

Food Safety in the dairy sector



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VERITAS**

Certification adds value to
your business





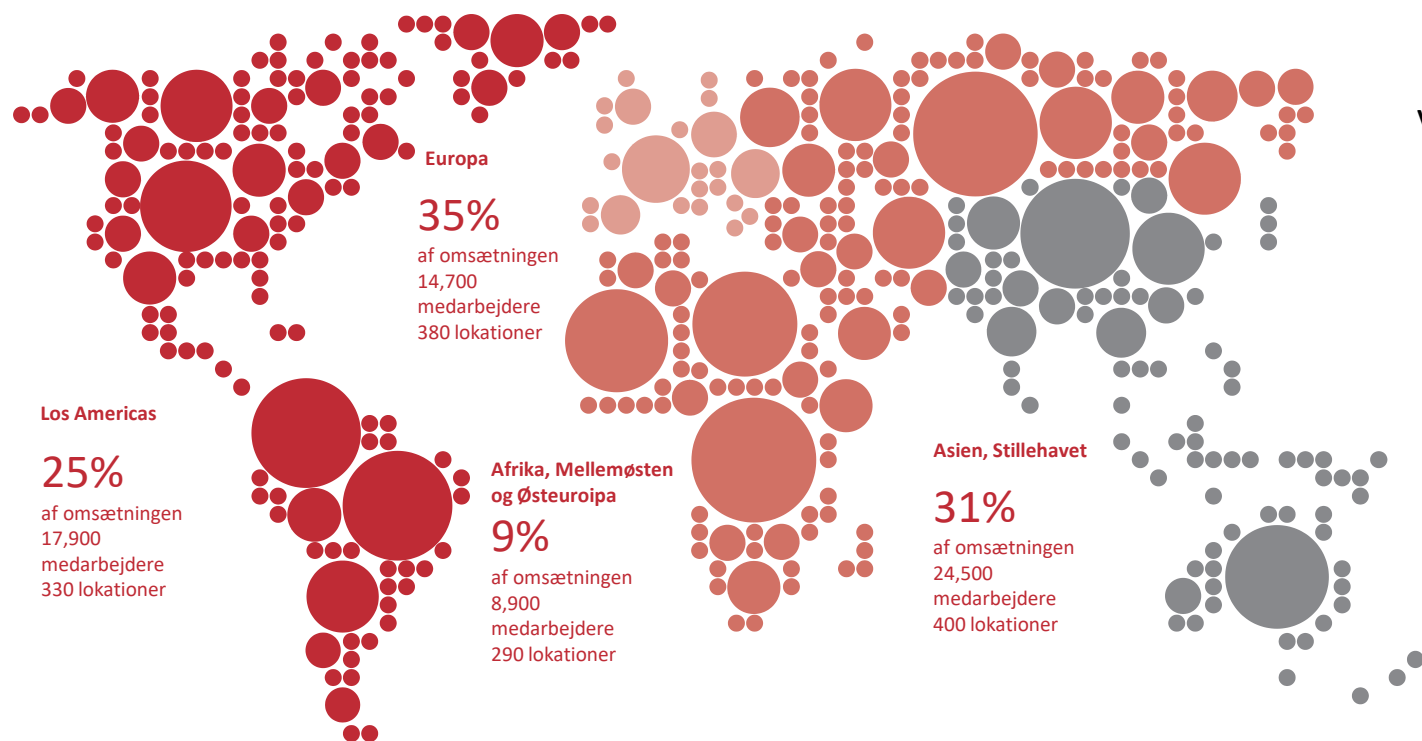
Presentation of Bureau Veritas



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KORT OM BUREAU VERITAS



En af verdens største virksomheder inden for test, inspektion og certificering

€7,1
milliarder i omsætning i 2019

76,000
ansatte

500,000
kunder

1,400
kontorer og laboratorier i 140 lande



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STRONG POSITIONS



TOP 2

MARINE & OFFSHORE

7%*

Provide ship & offshore platform classification services and technical expertise to assess and manage risks as well as improving performance



#1

INDUSTRY

22%*

Maintain the safety, reliability and integrity of industrial assets and assess compliance with national, international and voluntary QHSE standards



#1

BUILDINGS & INFRASTRUCTURE

27%*

Provide assurance buildings & infrastructure in use or under construction are compliant and energy-efficient
Assess safety and performance of in-service facilities



