



TÜV NORD Egypt

Food Safety Requirements

Instructor:

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- The TÜV NORD Group is a German Company works for its national and international customers in more than 100 countries in Europe, Asia, the Americas and Africa.
- The wide range of certification services and inspection on offer includes both specific individual tests and the management of complex safety solutions.
- The TÜV NORD Group is organised into the business units Mobility, Industry Services, International, Natural Resources and Training & Human Resources.

Our key data

- Foundation of the associations:
 - TÜV Nord e.V.: **1869**
 - RWTÜV e.V.: **1872**
 - TÜV Hannover/Sachsen-Anhalt e.V.: **1873**
- Number of employees: **more than 14,000**
- Turnover in 2014: **€1.080 Billion**

TÜV NORD Group World Wide



TUV NORD's Competence

TUV NORD has vast technical competence in all related sectors, these are segmented as follows:



Certification and Auditing

- Certification – ISO 9001, ISO 14001, OHSAS 18001, ISO 50001, ISO 27001, HACCP, ISO 22000, BRC, IFS, FSSC 22000, Organic,....etc.
- Second Party Audits – Food Safety & Hygiene Audits



Training

- ISO 9001, ISO 14001, OHSAS 18001, HACCP, ISO 22000, GMP, BRC, IFS, etc.), ISO 17025



Building and In-Service Inspection

- Civil and Electromechanical Inspection.



Pre-Shipment Inspection – Cargo Inspection

- Quality & Quantity, Packing & Marking, Supervision of Loading, etc.

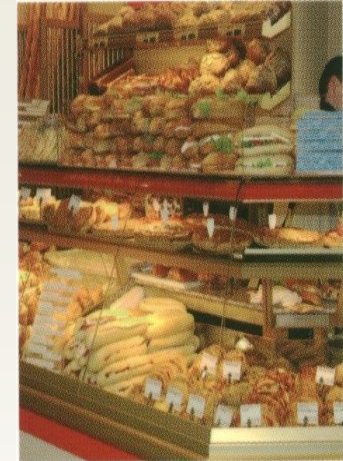


Industrial Inspection

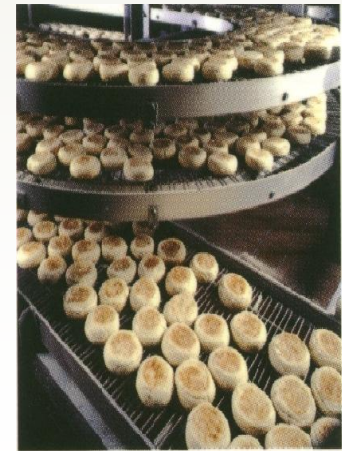
- Oil & Gas, Power Plants, Construction Sites,etc.

- ☐ CMA (Collateral Management Agreement)
- ☐ SMA (Stock Management Agreement)
- ☐ Marine Survey (draft survey)
- ☐ Visual inspection
- ☐ Witness
- ☐ Loading /discharge supervision.
- ☐ Tally for bagged cargo.
- ☐ Weight supervision /check weight.
- ☐ Sampling according international standards
- ☐ Analysis as per request
- ☐ Chemical, microbiological Analysis
- ☐ Packing & Marking
- ☐ Damage survey.
- ☐ Relevant certificate needed for services
- ☐ Daily Update.





