safety Management System Audits

- ✓ **An audit:** an in-depth inspection of the food producer and their facilities where they are inspected against the requirements of the food hygiene regulations or a standard
- ✓ **Purpose:** to verify that the food producer have developed, documented and implemented a food safety management system
- ✓ The audit can be planned or unplanned, but it is always performed in accordance with a written procedure and well documented

Food Safety Management System Audits

- ✓ **Auditor:** The person performing the audit
- ✓ **The main responsibility for the auditor:** to verify the effectiveness of the food safety program in use
- ✓ **Frequency of the audit:** related to the size and nature as well as the risk, which the products may possess to public health

Types of Food Safety Management System Audits

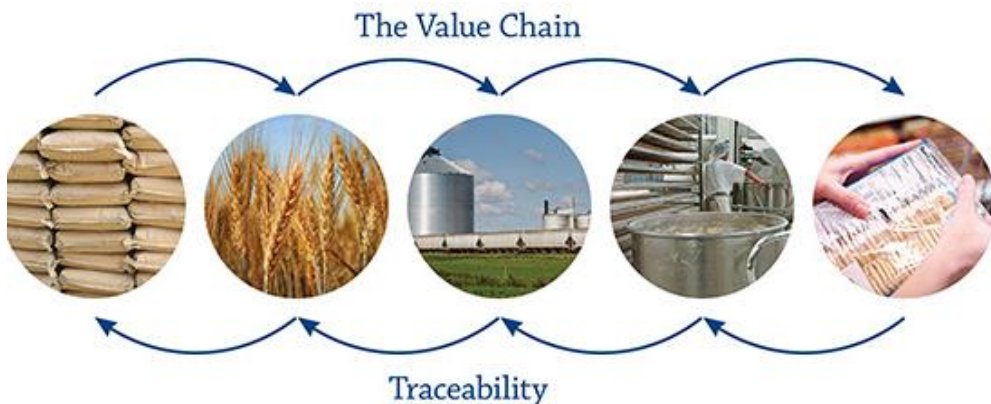
- ✓ **First party audit:** carried out by the company itself, as an internal audit where the staff verifies their own system
- ✓ **Second party audit:** a government agency is responsible
- ✓ **The third party audit:** performed by an independent organization that is not involved in the company in any way

Traceability

- ✓ To ensure food safety and to enable corrective actions when risks occur in the production, it is mandatory for food distributing companies to implement a traceability system for their products
- ✓ Definition of traceability in the regulation (EC) 178/2002 (Article 3, paragraph 15):
 - ✓ *"The ability to reconstruct and follow a food, feed, a food-producing animal or substance intended to be, or to join a food or feed, through all stages of production, processing and distribution"*

Traceability

- ✓ To know the origin of their raw material and to keep records of it
- ✓ A well planned traceability plan;
 - ✓ lower costs for recall of hazardous products and minimizes disposal
 - ✓ Increase credibility to customers
 - ✓ Ensure the safety of the consumer

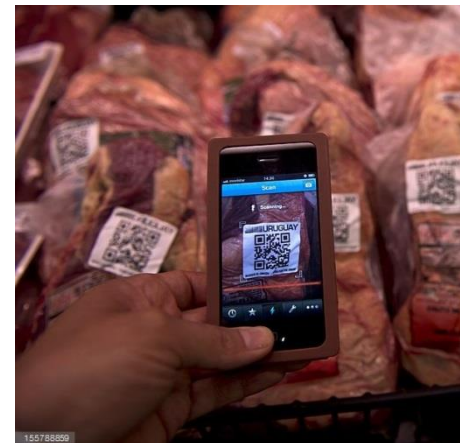


➤ **connect producers and consumers**



Traceability

- ✓ Traceability --- forwards and backwards in food production
 - ✓ *Performing traceability forward in the food production:*
 - ✓ *Performing traceability backward in the food production:*
- ✓ Trace the products at least one step forward and one step backward in the food chain



Why do we need an effective traceability system?

- ✓ More customer-oriented industrial applications
- ✓ Faster response times to deal with food scandals and incidents
- ✓ To guarantee that the food is authentic, safe, and of good quality
 - assurance of food safety
 - assurance of food quality
 - consumer confidence

GAP and GHP

- ✓ GAP = **Good Agricultural Practices**
- ✓ GHP = **Good Handling Practices**
- ✓ A comprehensive system for reducing foodborne illnesses spread primarily by microorganisms
- ✓ Quality Assurance
 - GAP covers on-farm production and harvesting practices
 - GHP covers packing, storage, and the distribution of crops

GMP and GHP

- ✓ ***GMP (good manufacturing practice)-- the technical aspects of the production process***
- ✓ ***GHP (good hygiene practice)-- the hygiene aspects in food production***
- ✓ GMP and GHP--- general and basic principles for producing food in hygienic way
- ✓ Prerequisite programs needed to be implemented prior to introducing a HACCP plan
- ✓ Using only GHP is not enough for production of high-risk food such as food of animal origin