HACCP for Catering

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Abu Dhabi
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ADAFSA Strategy Map 2010-2014

10/09/2009

Vision
“An internationally recognized food and agriculture organization that contributes to the well-being of the community”

Mission
To develop a sustainable agriculture and food sector that ensures the delivery of safe food to the public and protects the health of animals and plants while promoting sound environmental and food practices through cohesive and effective policies and regulations, quality standards, research and awareness

Public
- Assuring Food Safety
  - Ensure access to affordable & sufficient safe food
- A secure food supply for the Emirate
  - Contribute to bio-security by assuring plant & animal health
- Partner with entities to meet community expectations
  - Enhance business performance
- Ecologically sustainable development of the agricultural industry
  - Assist farmers to maintain farm in sustainable way with fair income

Organizations
- Enhance business performance
- Ensure agriculture production with comparative advantage & GAP
  - Adopt, promote & introduce appropriate agro-technologies
- Improve & encourage continuous basic risk assessment and research

Internal Processes
- Improve key processes
- Proactively build stakeholder network & knowledge sharing
- Develop & enforce transparent & stable legislation
- Ensure agriculture production with comparative advantage & GAP
  - Adopt, promote & introduce appropriate agro-technologies
- Improve & encourage continuous basic risk assessment and research
- Enhance awareness and education

Resources
- Optimize budget allocation and utilization
- Integrate & align IT
- Have world-class facilities
- Become a strategy focused organization
- Fulfil social requirements of AD government
- Build critical competencies

Our values underpin everything we do
Teamwork Professionalism Leadership Integrity Transparency Service Excellence
ADFCA’s Vision & Mission

**Vision**

An internationally recognized food and agriculture organization that contributes to the well-being of the community.

**Mission**

To develop a sustainable agriculture and food sector that ensures the delivery of safe food to the public and protects the health of animals and plants while promoting sound environmental and food practices through cohesive and effective policies and regulations, quality standards, research and awareness.
ADFCA Food Policies
Government Champion Outcomes

- Assuring Food Safety
- A secure Food Supply for the Emirate.
- Ecologically Sustainable Development of the Agricultural Industry

Priority

- Embed risk-based approach in agri-food inspection systems

Initiative

- Design and develop the HACCP-based system for catering businesses, including small and less developed businesses.
THANK YOU

Further information: www.adfca.ae
HACCP FOR CATERING PROJECT

Professor Eunice Taylor
Project Manager
1.6 million deaths each year from food borne disease
Food Borne Disease

- A world wide problem
- High social & economic costs
- Lack of consumer confidence
- It is preventable
- HACCP is internationally accepted as the most important intervention for food businesses
  - To demonstrate that food safety is managed in the business effectively
New HACCP Requirements

Regulation 6. Food Safety Management Systems (FSMS)

The food business operator is required to ensure the proper implementation of Good Hygienic Practices (GHP)

The food business operator shall develop, implement and maintain food safety management systems based on the Hazard Analysis and Critical Control Point (HACCP) principles”
The Food Business?
Reference Standards


- General Principles of Food Hygiene (1969)
- HACCP Methodology (1993)

ADFCA Reference Texts

- Regulation 6
  - 2010
- Code of Practice: Food Hygiene for Caterers
  - 2011
Codex Methodology

- Apply Good Hygiene Practices
  - Establish Preliminary Procedures (5 steps)
  - Apply HACCP principles (7 steps)
Food Safety Across the Food Chain
ADFCA HACCP Strategy

• Compliance voluntary at present
• Timescale for mandatory implementation for each industry sector to be established
• Relevant codes of practice/guidance documents will be published to assist businesses
• Additional resources for small businesses
  • A new, practical HACCP based food safety management system for the catering industry identified as a priority.
The Catering Industry

- Hotels
- Restaurants
- Hospitals
- Schools
- Oil rigs
- Prisons
- Street vending
Project Aims

• To learn from international experience
• To ensure consistent understanding of HACCP amongst stakeholders
• To accelerate the implementation of food safety management systems in businesses
  – Develop appropriate guidance material
• To identify and support businesses that require support and/or are high risk
  – Small businesses (lack of resources)
  – Hospitals (consumers)
  – Contractors (numbers)
Is it going to be easy?
Happy 50th Birthday

HACCP

Canadian University of Dubai, 2009
Behaviour

External/Customer Factors
Guideline Factors
Environmental Factors
Competence
Cueing Mechanism

