



أسبوع سلامة الغذاء
Food Safety week



مؤتمر عمان الدولي لسلامة وجودة الغذاء Oman International Conference on Food Safety and Quality النسخة السابعة 7th Edition

نحو نظم غذائية مرنة ومتكيفة Towards Resilient & Dynamic Food Systems

معا لغذاء آمن





Food Safety Audit: A new Approach to Control Food Safety Risks

Ismail M. Al-Bulushi

Department of Food Science and Nutrition, Sultan Qaboos University

isab@squ.edu.om



Content

1. Introduction
2. Food Safety Insurance Responsibility
3. Food Safety Audit Concept
4. Food Safety Audit Need
5. Food Safety Audit Benefits
6. Food Safety Audit Requirements
7. Routine Food Safety Inspection VS Food Safety Audit
8. Food Safety Audit Application
9. Conclusion

Introduction



Foodborne diseases in the WHO South-East Asia Region

Every year



Diarrhoeal diseases are responsible for majority of deaths. Key causes:

- Norovirus
- Non-typhoidal *Salmonella*
- Pathogenic *E. coli*



Region has >1/2 the people globally who are infected and die from typhoid fever or hepatitis A

FOODBORNE DISEASES ARE PREVENTABLE. EVERYONE HAS A ROLE TO PLAY.

