



# WP4 Final Report

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.

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FoodQA addressed 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 integrates 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 development of the FoodQA helped 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.

## 1.1 Objectives

The purpose of WP4 was the pilot of implementation of food safety and quality management systems to the JO food companies. Training of staff who contributed to the this task has been achieved in EU partner institutions. The draft of the selection criteria for the JO companies that will be used as a pilot has been discussed and approved in the third management meeting, Jan. 2018.

Different quality management systems and food safety management systems were implemented on 9 pilot food companies in Jordan in addition to university restaurants as well university units. These include Food safety management systems (HACCP Principles; Hazards analysis; Critical control points; HACCP methodology; HACCP plans; Food safety verification; Food safety validation; Food Safety Management Systems – ISO 22000:2005; IFS (International Food Safety) – Issue 5; BRC (British Retail Consortium). The implementation of

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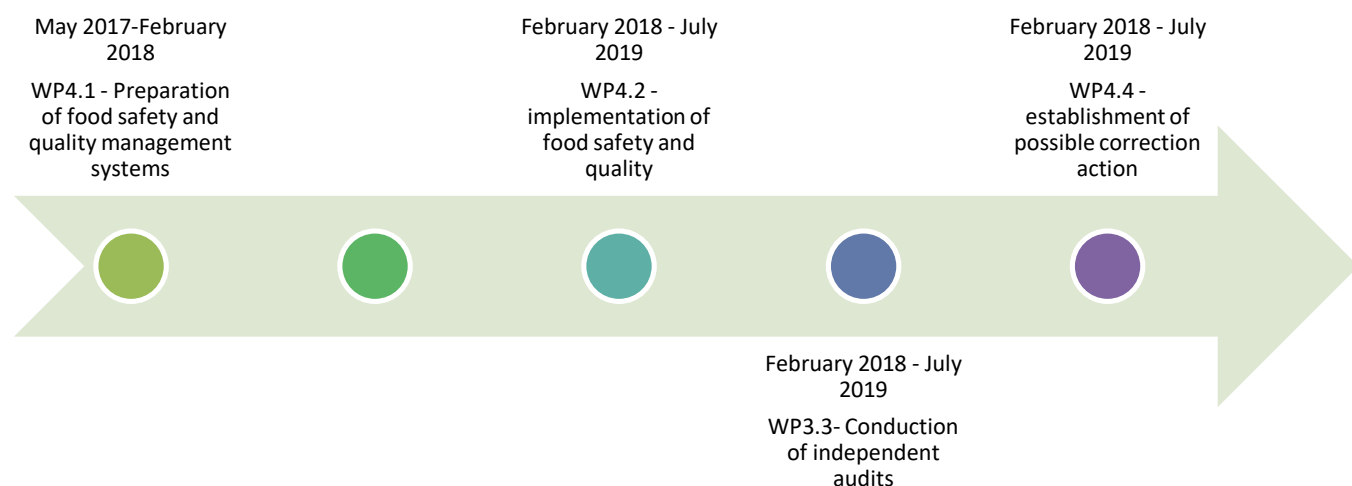
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these systems contributed to the improvement of the production and management of some of the pilots/units.

Although in the original proposal the partnership proposed to pilot 8 food companies, the partnership has piloted 9 food companies, two university restaurants, and 27 units at JUST received ISO 2015. Activities timeline

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## 2 Activities

### 2.1 WP4.1 – Preparation of Food Safety and Quality Management Systems

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The purpose of this activity to provide in-job training to the staff of the FoodQA centres; in order to let them acquire the competences and experience in the implementation of 1- food safety and quality management systems (ISO 9001:2008, 2-Food safety management system (ISO 22000:2005), 3-BRC Global standard (Issue 5), IFS (Issue 5), and Global GAP. A survey was conducted in order to identify the training needs for the JO staff. JO staff received training in EU and in JO by the EU partners. The materials prepared in the other WPs were used in the training. Nine JO food companies were used as pilots. Each one of the standards it will be implemented at least in one company in order to provide in-job training in all the standards.

In these activities, materials were prepared the implementation of the food safety and quality management systems. This included the identification of possible companies and organisations where the implementation could take place and its selection. The selection criteria were previously defined. Those would incorporate, among others, the issues mentioned above, the representatively of the companies in the food sector in JO, the national priorities in JO, and the ability and involvement of the company to provide the adequate resources for the implementation of the system.

### 2.2 WP4.2 – Implementation of Food Safety and Quality Management Systems

Although it was planned to pilot eight JO food companies and prepare them to at least one of the food management systems, nine food companies, two restaurants were piloted, trained, and qualified to at least one food quality system. In addition to the food companies, the different administration units at JUST were trained to be qualified for the ISO-2015. A total of 27 units at JUST received the ISO certificate.

All the JO piloted food companies were asked to submit a commitment letter that indicates their interest in receiving the training and facilitate the piloting process. Appendix I contains some of these letters.

Table 1 lists the nine JO food companies that were trained and qualified to the food management systems

**Table 1: List of Piloted Food Companies**

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Name of Company	Food safety system required	Types of products
DiJla Co for Food Industries LTD (Group 1)	BRC	Ready to eat meat Products
Nabil (group 2)	IFS or BRC	food and beverages
Teeba (Group 5)	IFS or BRC	food and beverages
Fresh Fruit Company (Group 6)	Under discussion	fruits & vegetables
Al-Shaeb Roastery Company (Group 3)	Under discussion	chocolate production, nuts, coffee roasting and packaging.
Haretna (Group 4)	Under discussion	Variety of food products
ADER dairy plant (Group 7)	HACCP	diary products
Al-THANIEH for Dairy products (Group 8)	HACCP	diary products
AL-Anabtawi Sweets (Group 9)	FDA	Sweets

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The distribution of these companies among FOODQA partners is shown in Table 2.

Table 2 Distribution of Piloted Food Companies among FOODQA Partners

First, Second, and ninth	Third and Fourth	Fifth and Sixth:	Seventh and Eighth
<b>-P&amp;B</b>  <b>-UniTE</b>  <b>-JUST</b>  <b>-JFDA</b>	<b>CRE.THI.DEV</b>  <b>-UJ</b>  <b>-JFDA</b>  <b>-UNIST</b>	<b>-AUA</b>  <b>-BAU</b>  <b>-CRE.THI.DEV</b>  <b>-JFDA</b>	<b>UniTE</b>  <b>-P&amp;B</b>  <b>MU</b>  <b>-JFDA</b>
P&B will be the leader of this group	CRE.THI.DEV will be the leader of this group	AUA will be the leader of this group	UniTE will be the leader of this group

## 2.3 WP4.3 Conduction of Independent Audits

After completion of the training and Gaps Analysis, FOODQA partners conducted independent audits in each of the companies/organisations where one of the managing systems is being implemented. The objective is to make a final a complete assessment of the work carried out by the partner countries experts involved in the implementation, through the verification of the conformity of the system implemented. Each audit had

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duration of 1 to 2 days depending on the size of the company to be audited companies. Auditing reports are available upon request.

## 2.4 WP4.4 Establishment of Possible Correction Actions

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Based on the results of the audits (Activity 4.3), the correction actions needed from each company were identified. These corrective actions were sent to each company for implementation. Most of the companies took the needed corrective actions, and they applied to be certified. Below are the companies that received the food quality management systems:

## 3 Overall Conclusions

All the proposed training materials were successfully produced. The consortium piloted more companies and administrative units to be qualified to some food and/or quality managements systems. More than 36 companies and units were qualified t at least one system, in addition to two restaurants.

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