TOP 2

CERTIFICATION

8%*

Certify that quality, health, safety and environmental management systems comply with international, national, industry or company-specific standards



TOP 3

AGRI-FOOD & COMMODITIES

22%*

Improve transparency and verify the composition, quality and quantity of commodities throughout the value chain, from drilling to trading, and from farm to fork



TOP 3

CONSUMER PRODUCTS

14%*

Test and verify consumer product compliance, quality, safety and performance and improve supply chain efficiency



* Percentage of 2019 revenue



BUREAU VERITAS I DANMARK



Frederikshavn (3 ansatte)

Certificering 

Marine 

København (37 ansatte)

Certificering 

Marine 

Industri 

Health, Safety and Environment (HSE) 

Fredericia (140 ansatte)

Certificering 

Marine 

Industri 

Health, Safety and Environment (HSE) 

Esbjerg (7 ansatte)

Industri 



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Torben Lyster-clausen



CV – BVC:

Started Sept. 2015

- Lead Auditor ISO 9001/ISO 14001/ISO 22000/ FSSC 22000/ SQMS (McD)
- Product Owner ISO 22000/ FSSC 22000
- Chairman SC17 under TC34 – Where ISO 22000 belongs.

- Own business – recruitment and temp services
- Director production Toms Confectionary Group
- Regional Manager QEHS – EAC (ØK) – Far East – Plumrose
- Director QEHS Borden Central and South America
- QEHS manager Borden DK – Esbjerg
- Production engineer - Nestlé Hjørring
- Sales engineer – Pasilac Therm



Presentation - agenda

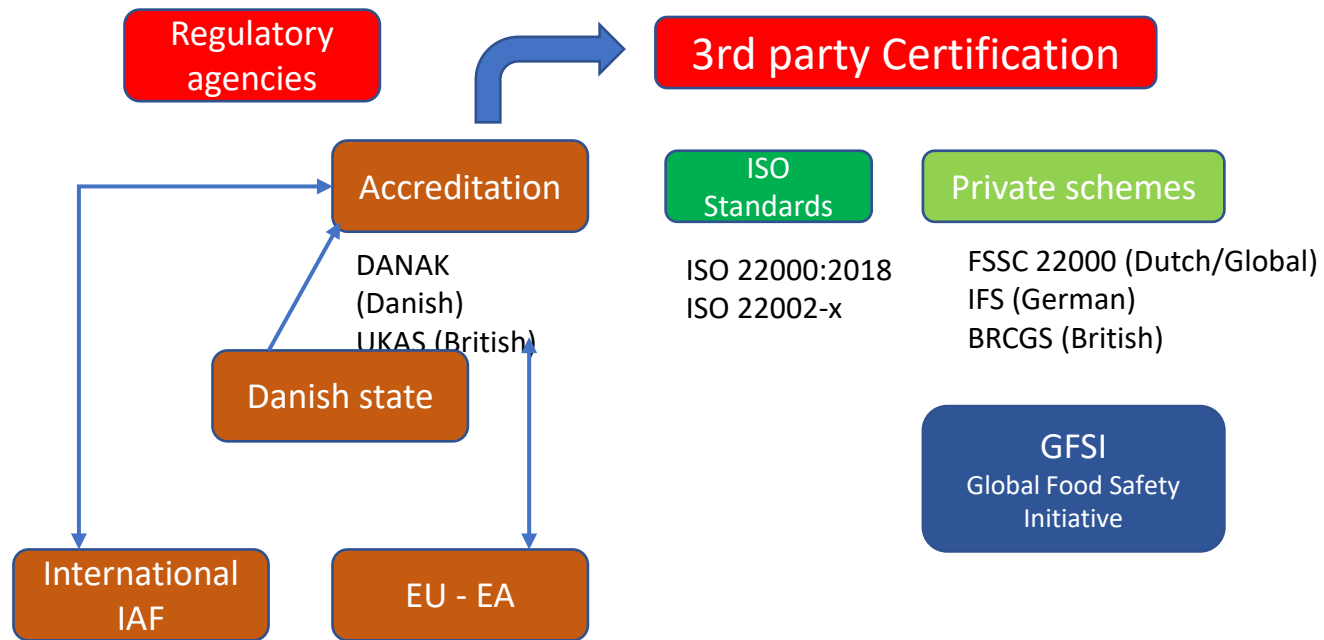
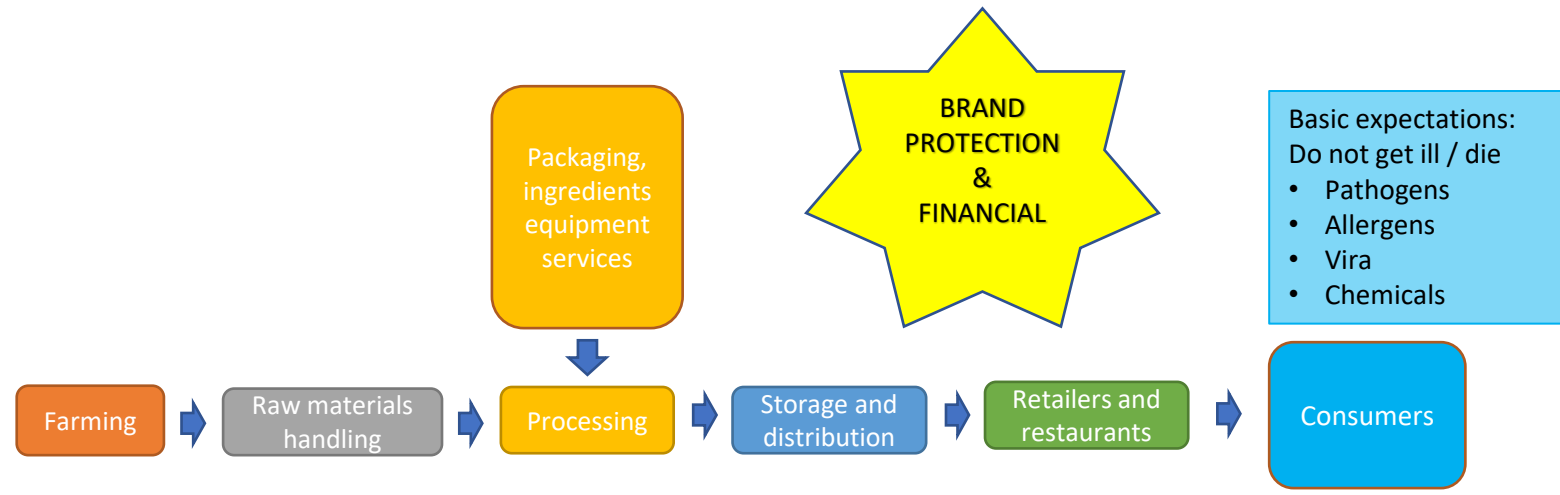
A. Certification adds value to your business