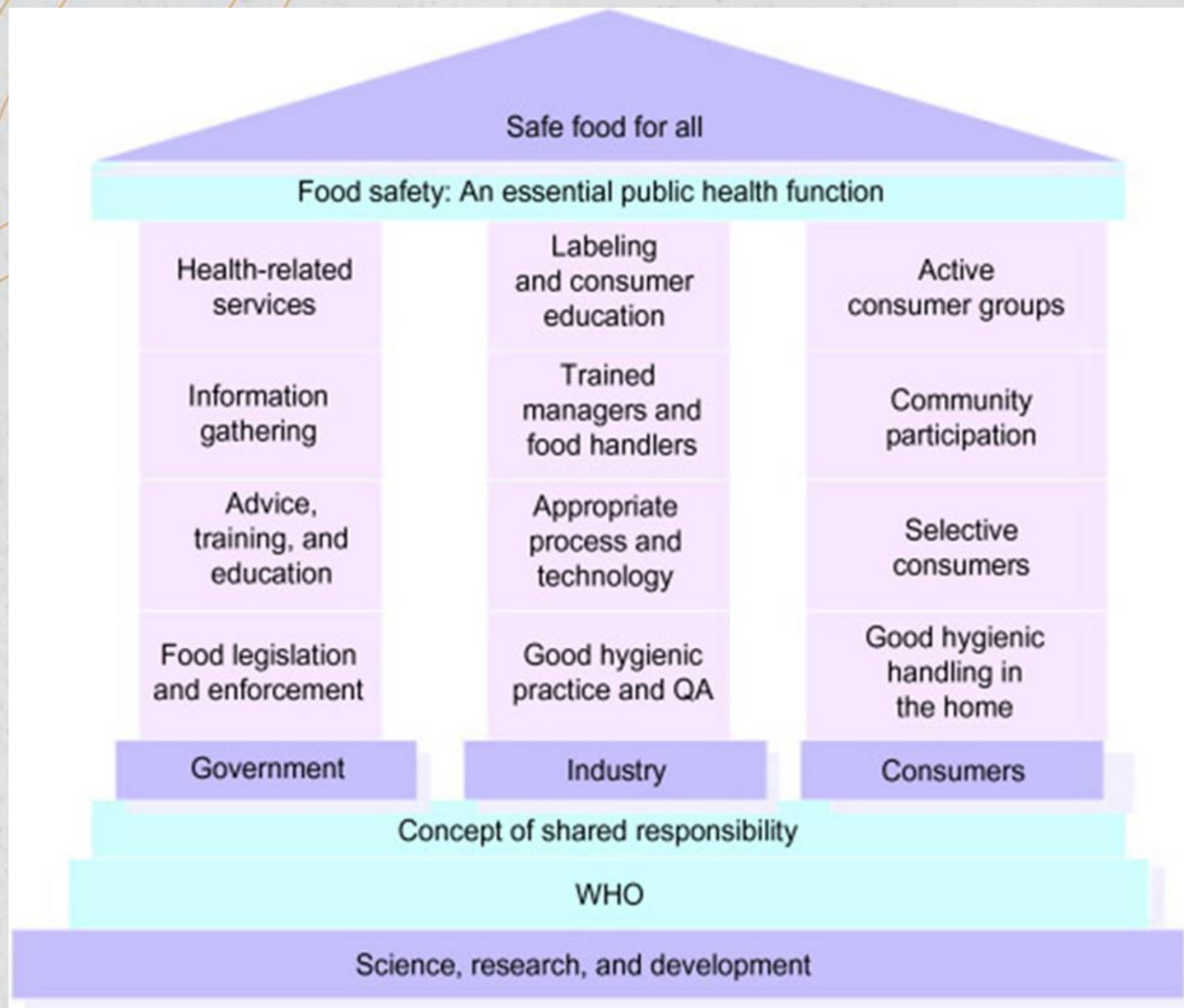
2023 Food Safety Report

Measuring progress toward foodborne illness prevention

Pathogen	Change from baseline (2023 compared with 2016–2018)	Rate in 2023 per 100,000 people	Target rate based on Healthy People 2030 goals
<i>Campylobacter</i>	↑ 22%	19.3	10.9
<i>Cyclospora</i>	↑ 406%	1.3	None
<i>Listeria</i>	↔ No change	0.29	0.22
<i>Salmonella</i>	↔ No change	13.9	11.5
<i>Shigella</i>	↔ No change	4.2	None
STEC <small>Shiga toxin-producing <i>E. coli</i></small>	↑ 25%	5.2	3.7
<i>Vibrio</i>	↑ 64%	1.0	None
<i>Yersinia</i>	↑ 247%	2.5	None

Rates & targets are numbers of infections per 100,000 people per year. They include only domestically acquired infections. Targets based on Healthy People 2030 goals, which were set using average annual incidences during 2016–2018. No change indicates that the 95% credible interval of the percentage change included zero. For more information, visit [cdc.gov/FoodNet](https://www.cdc.gov/FoodNet)

