

# WP4: Pilot of implementation of food safety and quality management systems

**Lead Organisation: JUST**

**Co-Lead: JFDA, Split**

**Duration:**

**Estimated Start Date:**

**Estimated End Date:**

**Target groups:**

Food industry/ food companies

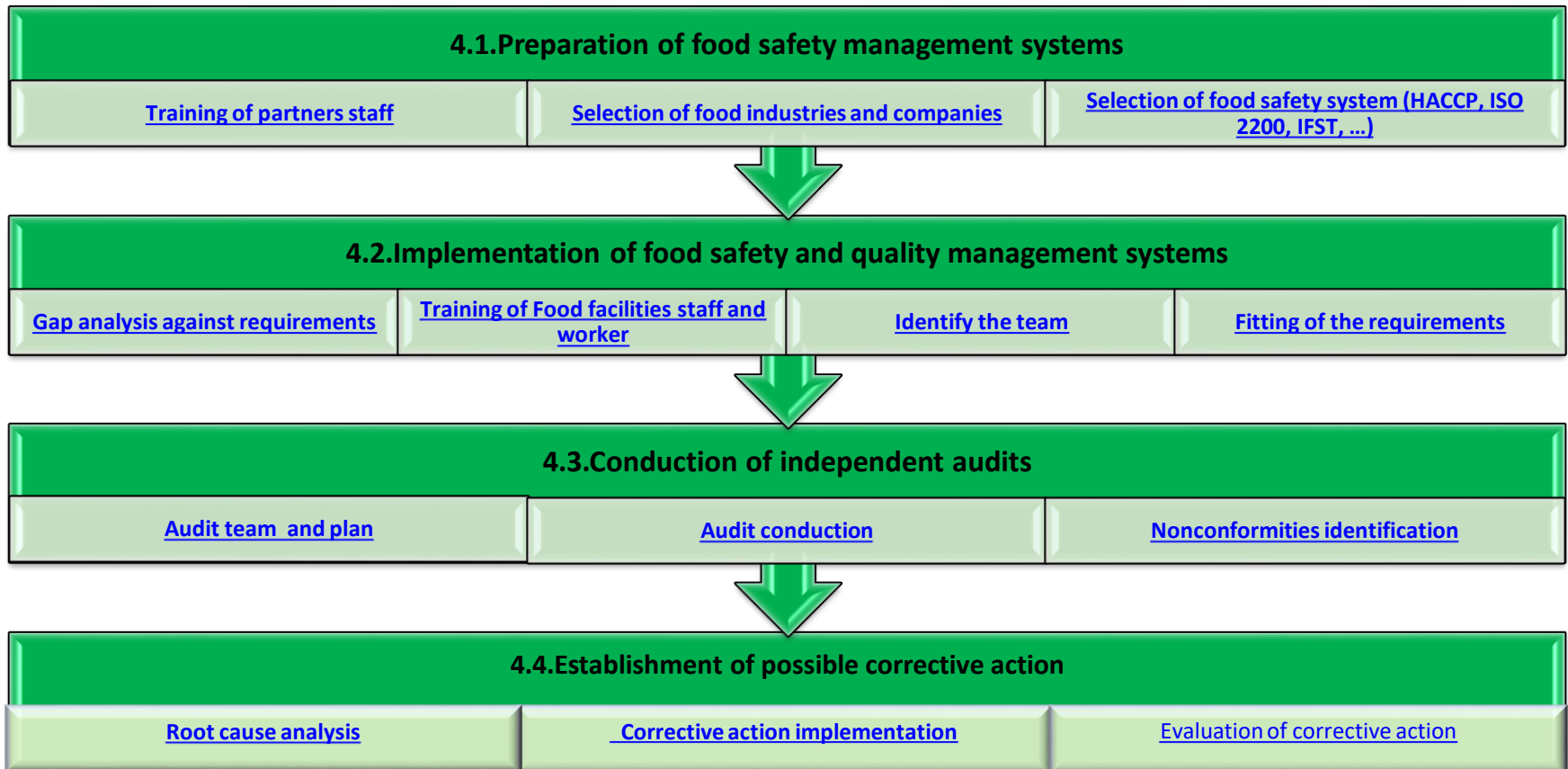
- help and support the competitiveness of **Jordanian Food Industries** for regional and international business and trade.
- Reduce the risk of betting the food business.
- Identify and control food safety hazards
- Reduce the risk of food born illness
- Consequently; ensure the safety of the global food supply chain

