

SANITARY RULES & FOOD SAFETY
WORK INSTRUCTION
UIS-I-36

1. SCOPE

This work instruction is covering sanitary rules and food safety requirements during inspection of food & feed stuff.

2. INSTRUCTIONS

2.1 Check that the factory is applying either ISO 22000 Food Safety Management System or HACCP Plan.

2.2 If not then check that all the aspects of the above mentioned standard are met and that there is no chance of the inspected goods to be contaminated by any of the most common known Food Safety Hazards.

2.3 Check if the cleaning procedures used by the factory are adequate.

2.4 The first step in Hazard analysis is to identify the threats to human health, which might be introduced by any of the following briefly described hazards :

2.4.1 **Biological hazards** are living organisms that can make food unsafe to eat. Biological hazards may be bacterial, parasitical, or viral.

2.4.2 **Chemical hazards** may be the result of something naturally occurring in foods or added during the processing of foods.

2.4.3 **A physical hazard** is a physical component present in food that is unexpected and may cause illness or injury to the person consuming the food. Foreign materials such as glass, metal, or plastic are familiar physical hazards in many products, usually found because a process or a piece of equipment has not been properly controlled while the food was being produced.

2.5 There are a number of situations that can contribute to physical hazards in foods; they include:

2.5.1 Contaminated raw materials;

2.5.2 Poorly designed or poorly maintained facilities and equipment

2.5.3 Contaminated packaging materials; and,

2.5.4 Inattention to details by employees with key responsibilities.

2.6 All contracts' specific & health requirements (i.e. the contracts signed between buyers & sellers) should be checked on spot and must be evaluated in your final report when possible either by:

2.6.1 Conducting or witnessing chemical analysis at the supplier laboratory if possible, or

2.6.2 Requesting the supporting documents such as Certificate of Origin, Phytosanitary Certificate, Veterinary Certificate from the supplier and other documents such as the Vessel's holds fumigation Certificate, deratization Certificate, or

2.6.3 You judge on spot the physical properties of the consignment by using simple testing or verification methods such as in case of taste, color, smell, texture, appearance, presence of alive or dead insects and rat residues etc...

2.7 The safety standards to be used as guidelines are ISO 22000 and HACCP requirements and application.