B. Food Defence / Site Security



Picture of our world of certification



Added value - certifications

- A. Licence to sell
- B. Systematic approach to food safety
- C. Good control on processes – Risk evaluation
- D. Food safety Culture
- E. Internal audits – result in continuous improvements
- F. Receiving of new employees – systematic
- G. In case of mergers – added value.



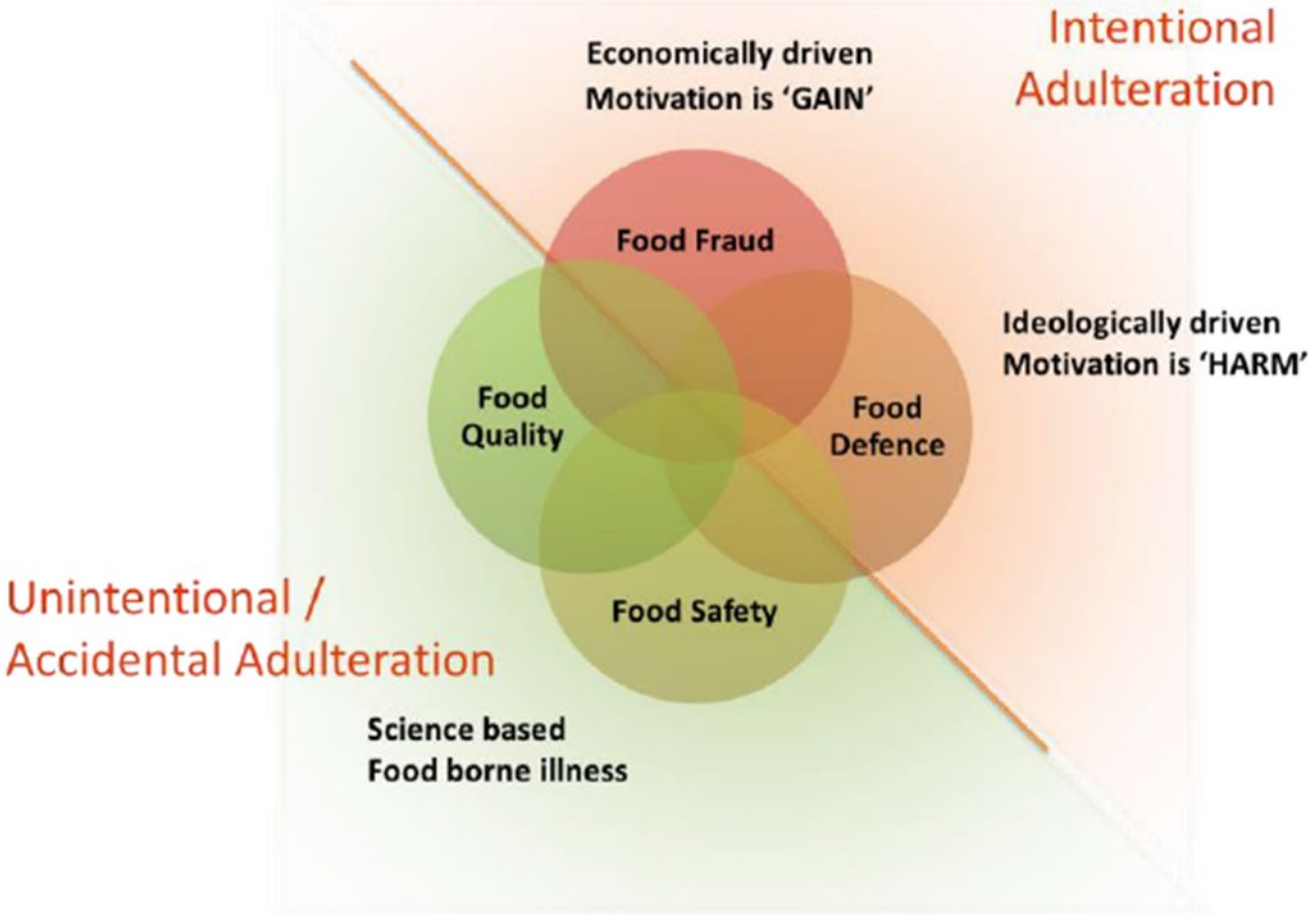
Food Defence – Site Security



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FOOD SAFETY



DEFINITION

- **Food Defense – GFSI** (GFSI v7:2017) **definition**

*The process to ensure the security of food and drink from **all forms of intentional malicious attack** including ideologically motivated attack leading to contamination*



Food defence

United States Department of Agriculture
Food Safety and Inspection Service



Intentional Contamination

- 1984 – Cult members added *Salmonella* bacteria to restaurant salad bars in Oregon
- Intent: affect outcome of a local election
- Result:
 - 751 illnesses reported
 - 45 individuals required hospitalization



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United States Department of Agriculture
Food Safety and Inspection Service



Intentional Contamination

- January 2003 – Michigan supermarket employee intentionally contaminated 200 pounds of ground beef with a nicotine-based pesticide
- 92 individuals reported becoming ill after consuming the ground beef



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United States Department of Agriculture
Food Safety and Inspection Service




Intentional Contamination

- The **THREAT** of intentional contamination could pose serious problems for public health and the international economy
- Example – 1989 threat of cyanide in Chilean grapes imported into the U.S.; incident cost \$200 million in lost revenue



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United States Department of Agriculture
Food Safety and Inspection Service



Outcomes

- **Food Safety:** May involve many illnesses but few deaths
- **Food Defense:** Has potential to result in many deaths.

