



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





Challenges of Implementing HACCP in Small Food Businesses

Enhancing Regulatory Decisions Through Risk Assessment



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An International Awarding Body

Is HACCP Working?



IDS BEVERAGES

TIGER BRANDS



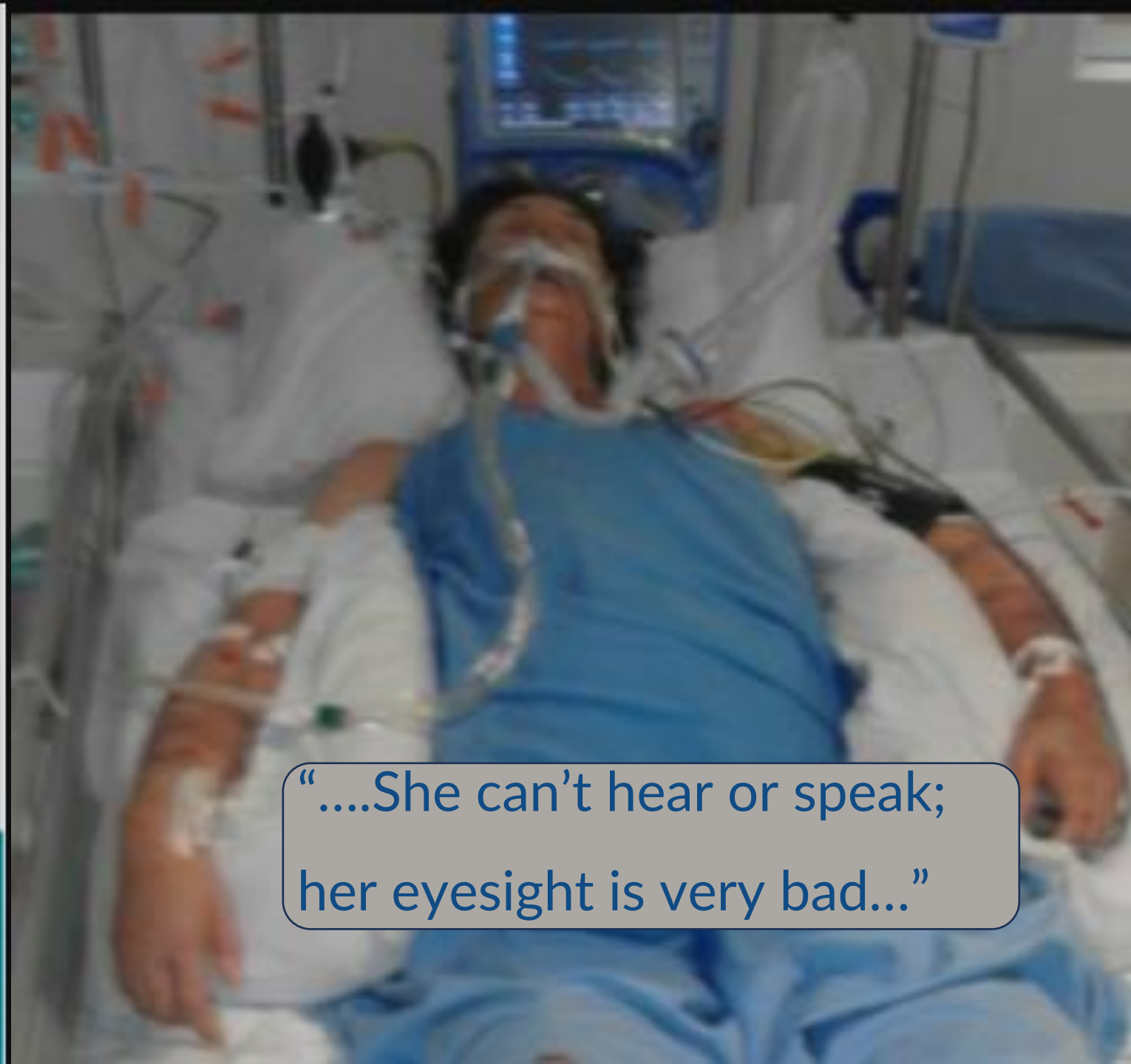
Energade

- Tiger Brands - South Africa.
- Cold cooked meat.
- 1,060 confirmed cases.

Listeria deadly outbreak

**200+ people
died**





“...She can't hear or speak;
her eyesight is very bad...”

Causes

- Cross-contamination from the facility.
- Lack of proper cleaning and disinfection.