Food Safety Insurance Responsibility



Food Safety Audit Concept

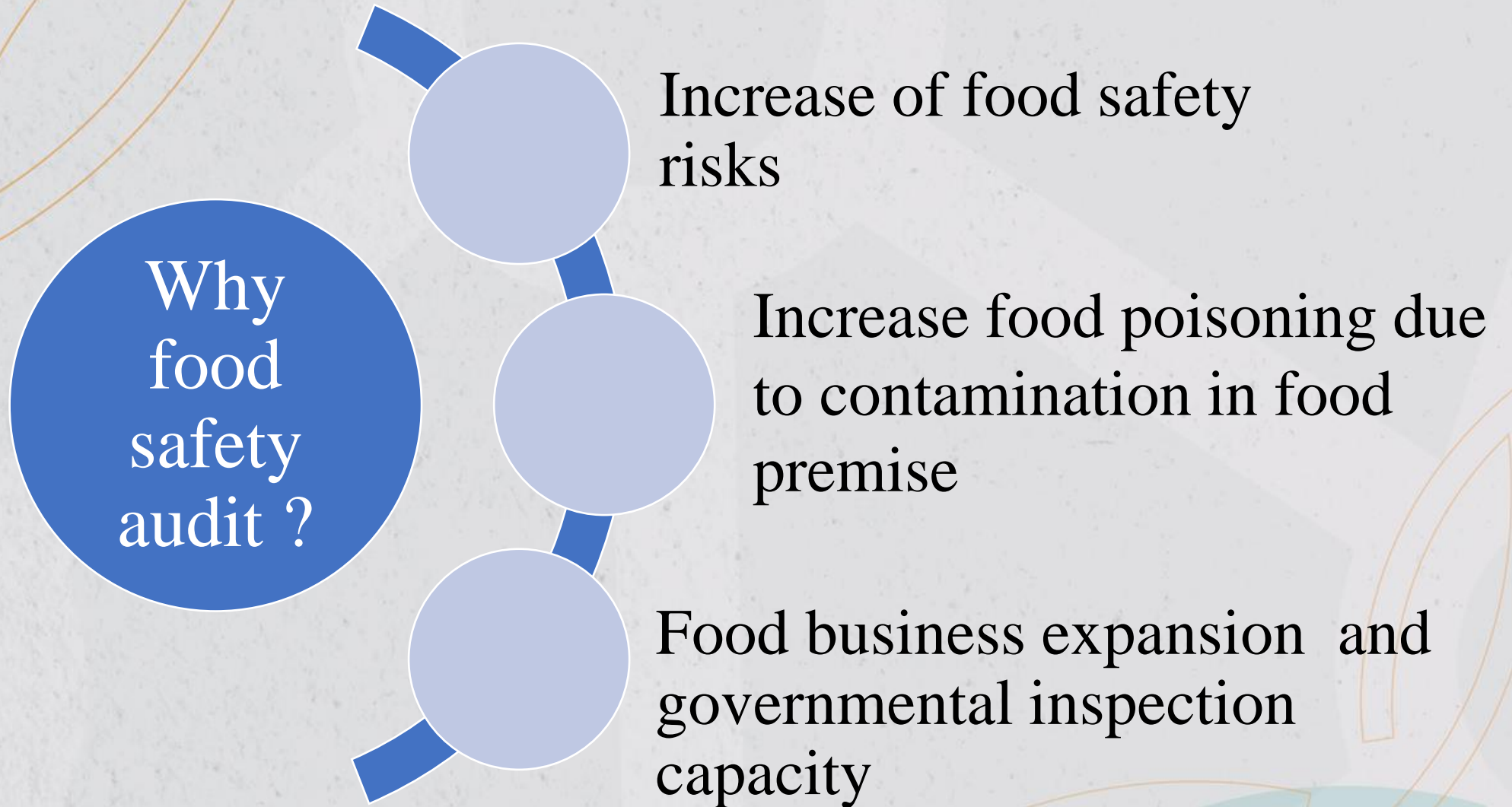
System

Internal Inspection

External Inspection

Regulations Compliance

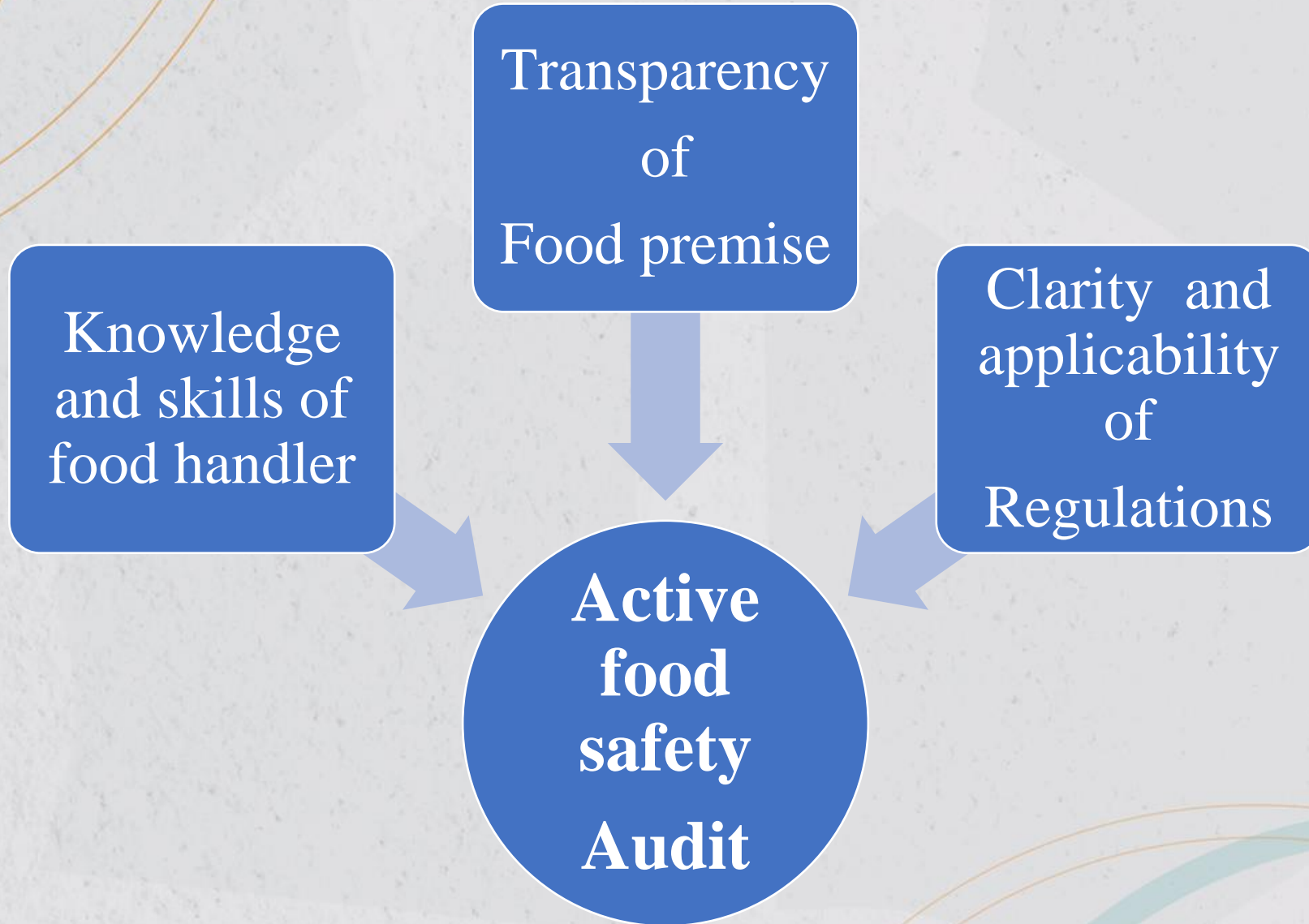
Food Safety Audit Need



Food Safety Audit Benefits



Food Safety Audit Requirements



Routine Food Safety Inspection VS Food Safety Audit

Routine inspection

Mostly done by governmental authorities

Mostly done in end product

Reported by report

Food safety audit

Done by government and food premise

Done from building to end product

Reported by report and field data evidence

Food Safety Audit Application

DR. ISMAIL AL-BULUSHI
*Food Safety
Audit in the Food
Services Industry*



Food Safety Auditing Areas

1. Building. Checked by **food inspector**
2. Facilities. Checked by **food inspector**
3. Raw material and end product. Checked by **food inspector** and **food premise**
4. Food delivery and storage. Checked by **food inspector** and **food premise**
5. Personal hygiene. Checked by **food inspector** and **food premise**
6. Food cooking and handling. Checked by **food inspector** and **food premise**
7. Food displaying and marketing. Checked by **food inspector** and **food premise**
8. Food premise cleaning and sanitation. Checked by **food premise**
9. Pest control and waste management. Checked by **food premise**

Food Safety Audit Application Evidence (Examples)

Criteria	Yes / No	Action	Remarks
Building			
Is food service building fit for food handling			
Are floors, walls and ceiling easily cleanable			
Is there any sign for molds/fungus growth on ceiling, walls, floors			
Is there any problem in the food service and handling areas such as temperature failure, etc.			
Is there is a linear (sequential) workflow from raw materials to finished products			
Are there separated stores for the cleaning and disinfectants materials, equipment			
Is room temperature monitored in the food preparation areas			
Are suitable facilities for staff welfare cloakroom provided			
Is first aid kit provided with all necessary medical stuffs for cuts and fire injuries			
Is water safety checked as per respective food regulations			
Is water softening and filtration system provided			
Is building provided with enough and effective ventilation systems			
Are separated areas provided for each stage of food preparations			
Are the chances of contamination prevented in the building			Provide form # 1

