



# Using risk-assessment for regulatory decision making

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**مؤتمر عمان الدولي  
لسلامة وجودة الغذاء**  
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7th Edition النسخة السابعة



معاً لغذاء آمن

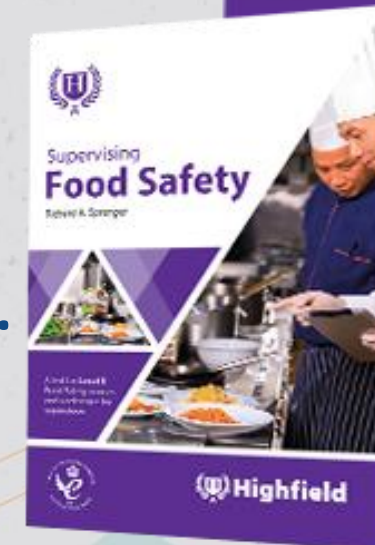
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A global leader for qualifications,  
assessment, digital solutions, innovative  
products, e-learning and customer service

# Introducing Richard Sprenger

- 55 years' experience in food safety in Government & private sectors
- UK Government adviser and Director of Environmental Services
- Developed the UK's most successful food safety courses
- Trained food inspectors in the UK, Dubai, Abu Dhabi, Germany, Cyprus, Malta and Mauritius
- Implemented HACCP/training programmes for Marks & Spencer, Nestle, McDonald's and Cadbury
- Author of some of the world's leading food safety books.



# Who are



# Highfield

- A family-run business, employing over 350 staff worldwide, including internationally recognised subject matter experts
- Over 2 million people are trained every year using Highfield products
- Over 45,000 trainers and training centres delivering Highfield qualifications.
- Customers include the world's leading brands
- Internationally recognised accredited qualifications.

**Quality, value, service & integrity**

## Our services...

Qualifications

Training materials

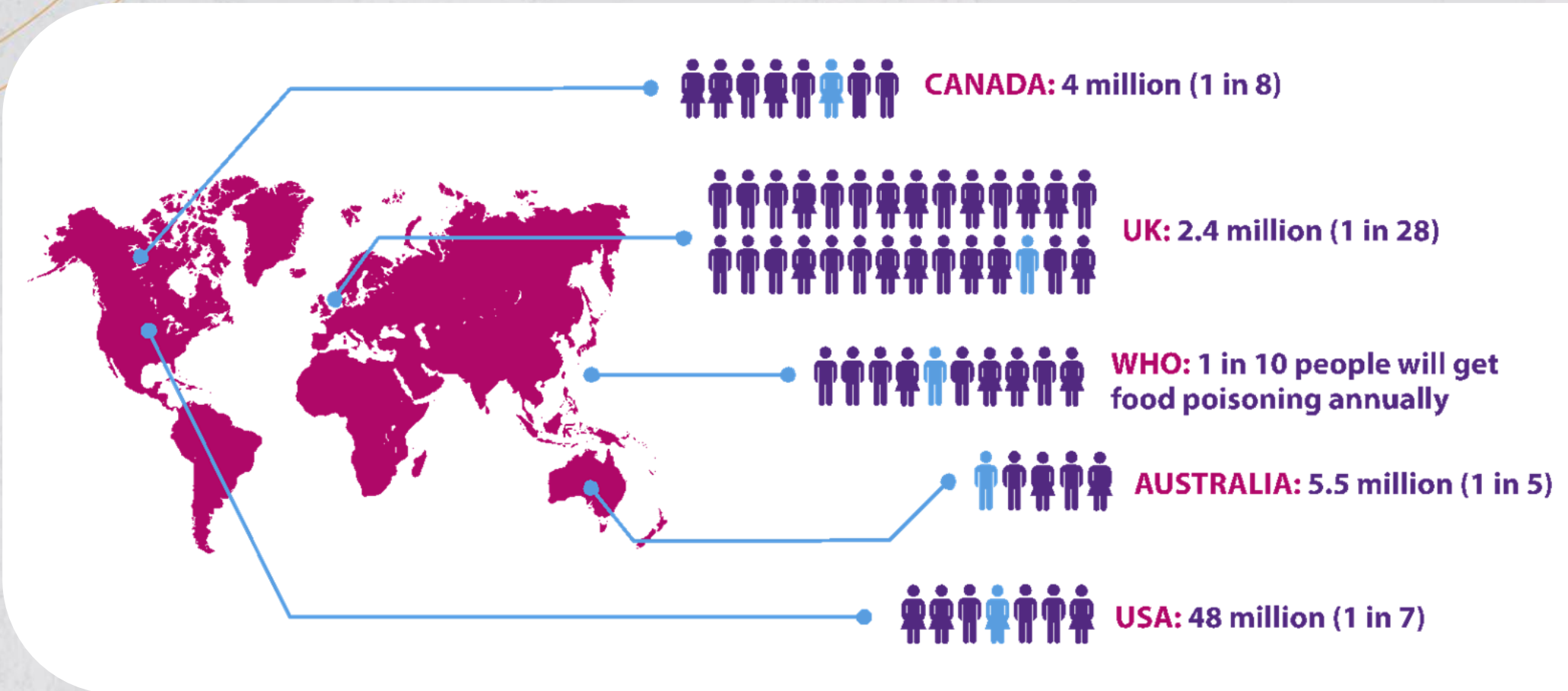
Assessments

E-learning



Scan me.

# The annual number of food poisoning cases compared to the population.\*



\*These statistics should not be used to compare hygiene standards as reporting and recording systems vary.

# Examples of serious outbreaks

2013

1444 ill, 12 EU countries + 162 in USA. Frozen berries, **hepatitis A** 2016 - 119 Egyptian Strawberries.

2015/16

France, unpasteurised soft cheese, 10 dead, **salmonella**.

2017/18

S. Africa, Polony, 1000+ 204 dead, **Listeria monocytogenes** ST6.



# **Risk-assessment** systematic process to identify, evaluate and mitigate food safety risks to support evidence-based decisions

**Food safety legislation**

**Inspector training/competency**

**Epidemiological surveillance**

**Auditing (internal & external)**

**Food hygiene rating systems.**



# Food safety legislation

**Based on science/risk**

**Fair, clear and relevant**

**Competency of FH/M and Inspector**

**Clear responsibilities**

**Comprehensive International standards.**



# Role & responsibilities of a MIC





# Training and competency of inspectors/managers

**Accurately identify risks**

**Ensures effective inspection**

**Consistent enforcement**

**Provide guidance and advice on compliance/safety**

**Competencies**

**Food safety and HACCP**

**Risk-based inspections**

**Effective communication skills.**

# Epidemiological surveillance - analysing food poisoning outbreaks

Identifies causative agents

Outbreak locations

Root causes

Food vehicles

Sources

Ill people.

# Inspections (External and internal)



**Risk-based insp. policy**

**Risk rating system**

**Train inspectors/managers**

**Monitoring & accountability**

**Effective business communication.**

# Food hygiene rating systems

## Risk-based inspections

Food businesses rated based on inspections

1 to 5

Low score = low hygiene standards

Awful, poor, average, good and excellent

Transparency – scores must be displayed

Public can choose low-risk businesses.

# Best practice for securing food safety