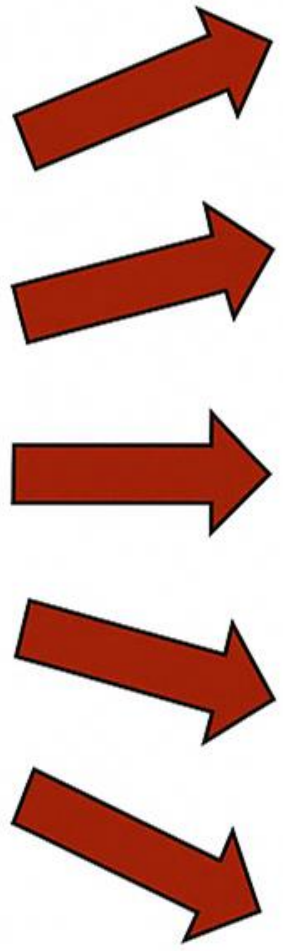
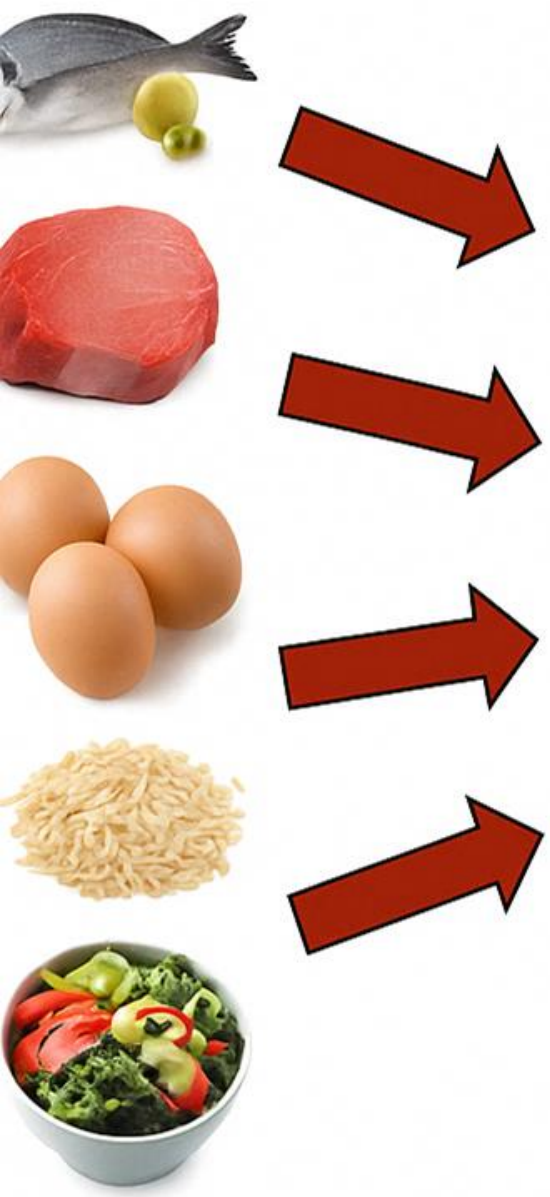




HACCP: Endless Paperwork?

Unique Challenges in SLDBs

SLDBs: Small and / or Less Developed Food Businesses



Multiple inputs,
processes and outputs

The Reality in SLDBs

"They just want to cook and serve safe food. Not fill out papers."



The Reality in SLDBs

- **Limited resources** – no dedicated food safety team or consultants
- **Low literacy or language barriers** – makes HACCP charts hard to create
- **One-person operations** – the chef is also the cleaner and the server
- **Fear of inspectors** – leads to copying documents instead of understanding them
- **No time** – daily survival > documentation

Regulatory Expectations vs. Practical Barriers

- Regulators expect structured food safety systems
- Small businesses often lack tools or guidance
- Result:
 - Paper-based compliance without real control of risk

Simplified HACCP Approaches

- Safer Food, Better Business: UK Food Standards Agency
- Salamat Zadna: Abu Dhabi (ADAFSA)
- Menu-Safe® (TSI): International
- Customized for local use, such as in Sharjah Municipality (UAE)

**SAFER FOOD
BETTER BUSINESS
FOR CATERERS**



سلامة زادنا
SALAMT ZADNA
دليل التداول الآمن للأغذية
A GUIDE TO SAFE FOOD HANDLING

مفكرة سلامة الأغذية
Food Safety Diary

المنشأة الغذائية
Food Business



Menu-Safe

Menu-Safe



برنامج المشاركة لسلامة الغذاء
SFSP HACCP-Based

برنامج المشاركة لسلامة الغذاء
SFSP HACCP-Based (Menu-Safe)



Good Hygiene Practice (GHP) 1: Hand Washing

Hands are one of the most common sources of cross-contamination in a food business and hand washing is critical to food safety.