- The partners have strong competencies in food safety and quality systems.
- Involvement of the food companies, expected to be enhanced by their participation in the seminars and training actions and through the involvement of the Academia-industry council.

Food safety management systems that will be included:

- HACCP
- ISO 22000:2005
- IFS
- BRC British Retail Consortium

- 4.1. Preparation of food safety and quality management systems ( )
- 4.2 Implementation of food safety and quality management systems ( )
- 4.3 Conduction of independent audits. ( )
- 4.4 Establishment of possible correction action ( )



## Training

provide training to the staff of the Food QA partners to improve their competences and skills in the filed of

- 1- Food safety management system (HACCP, ISO 22000, IFS )
- 2-Food safety hazard
- 3- Best practice in: Personnel Hygiene, Cleaning and Disinfection, and Pest control.
4. Design and construction of food premises
7. Quality management systems & [tools](#)



- Criteria of food industries and companies selection:
  - Desire of participation
  - Premises & construction
  - Adequate resources
  - Readiness and acceptance
  - Awareness
  - Implementation of prerequisite program, good practice
  - Management [commitment](#)

- Gap analysis : to identify what missing against to food safety management system
- Develop a matrix
- Who involve

- Identify a team and their responsibility
  - Cross functional
  - Top management
  - Employees from the line
  - Team leader/ quality manager
  - Involve everyone

- Fitting the requirements
  - Getting team involve
  - Assign the responsibility
  - Establish documentation system
  - Determine Time line
  - Frequent meeting to follow their progress
  - Fulfill the regulatory [requirements](#)

- Audit team and plan
  - Well trained
  - Communication skills
  - Lead auditor
  - Prepare a Checklist
  - Has the ability to Identify the nonconformities
  - Documented

- Audit Conduction
  - Schedule & duration
  - Checklist and forms
  - On site
  - Identify the nonconformities
  - Reporting

- Corrective action
  - Identify corrective action
  - Implementation of corrective action
  - Monitoring and measure
  - Verification of corrective action and follow up to ensure continued effectiveness

- Non conformity : gap or breach of food safety system
- Non conformities grading:
  - Minor Non Conformance - Failure to follow a system or process that **would not** lead to a food safety gap
  - Major Non Conformance - Failure of a system or process that **could** lead to a gap of food safety
  - Critical Non Conformance - Failure of a system or process that **has** lead to a gap of [food safety](#)



- Evaluation of corrective action :
- Is the gap in food safety system has been closed or need implementation of another corrective action ?!

- Selection of food safety system will depend on:
  - Company size
  - Company resources
  - Existing quality system
  - Products type & production line
  - Sales volume

- Root cause analysis: systematic approach to uncover the causes
- Techniques
  - Fish bone diagram (cause and effect)
  - Five whys ([propagation of whys](#))

- 8 companies will be chosen as a pilot in each partner country.
- Each one of the standards will be implemented (at least) in one company, in each country; to provide in-job training.

## 4.2 implementation of food safety and quality management systems

- The implementation process is expected to have in an average of 1 year in each company.
- The beginning of the implementation of food safety or quality management systems is planned to start on the beginning of the **second semester 2018**.

## 4.3. Conduction of independent audits

- Specific partners will conduct one independent audit in each of the companies/organisations where one of the managing systems is being implemented.
- The objective is to make a final 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.