Form # 1

Contamination Chance Prevention Checklist

Criteria	Yes / No	Remarks
Is building mainly designed for food service purpose		
Is building far from any sewage/holding tank		
Is building far from garbage assembling points		
Do toilets lead to food service areas		
Are hand liquid antimicrobial sanitizers provided in the toilets and kitchens		
Does water line fit for food preparation purposes		
Are pests control facilities available. If yes, name them in remark column		
Is building provided with decontamination facilities. If yes, name them in remark column		
Does building nature allow raw food to get in contact with ready to eat food		
Does building have enough and separated areas for each stage in food preparation		

Criteria	Yes / No	Action	Remarks
Personal Hygiene			
Is food handler selected based on the food safety knowledge			
Is there any existing food safety training program for the food handlers			Provide form # 15
Does premise provide illustrated posters in personal hygiene such as hand-washing steps			
Does kitchen supervisor administer the application of standard personal hygiene policy			Provide form # 16
Are food handlers aware of legal actions if personal hygiene is not implemented			
Is personal hygiene checklist implemented			Provide form # 17
Does food handler report illness, symptoms, cuts to the food supervisor			
Does kitchen supervisor take proper actions on food handler reports			Provide form # 18

Food Handler Personal Hygiene Checklist

Name	Fitness Y/N	Awareness of personal hygiene rules Y/N	Flu symptoms (cough/ sneeze, runny nose) Y/N	Diahorrea a and vomiting Y/N	Contacted person with diahorrea and vomiting Y/N	Sores, wounds or cuts on hands Y/N	Fingernails and hair (short/long)	Hand sanitation Y/N	Glove, mask, hair cover wear Y/N	Mouth/ nose/ throat/ skin infection Y/N	Smoking Y/N

Food handler must be free from the following pathogens / diseases:

- Food borne disease
- Typhoid or paratyphoid
- Tuberculosis
- Parasitic infection
- Hepatitis A

Conclusion

1. Food industry has a role in food safety inspection beside governmental food safety authorities.
2. Food Safety Audit provides evidence of regulations implementation
food safety insurance.
3. Food industry needs to be addressed with clear and practical food safety regulations preferable to start with food industry.



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Thanks for your kind attendance