There are three main appropriate times for hands to be washed thoroughly, they are:

1. **When entering a food production area.**
2. **After preparing raw meat, poultry or eggs.**
3. **After preparing raw fish, shellfish or seafood.**

Thorough hand washing will take approximately 20 seconds and must include the following:

1. **Wet** - Wet hands with clean water.
2. **Apply** - Apply soap to both hands.
3. **Scrub** - As a hand rub, scrub palms together for at least 20 seconds.
4. **Rinse** - Rinse hands with clean water.
5. **Dry** - Dry hands with a clean towel or paper towel.

Hand washing should be done at the following times:

- Before and after handling food.
- Before and after handling raw meat, poultry, seafood or eggs.
- Before and after handling raw fish, shellfish or seafood.
- Before and after handling allergens.
- Before and after handling cleaning chemicals.
- Before and after handling waste.
- Before and after handling money.
- Before and after handling mobile phones.
- Before and after handling keys.
- Before and after handling glasses.
- Before and after handling cutlery.
- Before and after handling aprons.
- Before and after handling gloves.
- Before and after handling hairnets.
- Before and after handling face masks.
- Before and after handling uniforms.
- Before and after handling footwear.
- Before and after handling handrails.
- Before and after handling door handles.
- Before and after handling light switches.
- Before and after handling telephones.
- Before and after handling computers.
- Before and after handling printers.
- Before and after handling scanners.
- Before and after handling copiers.
- Before and after handling fax machines.
- Before and after handling email.
- Before and after handling internet browsing.
- Before and after handling social media.
- Before and after handling video conferencing.
- Before and after handling voice mail.
- Before and after handling voicemail.
- Before and after handling text messages.
- Before and after handling email.
- Before and after handling internet browsing.
- Before and after handling social media.
- Before and after handling video conferencing.
- Before and after handling voice mail.
- Before and after handling voicemail.
- Before and after handling text messages.

Management SOP 1: Premises, Facilities and Equipment

Legal Requirements

A food business must comply with local, legal requirements for premises, facilities and equipment to ensure that food can be safely produced. These are often the basis for business registration or licensing.

Legal requirements will often include:

1. The location, design and construction of the building.
2. The external structure and design, including lighting, ventilation and drainage.
3. Internal hygiene facilities, including hand wash basins, the supply of hot and cold water, toilets and a changing area for employees.
4. Storage facilities for food and other items such as cleaning chemicals and packaging materials.
5. The location, function and design of equipment and packaging materials.

These requirements are a prerequisite for implementing the MenuSafe system. If you require further information, contact your local food safety authority.

Equipment Maintenance

Regular planned maintenance checks should be carried out on all equipment. The preventative maintenance may be undertaken by the business or through external contractors.

Develop a list of all equipment that will need to be maintained, and create a maintenance schedule.

Always check the manufacturer's instructions for advice on maintenance.

Decide which equipment needs to be maintained in-house and which needs to be contracted to external specialists.

If employing a contractor, the contract should specify the scope, frequency and duration of visits, maintenance required between visits.

Include suppliers of replacement parts and ensure these are compatible.

White Meat Poultry

Code of Practice HACCP

Control Points

Control Point	Control Measure	Monitoring	Corrective Action	Preventive Action
Selection of suppliers	Approved suppliers	Check certificates of analysis	Reject non-compliant goods	Review supplier performance
Storage	Store at 0°C or below	Check temperature	Discard if temperature rises	Investigate cause of temperature rise
Thawing	Thaw in a refrigerator at 4°C or below	Check temperature	Discard if temperature rises	Investigate cause of temperature rise
Preparation	Use clean equipment	Check equipment cleanliness	Wash and sanitize equipment	Sanitize equipment regularly
Cooking	Cook to 75°C for 30 minutes	Check internal temperature	Discard if temperature is not reached	Investigate cause of temperature not reached
Storage	Store at 0°C or below	Check temperature	Discard if temperature rises	Investigate cause of temperature rise

MenuSafe HACCP

Refer to the MenuSafe HACCP system for further details.