Attitude
Motivation
Outcome Expectancy
Self Efficacy
Agreement

Knowledge
Understanding
Awareness
Business Complexity

Multiple inputs, processes and outputs
UK: New Method

- 20 years of Government funded research demonstrated ‘manufacturing’ HACCP could not work in catering
- FSA launched initiative to find new ‘method’ of HACCP
  - 66 million AED project
  - Led by multi-disciplinary team
  - 300 stakeholder groups
  - Based at the International Centre for HACCP Innovation, University of Salford, UK
- Output: ‘New Method’ in place to facilitate compliance with EU requirements (2006)
The FSA Project

- Researchers visited a random sample of 50 businesses
- Documented the common food safety practices to establish an ‘encyclopedia’ of best practice.
- Scientists from Health Protection Agency reviewed.
- FSA Validated ‘safe methods’
Range of businesses

- Chinese
- English
- French
- Germanic
- Indian
- Italian
- Spanish
- Thai
- Turkish
Questions for the manager?

- **Cooking**
  How do *you* know food is safely cooked?

- **Chilling**
  How do *you* cool food safely?

- **Cross-contamination**
  How do *you* prevent cross-contamination?

- **Cleaning**
  How do *you* know your premises are clean?

- **Control**
  How do *you* control these practices?
Results

- Most restaurants used the same methods for ‘checking’ food is handled safely etc.
- Many of the food safety practices had never been written down before.
  - Especially for cooking
Example 1 Roast chicken

- **Cook until the juices run clear**
- **Runs clear … (1977)**
- **Quite colourless … (1997)**
- **Not show any sign of blood … (2000)**
- **Golden and clear … (2002)**
- **Quite clear … (2003)**
- **Buttery, lemony juices of a nut brown colour (2003)**
Uncooked

Unsafe
Cooked

Safe
Roast Chicken: Safe Method

- Pierce through the leg with a roasting fork between the drumstick and thigh.
- Hold over a dish and let the juices run out.
- There should be no sign of red or pink blood and any sediment in the juices should be brown.
Mussels

- Cook for 5 minutes
- Discard any mussels not open.
- 10 minutes ... (2002)
- Until shells open ... (2003) [<30 seconds]
- 4 to 5 minutes ... (2004)
- 7 minutes (2004)
- 1 – 3 minutes ... (2005)
Uncooked
Unsafe
Cooked

Safe
Mussels Safe Method
Safe Method: Whole Birds

Thorough cooking kills harmful bacteria

Menu items: ________________

<table>
<thead>
<tr>
<th>Safety Point</th>
<th>Why?</th>
<th>How do you do this?</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pre-heat oven.</td>
<td>To allow more accurate timing.</td>
<td>Temperature:</td>
</tr>
<tr>
<td>Do not pack the birds too tightly.</td>
<td>This is to allow hot air to circulate for more even cooking.</td>
<td>Space between birds:</td>
</tr>
<tr>
<td>Turn the birds during cooking.</td>
<td>This will allow the meat to be cooked more evenly.</td>
<td>Turned ___ times</td>
</tr>
<tr>
<td>Cook the birds for long enough.</td>
<td>It is essential to cook the meat for long enough to kill all harmful bacteria.</td>
<td>Bird</td>
</tr>
</tbody>
</table>

Simple messages
Focus on safety
Explain reasons
Filled in by business

© University of Salford 2007
<table>
<thead>
<tr>
<th>Check it</th>
<th>Why?</th>
<th>How to do this</th>
<th>If not, what do you do?</th>
</tr>
</thead>
<tbody>
<tr>
<td>After the bird has been cooked as above, check to make sure it has been cooked through (i.e. at the leg).</td>
<td>Normally the leg is the last part to finish cooking so this is the best place to test if a bird is cooked all the way through.</td>
<td>Pierce the bird in its thickest part (between drumstick and thigh) with a sharp item (knife/metal skewer) until the juices run out (picture 1).</td>
<td>☑</td>
</tr>
<tr>
<td>If it has not, cook for longer until it has. See ‘what to do when things go wrong’ section.</td>
<td>These juices must be free from pink/red colouring (picture 2), all blood/residue must have changed to brown and be otherwise clear (picture 3).</td>
<td>Test each bird.</td>
<td>☑</td>
</tr>
</tbody>
</table>

Practical advice

HACCP principles built in

Jargon free

Photographs to aid understanding

Realistic advice if things go wrong

© University of Salford 2007
How many safe methods?

