



Pilot Studies Progress Report

Teeba Dairy Company

Fresh Fruit Company/Matrix Logistics

WP 4

**Pilot of Implementation of food safety and
Quality Management Systems**

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1 Introduction

The project FOODQA “Fostering Academia Industry collaboration in Food safety and Quality” has been co-funded under the Erasmus+ Programme. The FoodQA project aims at reinforcing and structuring a Jordanian network for promoting entrepreneurship and innovation in the food area, while improving the flow of knowledge and cooperation between HEI and industry.

FoodQA addresses one of the national priorities in Jordan in providing safe food and food quality. Thus, it responds to the need for a professional and well-designed courses and facilities able to offer answers and provide solutions in the interdisciplinary approach of food industry and business. This will integrate knowledge and expertise in academia on one hand and in industry on the other hand. Currently, Jordan regulatory bodies hold massive responsibilities in these fields, but still the lack of integration in between different regulatory and legislative bodies resulted in difficulties in decision making. The initiation of the FoodQA will help in bridging the gap between of the Jordanian governmental authorities and the industrial community. With the creation of interface Centres for food safety and food quality in Jordan FoodQA intends to support the organisation and structure of the interfaces between Academia and Industry; making available to the food sector technical and scientific services that can contribute to the development of the industry and to strength its competitiveness in the direction of a future integration in the European Union in particularly in the area of food safety and quality.

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1.1 Objectives

In order to facilitate integration of knowledge to Food Business Operators, one of the deliverables of the FOODQA project is to provide guidance and conduct pilot studies for the implementation of a Food Safety Management System (FSMS) according to the requirements of the International Standard ISO 22000:2018 for selected industries.

Agricultural University of Athens is responsible for providing guidance and conducting these studies for TEEBA DAIRY and FRESH FRUIT COMPANY/MATRIX LOGISTICS. The Terms of Reference are as follows

- Pre-audit preparation: Review of existing documentation
- On site GMP and QA audit to identify gaps
- Preparation of documentation in order the FSMS to be compliant with ISO 22000:2018 requirements
- Comments and clarifications on documentation
- Finalisation of the pilot study

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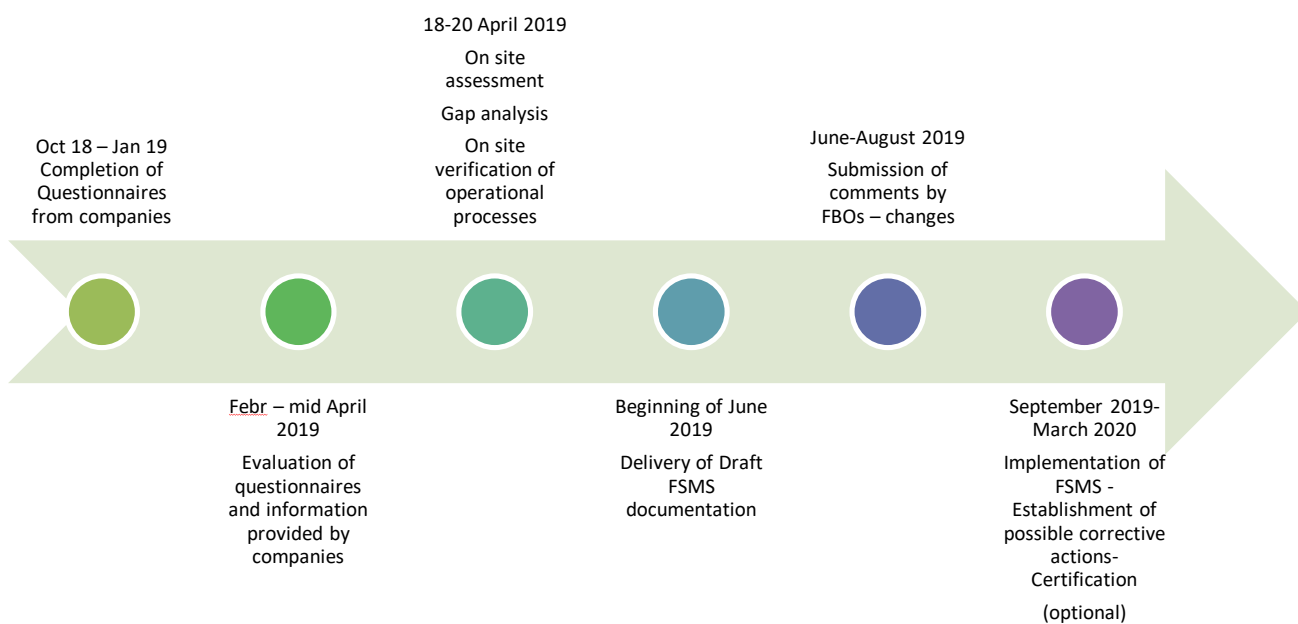


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- Guidance for the preparation for Certification

1.2 Activities timeline



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2 TEEBA Dairy

2.1 General

TEEBA is a company which produces and packages dairy products. TEEBA already is operating under a Food Safety Management System certified with International Standard ISO 22000:2005.