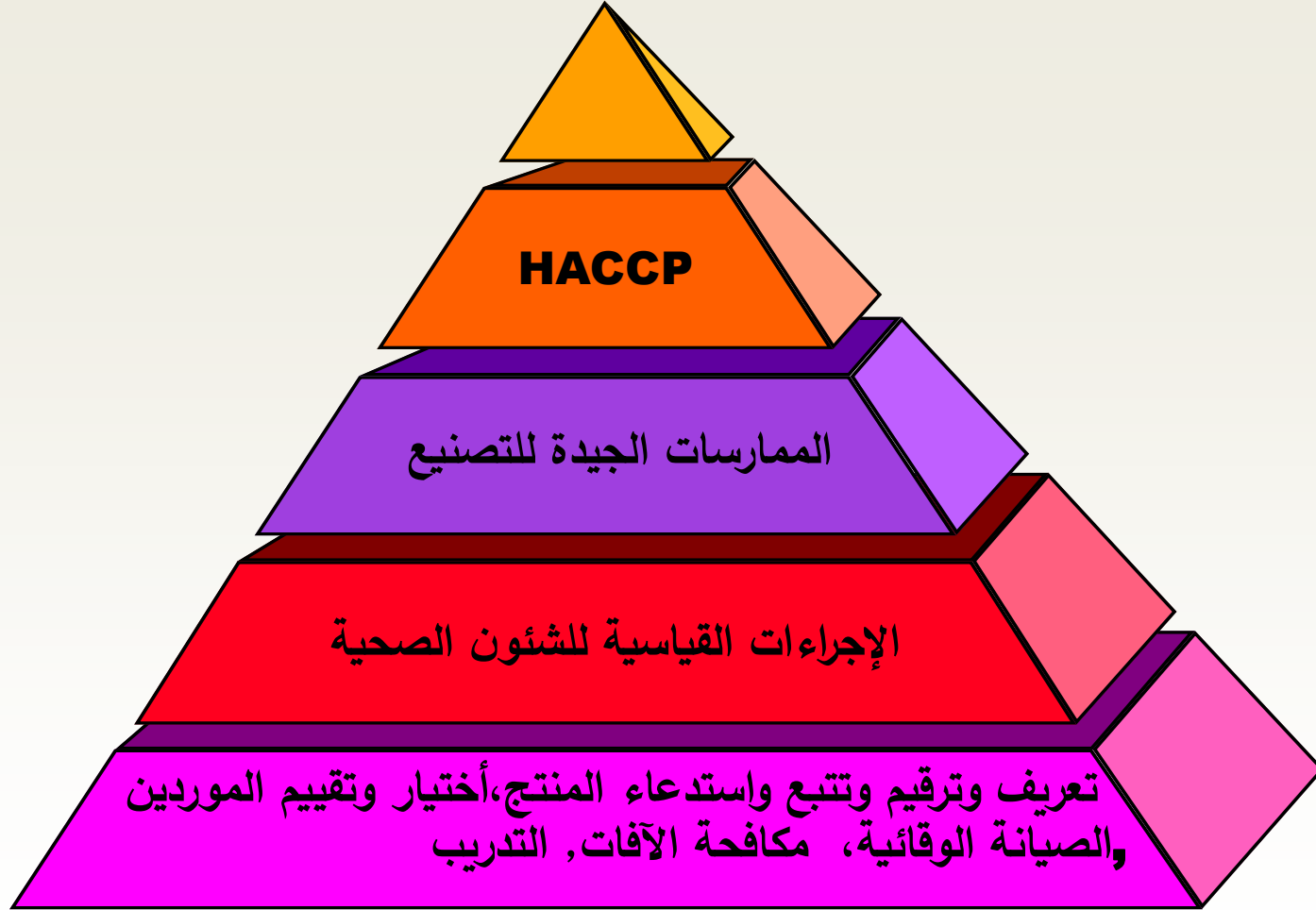
Food Safety



DELIVERING TRUST BETWEEN PEOPLE, ORGANISATIONS AND GOVERNMENTS



مكونات نظام الغذاء الآمن صحياً



Food Safety

- **GMP**

Descriptions of the methods, equipment, facilities, and controls for producing processed food and dietary supplements

- **HACCP**

HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards. This includes raw material production, procurement and handling, manufacturing, distribution, and consumption of the finished product.

Pre Request Programmes

The company shall establish and maintain environmental and operational programmes necessary to create an environment suitable to produce safe and legal food products (prerequisite programmes). As a guide these may include the following, although this is not an exhaustive list:

- cleaning and sanitising
- pest control
- maintenance programmes for equipment and buildings
- personal hygiene requirements
- staff training
- purchasing
- transportation arrangements
- processes to prevent cross-contamination
- allergen controls.

The control measures and monitoring procedures for the prerequisite programmes must be clearly documented and shall be included within the development and reviews of the HACCP programme.

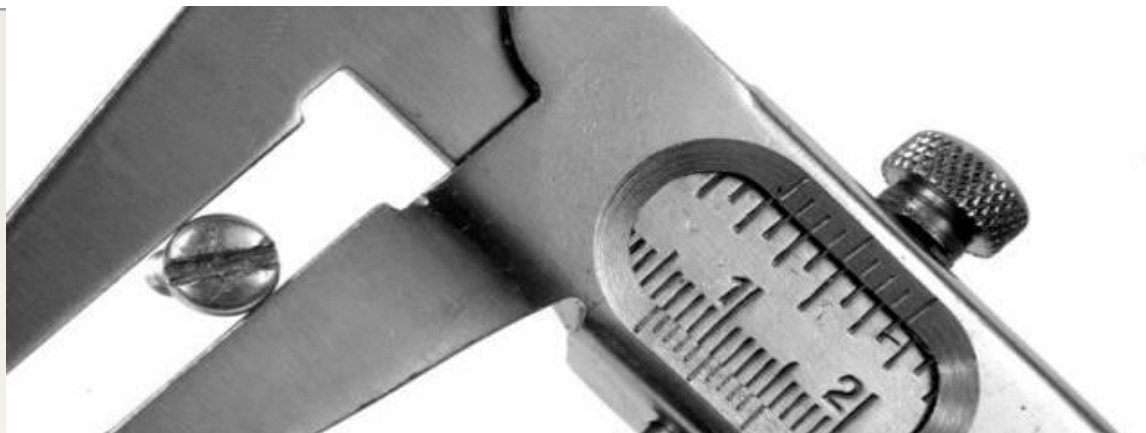


Harmful things that can be found in food.