16

Cooking

7

Chilling

6

Cross-contamination

6

Cleaning

8

Control
HACCP Record Keeping?

- Focus on the most important risks
  - Rank risks
  - Allocate resources accordingly
- ‘Manage’ by exception
  - Record most important data
  - Min records/ Max safety
Important Records

1. Opening and closing checks.
2. Problems or changes and the action that was taken.
3. Reminders for regular management checks and reviews.
The 4 Cs were effectively followed:

<table>
<thead>
<tr>
<th>Opening Check</th>
<th>Closing check</th>
</tr>
</thead>
<tbody>
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<td></td>
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</table>

Any Problems or Changes? | What did you do?  
<table>
<thead>
<tr>
<th></th>
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<td></td>
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</table>

Notes

Name __________________________
Signature _____________________
Friday 11th June 2004

Checking

Opening check √

Closing check □

Any problems or changes?
Fish left in sink over night
Forma Ham uncover
and left next to Dairy products
Ham for pizzas off sec
Normal (min) off Crevelles off
Cooked fish with ham

What did you do?
Rinse & refreshed was in water though
Put back with cooked meat
Thrown away
Moved it

Extra checks
The ‘New Method’

- HACCP Documentation
  - Set of safe working methods (SOPs)
  - Based on chefs working practices
  - Written in chefs language

- HACCP Record Keeping
  - Daily food diary
  - Minimum record keeping
  - Focused and easy to use
The ‘New Method’ of HACCP

- Merge GHP and HACCP
- All jargon and complexity removed
- Expert knowledge built in
- User-friendly and practical
- Focus on significant risks
- Compliant with EU legislation
  - Abu Dhabi Regulation 6
- Based on HACCP principles
- It improves food safety
- Codex approved
Published Outputs (Systems)

- **Safer Food Better Business (SFBB)**
  - FSA published a shortened version in 2005.
    - For very small catering businesses in England.
    - Various adaptations (cuisines/sectors)
    - Free on web
    - Safer Food Better Business for Retailers

- **Menu-Safe**
  - Full system for all sizes of business.
  - International version (2009)
  - Commercial product
Published Products (Books)

HACCP FOR HOSPITALITY
The use of Menu-Safe and Safer Food Better Business in Catering and Food Service

Professor Eunice Taylor & Joanne Zaida Taylor

Safer Food Better Business
The Enforcer’s Handbook

The Chef’s Guide
Global Uptake
Solution for Abu Dhabi

• **Focus** on businesses that need most help
• **Adopt** relevant aspects of the ‘new method’
• **Adapt** to meet local needs
Unique challenges

– 150 different languages spoken
– Different ‘cultural norms’ for food handling
– 80% food handlers not speaking official languages (Arabic, English)
– Low levels of literacy amongst food handlers
– A food safety management system?
  • SOPs without words?
  • Record keeping without words?
Abu Dhabi Catering Industry?

- What is the profile of the catering industry in Abu Dhabi?
- What are the characteristics of the different sub-sectors?
- What level of FSMS is in place?
- What assistance from ADFCA will be needed?
- How can we reach stakeholders?
- How can we work together to solve the problems?
Sector Analysis

Needs Assessment
- Collect Food Safety Data
- Gap Analysis
- Identification of Business Needs

Development of support material
- Design
- Pilot
- Final product
- Roll-out
THANK YOU

Further information: www.adfca.ae
Stakeholder Engagement Strategy

Saeed Saleh Al Ameri
Field Operation Division
HACCP Team Member
Aim

• The purpose of this Communication Strategy is to establish a framework for collaboration with a wide range of stakeholders to maximise the utility of the project outputs.
ADFCA Policies
7 General Principles

1. Acting in an open and transparent manner
2. Providing meaningful and timely communication
3. Communicating in a clear, concise and inclusive manner
4. Working in partnership with all stakeholders
5. Promoting high quality communications
6. The timely analysis of food safety attitudes and behaviours.
7. Identifying an appropriate language of participation
Communication methods

• Events (workshops, CSR, Visits, Sponsorships)
Communication methods

- Direct Contact (open ADFCA)
- Example: Working groups
Communication methods

• Media & publications
  – Print, TV & Radio, leaflets, brochures, posters
Communication methods

• Publications
  – Example Code of Practice
Communication methods

• Website, Electronic Communication & Social Media
Thank You!