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Great desire to find a methode

Systematic evaluation

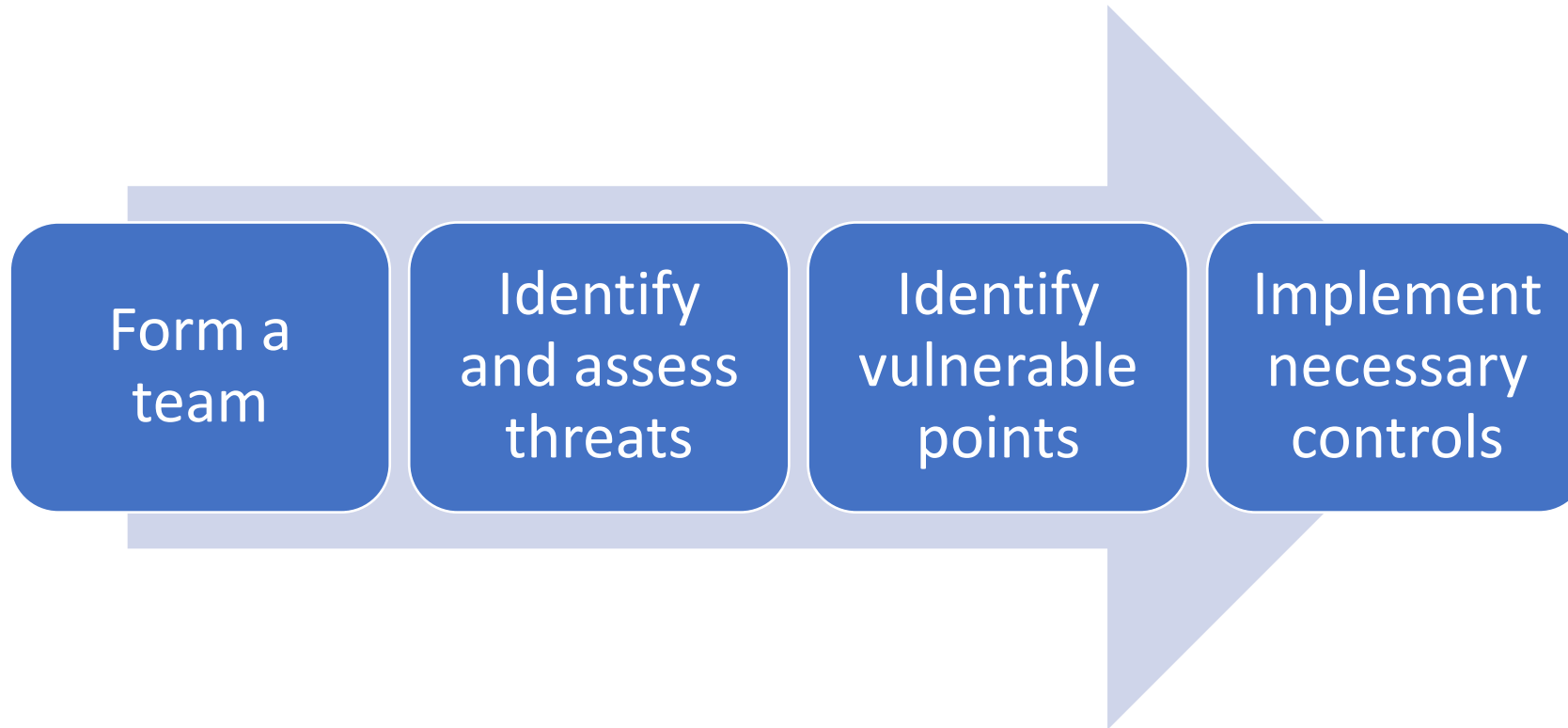
We all know HACCP

Use same approach on Food Defence

TACCP

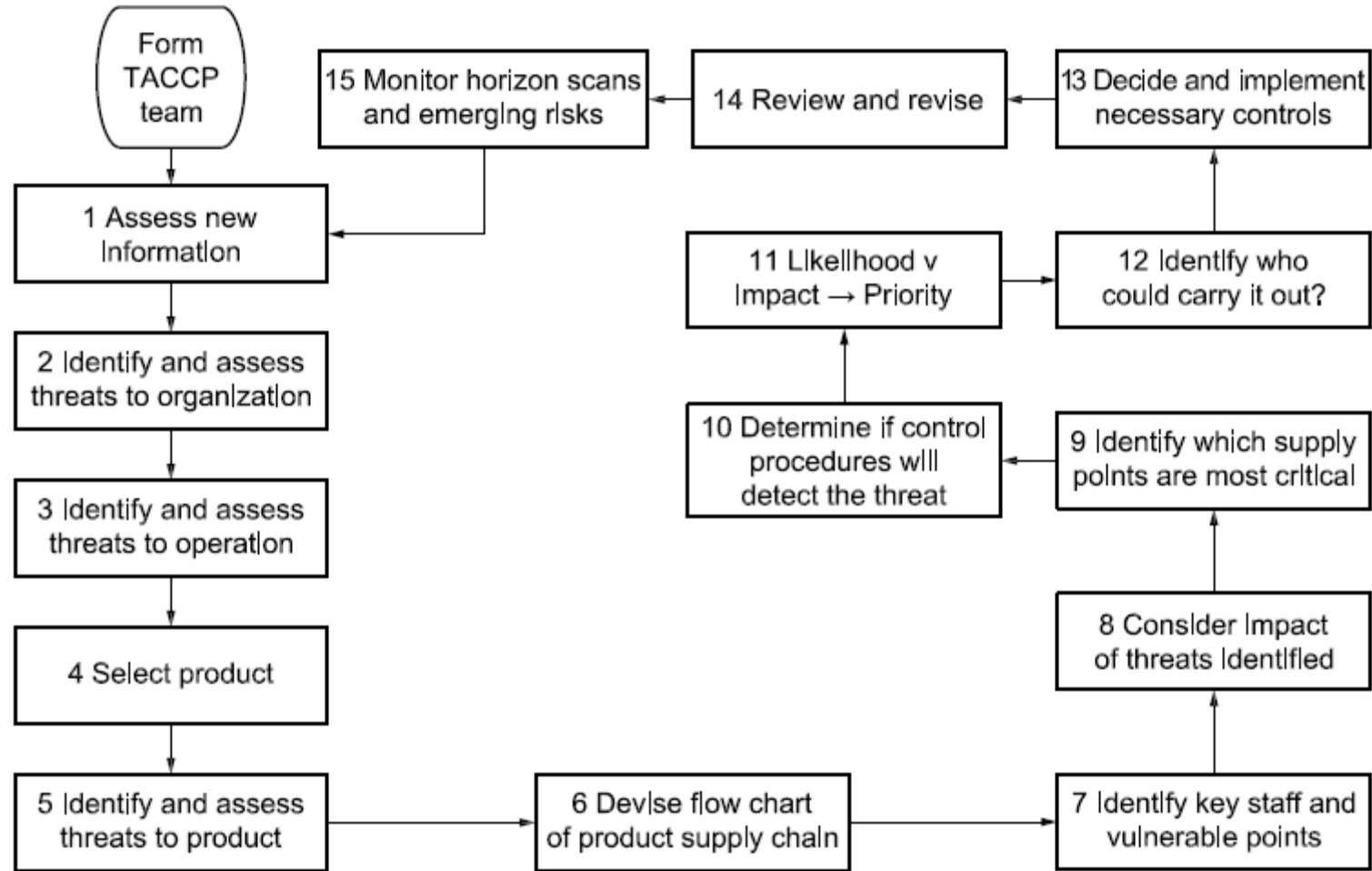


TACCP – FOOD DEFENCE



Food Defence – PAS 96:2014

Figure 2 – Outline TACCP process



Food Defence – PAS 96:2014

RISK assessment

Table 1 – Risk assessment scoring

Likelihood of threat happening	Score	Impact
Very high chance	5	Catastrophic
High chance	4	Major
Some chance	3	Significant
May happen	2	Some
Unlikely to happen	1	Minor

NOTE 1 This is an example scoring matrix, organizations may choose their own ranking scheme.

NOTE 2 Likelihood of a threat happening could be judged, for example, over a period of 5 years.

NOTE 3 Impact could consider death or injury, cost, damage to reputation and/or public and media perceptions of these consequences.



Food Defence – PAS 96:2014

Figure 3 – Risk scoring matrix

Impact	5				Threat A	
	4		Threat C			
	3					Threat B
	2	Threat E				
	1			Threat D		
		1	2	3	4	5
	Likelihood					
Very high risk		Threat A				
High risk		Threat B				
Moderate risk		Threat C				
Low risk		Threat D				
Negligible risk		Threat E				
<p><i>NOTE This is an example risk scoring matrix, organizations may choose different criteria for the different risk categories.</i></p>						



CRITICAL POINTS (prevent access !)