برنامج السلامة الغذائية

Sharjah Food Safety Program

HACCP Diary

MenuSafe

اسم الشركة: _____

الرقم الوطني: _____

التاريخ: _____

اسم الموظف: _____

الرقم الوظيفي: _____

التاريخ: _____

MenuSafe

tsi

برنامج السلامة الغذائية

Sharjah Food Safety Program

برنامج السلامة الغذائية

SFSP HACCP-Based (Menu-Safe)

Raw and Lightly Cooked Fish

Code of Practice HACCP

Control Points

Control Point	Control Measure	Monitoring	Corrective Action	Preventive Action
Selection of suppliers	Approved suppliers	Check certificates of analysis	Reject non-compliant goods	Review supplier performance
Storage	Store at 0°C or below	Check temperature	Discard if temperature rises	Investigate cause of temperature rise
Preparation	Use clean equipment	Check equipment cleanliness	Wash and sanitize equipment	Sanitize equipment regularly
Cooking	Cook to 63°C for 10 minutes	Check internal temperature	Discard if temperature is not reached	Investigate cause of temperature not reached
Storage	Store at 0°C or below	Check temperature	Discard if temperature rises	Investigate cause of temperature rise

MenuSafe HACCP

Refer to the MenuSafe HACCP system for further details.

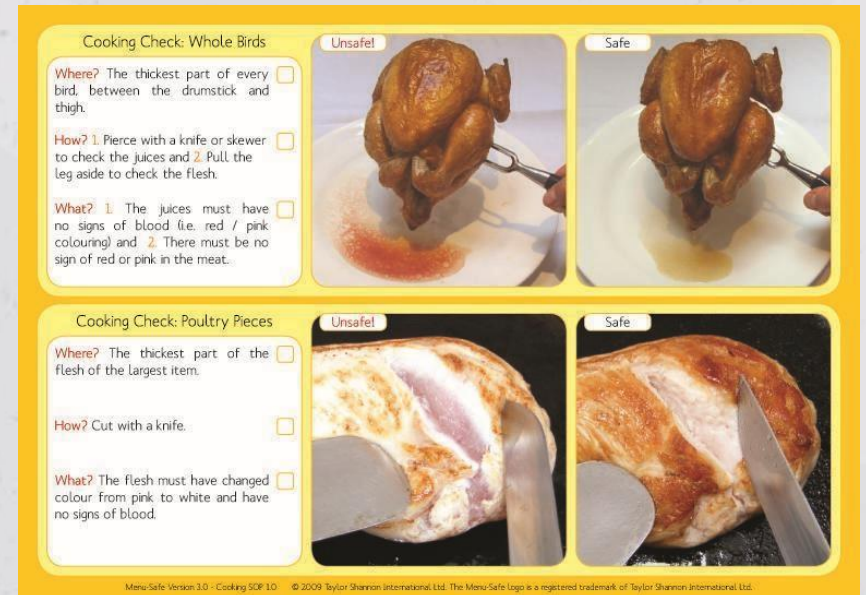
Menu-Safe as a Model Solution

- Focuses on SOPs rather than detailed HACCP charts
- Exception-based record keeping
- Visual tools and templates for daily operations
- Designed specifically for SLDBs



Key Features of Menu-Safe

- Pre-validated food safety SOPs
- Built-in hazard analysis by experts
- Easy-to-use diary for record-keeping
- Reduced documentation workload
- Based on international research and field trials



Safe Operating Procedures (SOPs)

Cooking (HACCP)

White meat: Poultry

Red meat: Whole cuts/ joints

Red meat: Boned joints/minced

Fish

Shellfish

Liquid items

Complex items

Eggs and egg-based items

Hot-holding

Re-heating

Cooling (HACCP)

Chilled storage

Chilling hot food

Freezing and defrosting

Cold Preparation (HACCP)

High risk food

Raw fruit and vegetables

Raw fish

Sushi

Good Hygiene Practice (GHP)

Hand washing

Kitchen hygiene

Personal hygiene

Cleaning practices

Cleaning schedules

Cleaning high risk equipment

Cleaning high risk surfaces

Laundry & low risk cleaning

Pest control

GHP & HACCP Management

Premises, facilities & equipment

Purchasing equipment

Purchasing food

Transport and delivery

Menu planning & stock control

On-the-job training

Physical/chemical contamination

Food allergens

Temperature probes

Continuous improvement

The Diary

Routine records

Exception reporting

Benefits to Regulatory Authorities

- Enables risk-based inspections
- Better targeting of high-risk businesses
- Promotes meaningful compliance
- Strengthens collaboration between businesses and inspectors



Practical Case Study: Menu-Safe® Sharjah

- Improved compliance and inspection outcomes.
- Reduced non-conformities and clearer understanding by operators.
- 60% of the businesses successfully passed the audit on their first try.



"Compliance should reflect real risk control, not complicated paperwork."





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