



# Pilot Studies Progress Report

**Haritna Dairy  
Bravo Nuts**

WP 4  
Pilot of Implementation of food safety and  
Quality Management Systems

Author: CreThiDev

January 2020

## Document Data

**Deliverable:** Pilot Studies Progress Report

**Work Package:** 4. Pilot of implementation of food safety and quality management systems

**Work Package Leader:** P13-CreThiDev (Greece)

**Partners involved:** P2- UJ (Jordan), P6-JFDA (Jordan), P9-SPLIT (Croatia)

**Distribution level:** Partnership (Confidential)

**Review by:** Internal

**Document Version:** 1 (final)

**Status:** Approved

## Document History

| Version | Date       | Author/Organization | Changes       |
|---------|------------|---------------------|---------------|
| 1       | 19/01/2020 | CRETHIDEV           | Base document |
|         |            |                     |               |
|         |            |                     |               |

### Disclaimer

This project has been funded by the Erasmus+ Programme of the European Union.

The information and views set out in this publication re those of the author(s) and do not necessarily reflect the official opinion of the European Union. Neither the European Union Institutions and bodies nor any person acting on their behalf may be held responsible for the use which may be made of the information contained therein.



Co-funded by the  
Erasmus+ Programme  
of the European Union



## Table of Contents

|     |   |    |
|-----|---|----|
| 1   | Introduction .....                                    | 4  |
| 1.1 | Objectives .....                                      | 5  |
| 1.2 | Activities timeline.....                              | 6  |
| 2   | HARITNA Dairy .....                                   | 7  |
| 2.1 | General .....   | 7  |
| 2.2 | Pre-audit preparation .....                           | 7  |
| 2.3 | Audit findings .....                                  | 7  |
| 2.4 | Pilot study documentation .....                       | 8  |
| 2.5 | Comments and clarifications on documentation .....    | 8  |
| 2.6 | Finalisation of the pilot study – Certification.....  | 8  |
| 3   | BRAVO Nuts .....                                      | 9  |
| 3.1 | General .....   | 9  |
| 3.2 | Pre-audit preparation .....                           | 9  |
| 3.3 | Audit findings .....                                  | 9  |
| 3.4 | Pilot study documentation .....                       | 10 |
| 3.5 | Comments and clarifications on documentation.....     | 10 |
| 3.6 | Finalisation of the pilot study - Certification ..... | 11 |
| 4   | Overall Conclusions – Next steps .....                | 11 |

Project Nr 574010-EPP-1-2016-1-JO-EPPKA2-CBHE-JP



Co-funded by the  
Erasmus+ Programme  
of the European Union



## 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.

Project Nr 574010-EPP-1-2016-1-JO-EPPKA2-CBHE-JP



Co-funded by the  
Erasmus+ Programme  
of the European Union



## 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.

5

CRETHIDEV is responsible for providing guidance and conducting these studies for HARITNA DAIRY and BRAVO NUTS. 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.
- Guidance for the preparation for Certification.

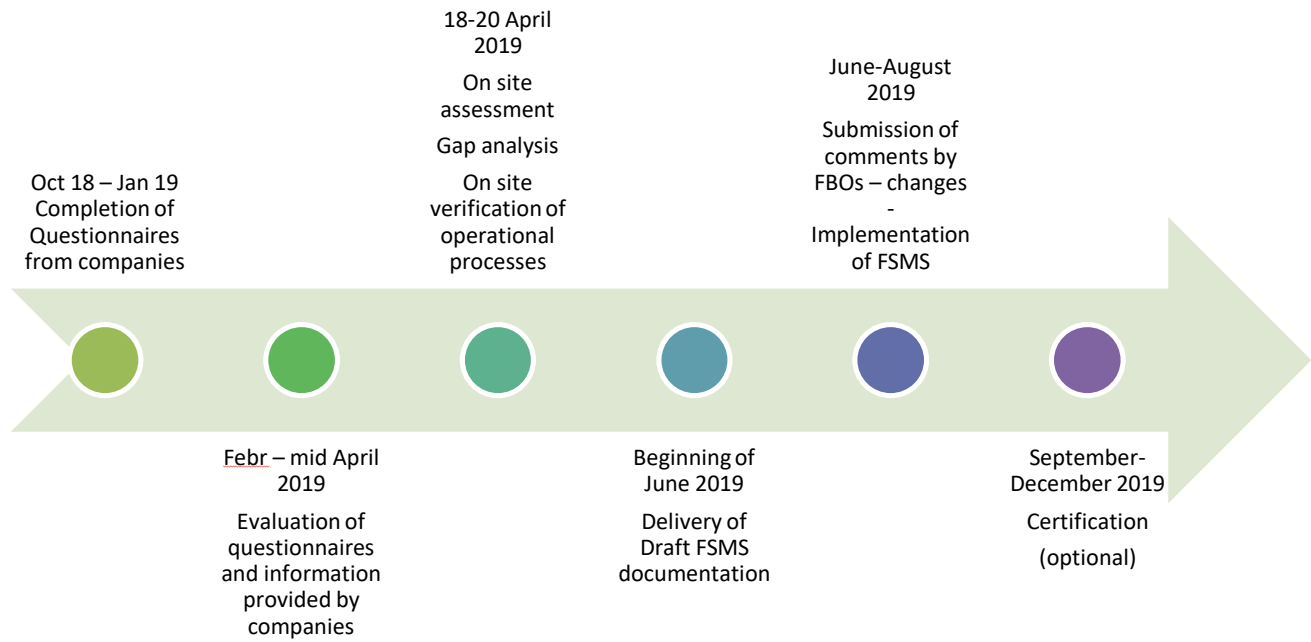
Project Nr 574010-EPP-1-2016-1-JO-EPPKA2-CBHE-JP



Co-funded by the  
Erasmus+ Programme  
of the European Union



## 1.2 Activities timeline



Project Nr 574010-EPP-1-2016-1-JO-EPPKA2-CBHE-JP



Co-funded by the  
 Erasmus+ Programme  
 of the European Union



## 2 HARITNA Dairy

### 2.1 General

HARITNA is a company which produces dairy products. HARITNA operates under a Food Safety Management System certified with International Standard ISO 22000:2005.