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2.2 Pre-audit preparation

A structured questionnaire was sent to the company in order to assess the status of the current Food Safety Management System and prerequisites' in place and also to identify possible gaps and to provide additional documentation

2.3 Audit findings

On site audit was conducted by Mr. Papanikolaou Nestor on 18/4/19. The overall impression is that the company implements a very efficient FSMS and has highly competent personnel to support its procedures. The high standard facilities are well designed and promote food safety and product quality. Another additional positive aspect which will promote cooperation between the company and FOODQA is that the FSMS is in English, so no translation will be needed for the basic Procedures, Instructions, Documents, etc.

The FSMS has to be revised in order to be compliant with the requirements of the new version of Standard (ISO 22000:2018) and especially under the new High Level Structure. Minor changes shall be needed, since the existing System is operating in a very efficient way.

2.4 Pilot study documentation

Documentation for the proposed FSMS system was delivered on 6th June 2019. Documentation that was delivered includes:

- FSMS Manual: Outlines the requirements of ISO 22000:2018 Standard

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- Prerequisite programmes: It is annexed to the FSMS manual and includes requirements for prerequisite programmes according to ISO/TS 22002-1:2009 – “Prerequisite Programmes on Food Safety, Part 1: Food Manufacturing”
- Processes Manual: Depicts processes (inputs – outputs) and includes detailed requirements in order to be compliant with Clause 4 of the new Standard (Context of Organization)
- HACCP studies manual: Flow charts per product category were provided by TEEBA. HACCP studies are pending-there is no need for new HACCP studies since existing HACCP system is operating in a very efficient way.
- Procedures and forms manual: Includes recommended documented procedures and relevant forms
- Food defense manual: Includes proposals to be incorporated to the food defense plan of the Food Business Operator

2.5 Comments and clarifications on documentation.

TEEBA sent their comments on the proposed FSMS and completed the necessary templates/documents on 1/8/19. AUA has sent a summary of comments on the completed FSMS on 20/8/19 in order to finalise FSMS according to ISO22000:2018 standard. Additional guidance was sent to the company on 20/11/19 concerning the documentation for internal audits/management review and proposals for setting Key Performance Indicators (KPIs).

2.6 Finalisation of the pilot study – Certification

TEEBA has informed AUA on 25/11/19 that they have arranged for the Certification Audit according to FSSC22000:2018. The Certification Audit will take place during March 2020.

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3 FRESH FRUIT COMPANY/MATRIX LOGISTICS

3.1 General

Fresh fruit company is a company which processes and stores fresh fruit and vegetables. Matrix Logistics is a new subsidiary company that stores and distributes food and beverages (dry storage). Fresh Fruit Company implements a Food Safety Management System certified with International Standard ISO 22000:2005

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3.2 Pre-audit preparation

A structured questionnaire was sent to the company in order to assess the status of the current Food Safety Management System and prerequisites' in place and also to identify possible gaps and to provide additional documentation

3.3 Audit findings

On site audit was conducted by Mr. Papanikolaou Nestor on 20/4/19. The most important strong points of the company are:

- The commitment of top management for continuous improvement
- The commitment and thorough knowledge of Quality Assurance Manager (Mr Sheshani) on Food Safety Management Systems, which will be a key element for the successful implementation and transition to new ISO22000:2018 standard.
- The warehouse facilities are brand new and comply with the highest quality and safety standards(12.000cm²).

The FSMS has to be revised in order to be compliant with the requirements of the new version of Standard (ISO 22000:2018) and especially under the new High Level Structure. The following critical issues should be improved/reviewed:

- Traceability/Warehouse Management System
- Storage of food and non-food products (cosmetics, additives for animal feed, etc.)

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3.4 Pilot study documentation

Documentation for the proposed FSMS system was delivered on 6th June 2019. Documentation that was delivered includes

- FSMS Manual: Outlines the requirements of ISO 22000:2018 Standard
- Prerequisite programmes: It is annexed to the FSMS manual and includes requirements for prerequisite programmes according to ISO/TS 22002-1:2009 – “Prerequisite Programmes on Food Safety, Part 1: Food Manufacturing”
- Processes Manual: Depicts processes (inputs – outputs) and includes detailed requirements in order to be compliant with Clause 4 of the new Standard (Context of Organization)
- HACCP studies manual: For each group of products, a HACCP study was conducted. Each study includes flow chart, hazard analysis and hazard control plan
- Procedures and forms manual: Includes recommended documented procedures and relevant forms
- Food defense manual: Includes proposals to be incorporated to the food defense plan of the Food Business Operator

3.5 Comments and clarifications on documentation.

Finalised HACCP study was delivered by AUA on 1/7/19 according to detailed list of food products provided by FBO. Additional guidance was sent to the company on 20/11/19 concerning the documentation for internal audits/management review and proposals for setting Key Performance Indicators (KPIs).

3.6 Finalisation of the pilot study – Certification

FRESH FRUIT COMPANY/MATRIX LOGISTICS has informed AUA on 21/11/19 that they are working on finalising the documents required for the Certification Audit. On 16/12/19 FBO has notified AUA that they have concluded their proposal for the Certification according to ISO22000:2018, but the Management has decided to freeze the Certification Process for MATRIX LOGISTICS due to urgent company’s issues.

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4 Overall Conclusions – Next steps

- TEEBA: Certification Audit is due for March 2020. Pilot study is considered to be concluded.
- FRESH FRUIT/MATRIX LOGISTICS: Documentation for Certification Audit is already provided by AUA and concluded by FBO. Certification Audit will be decided by Management.