Food Defence – PAS 96:2014

Access to premises		Relevant? Proportionate?
1	Access to people on business only	
2	Vehicle parking outside perimeter	
3	Premises zoned to restrict access to those with a business need	
4	Visible and comprehensive perimeter fencing	
5	Perimeter alarm system	
6	CCTV monitoring/recording of perimeter vulnerabilities	
Access to vehicles		
7	Monitored access points	
8	Approach roads traffic-calmed	
9	Scheduled deliveries	
10	Documentation checked before admittance	
11	Missed deliveries investigated	

Access to premises		Relevant? Proportionate?
Access to people		
12	Chip & PIN access control	
13	Changing facilities, separate personal clothing from work wear	
Screening of visitors		
14	By appointment only	
15	Proof of identity required	
16	Accompanied throughout	
17	Positive identification of staff and visitors	
18	CCTV monitoring/recording of sensitive areas	
Other aspects		
19	Secure handling of mail	
20	Restrictions on portable electronic and camera equipment	
21	Limitations on access to mains services	
22	BS ISO/IEC 27000 compliant cyber security	



Food Defence – PAS 96:2014

Detecting tampering		Relevant? Proportionate?
1	Numbered seals on bulk storage silos	
2	Numbered seals on stores of labels and labelled packs	
3	Effective seals on retail packs	
4	Numbered seals on hazardous materials	
5	Close stock control of key materials	
6	Recording of seal numbers on delivery vehicles	
7	Secure usernames and passwords for electronic access	
8	Incursion reporting by cyber systems	

Pre-employment checks		Relevant? Proportionate?
1	Proof of identity	
2	Proof of qualifications	
3	Verification of contractors	
4	More sensitive roles identified with appropriate recruitment	
On-going personnel security		
5	Staff in critical roles motivated and monitored	
6	Whistleblowing arrangements	
7	Temporary staff supervised	
8	Individuals able to work alone	
9	Favourable security culture ¹⁸⁾	
End of contract arrangements		
10	Access and ID cards and keys recovered	
11	Computer accounts closed or suspended	
12	Termination interview assesses security implications	



RESPONSE TO AN INCIDENT

Emergency response

(BS 11200 Business crisis management system – good inspiration)

Business continuity plans for recovery

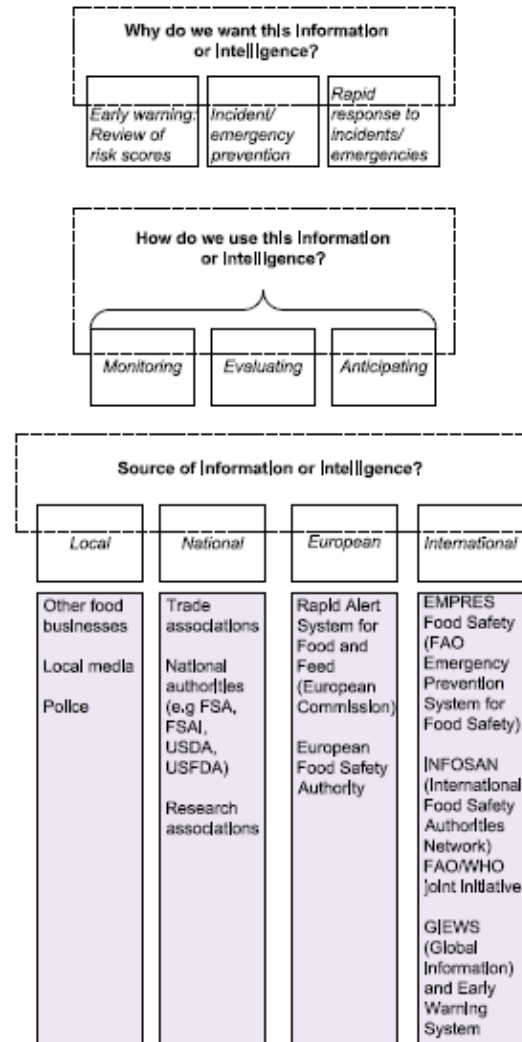
(BS/ISO 22313 – advices on how to best recover from a disruptive incident)



Food Defence – PAS 96:2014

Figure B.1 – Global dissemination of information and intelligence about emerging risks to food

Sources of information and intelligence about emerging risks to food supply



NOTE Further information on these international sources can be found at the following: INFOSAN http://www.who.int/foodsafety/areas_work/infosan/en/ [21], EMPRES <http://www.fao.org/foodchain/empres-prevention-and-early-warning/en/> [22] and GIEWS <http://www.fao.org/giews/english/Index.htm> [23].



Thanks for listening

Move forward
with confidence

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Shaping a world of trust



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