### 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. Vasileios Krestos on 18.04.2019. The overall impression is that the company ensures the safety of products by establishing sound prerequisite programmes which are in place. Another strong point for the company is the commitment of top management for continuous improvement. Finally the person responsible for the implementation of Food Safety Management System is strongly adhered to the correct implementation of GMPs which is also an advantage.

HACCP studies on the other hand, are quite complicated with lot of identified Critical Control Points (CCPs). In addition to this, current documentation has to be revised in order to be compliant with the requirements of the new version of Standard (ISO 22000:2018). In order to tackle these issues, HACCP studies shall be fully revised so that to keep one study per product category with only the "vital few" CCPs. It is estimated, taking under consideration the current processes, that there shall be only one or two CCPs identified. The ISO 22000 manual, Food Safety Policy, Procedures, Work Instructions and other documentation will be revised in order to be compliant with the requirements of the new version of the Standard. Two critical issues which shall be taking under consideration is traceability system and incident management procedure. Traceability system

Project Nr 574010-EPP-1-2016-1-JO-EPPKA2-CBHE-JP



Co-funded by the  
Erasmus+ Programme  
of the European Union



shall be described and incident management shall include also issues of potential sabotage or terrorism (new requirement under ISO 22000:2018)

## 2.4 Pilot study documentation

8

Documentation for the proposed FSMS system was delivered on 5<sup>th</sup> 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 production processes determined, 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.

## 2.5 Comments and clarifications on documentation

The only comment received, was that they confirm that all documentation is OK. Additional guidance was sent to the company on 19<sup>th</sup> November 2019 concerning the documentation for management review and proposals for setting Key Performance Indicators (KPIs)

## 2.6 Finalisation of the pilot study – Certification

As no comments were provided, pilot study is considered as finalised. Certification can be conducted

**Project Nr 574010-EPP-1-2016-1-JO-EPPKA2-CBHE-JP**



Co-funded by the  
Erasmus+ Programme  
of the European Union





## 3 BRAVO Nuts

### 3.1 General

BRAVO NUTS is a company which produces and repackage raw and roasted nuts, coffee and also distributes other products such as chocolates. Company implements a Food Safety Management System which is not certified against any International Standard.

### 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 on 20/4/2019 by Mr. Vasileios Krestos. There is a simple food safety management system in place focused mainly on prerequisite programmes. The processes followed are of low risk. Strong point of the company is that there is a very high standard on implementation of prerequisites related to factory layout, hygienic design of equipment and GMPs. Also the person responsible for the implementation of Food Safety Management System has very thorough knowledge on Food Safety and Processing, which is also a strong point for the successful implementation of FSMS.

Since company has not established a FSMS certified with an ISO Standard, Part 1 of the audit report (ISO 22000:2018 requirement) was not filled in. Part 2 – prerequisite programmes was assessed. Two critical issues

**Project Nr 574010-EPP-1-2016-1-JO-EPPKA2-CBHE-JP**



Co-funded by the  
Erasmus+ Programme  
of the European Union



which shall be taking under consideration is traceability system and incident management procedure. Traceability system shall be described and incident management shall include also issues of potential sabotage or terrorism (new requirement under ISO 22000:2018).

### 3.4 Pilot study documentation

Documentation for the proposed FSMS system was delivered on 5<sup>th</sup> 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 production processes determined, 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.

Some comments were received concerning specific proposed forms and clarifications for the determination of CCPs / OPRPs which were clarified. Additional guidance was sent to the company on 19<sup>th</sup> November concerning the documentation for management review and proposals for setting Key Performance Indicators (KPIs)

Project Nr 574010-EPP-1-2016-1-JO-EPPKA2-CBHE-JP



Co-funded by the  
Erasmus+ Programme  
of the European Union



### 3.6 Finalisation of the pilot study - Certification

Upon receipt and acceptance of proposals by Bravo Nuts (July 6<sup>th</sup> 2019), pilot study is considered as finalised. On December 12<sup>th</sup> we were informed that Bravo Nuts is willing to proceed with Certification by the end of December 2019. Bravo Nuts also sent a request to modify the HACCP studies adding new process steps (e.g metal detector which apparently was installed after our visit) and identifying new CCPs. Comments were directly sent by CRETHIDEV to the company and there was a communication via e-mails on these emerging issues. Acceptance of proposals by Bravo Nuts is pending.

11

## 4 Overall Conclusions – Next steps

As the full documentation was handed in and up to the moment no more clarifications are required, it can be assumed that finalised FSMS are implemented in accordance to the documentation provided and/or any other modifications made by FBOs. For the preparation of FBOs additional guidance has been delivered. Therefore it can be concluded that FBOs can proceed with the Certification process.

Project Nr 574010-EPP-1-2016-1-JO-EPPKA2-CBHE-JP



Co-funded by the  
Erasmus+ Programme  
of the European Union