- Bacteria
E. coli , *Salmonella* (*Salmonella Enteritidis*), *Listeria*
(*Listeria monocytogenes* or *L. Monocytogenes*)
- Pesticides
- Natural Toxins Aflatoxins
- Metals Arsenic , Lead
- Chemical Contamination
(Acryl amide, Dioxins & PCBs, Melamine, Radionuclide)



Guidance & Regulation



- **Food Guidance Documents and regulatory information**
 - Guidance Documents** - approach satisfies the requirements of the applicable statutes and regulations
 - Regulatory Information** - regulations to implement its statutory authority
- **Facilities register** Information on the requirement that owners, operators, or agents in charge of domestic or foreign facilities that manufacture, process, pack, or hold food for consumption

Food Safety legislation

The Standard has always been intended to assist sites and their customers to comply with legislative requirements for food safety. Legislation covering food safety differs in detail worldwide but generally requires food businesses to:

- ensure the presence of a detailed specification which is lawful and consistent with compositional and safety standards and good manufacturing practice
- ensure they satisfy themselves that their suppliers are competent to produce the specified product, comply with legal requirements and operate appropriate systems of process control
- make visits, from time to time and where practical, to verify the competence of their suppliers or receive the result of any other audit of the supplier's system for that purpose
- establish and maintain a risk-assessed programme for product examination, testing or analysis
- monitor and act upon customer complaints.

The *Global Standard for Food Safety* has been developed to assist businesses to meet these requirements.

Supplier and Raw Material Approval and Performance



FUNDAMENTAL

The company shall have an effective supplier approval and monitoring system to ensure that any potential risks from raw materials (including packaging) to the safety, authenticity, legality and quality of the final product are understood and managed.

The company shall undertake a documented risk assessment of each raw material or group of raw materials including packaging to identify potential risks to product safety, legality and quality. This shall take into account the potential for:

- allergen contamination
- foreign-body risks
- microbiological contamination
- chemical contamination
- substitution or fraud

Selection and Approval Supplier

- Certification (e.g. to BRC Global Standard or other GFSI- Recognized Scheme)
- BRC Global Standard for Agents and Brokers
- Supplier Audits, with a scope to included product safety, traceability, HACCP review and good manufacturing practices, undertaken by an experienced and demonstrably competent product safety auditor.

Supplier Evaluation Requirments

- Product Sampling and Testing
- Visual inspection on receipt
- Certificates of analysis –
Specific to the consignment
COA
- Certificates of conformance
COC



BRC Global Standard for Agents and Brokers

Where raw materials are purchased from agents or brokers, the site shall know the identity of the last manufacturer or packer, or for bulk commodity products the consolidation place of the raw material.

Information to enable the approval of the manufacturer, packer or consolidator, as in clause shall be obtained from the agent/broker or directly from the supplier, unless the agent/broker is themselves certificated to the BRC Global Standard for Agents and Brokers.

PRODUCT AUTHENTICITY, CLAIMS AND CHAIN OF CUSTODY

Systems shall be in place to minimise the risk of purchasing fraudulent or adulterated food raw materials and to ensure that all product descriptions and claims are legal, accurate and verified.

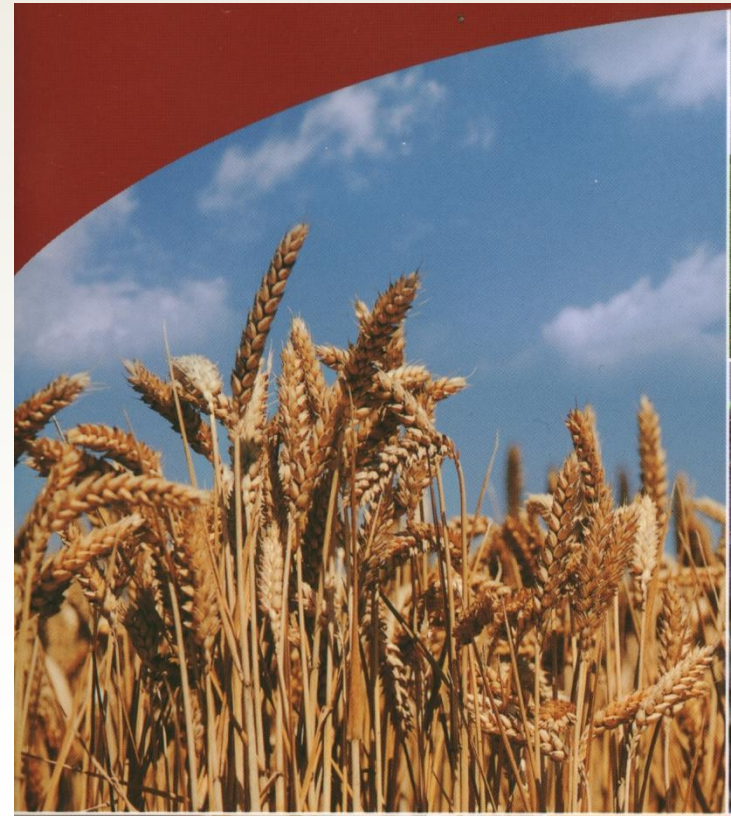
The company shall have processes in place to access information on historical and developing threats to the supply chain which may present a risk of adulteration or substitution of raw materials. Such information may come from:

- trade associations
- government sources
- private resource centres.



Products are Labelled or Claims are made on Finished

- Specific provenance or origin
- Breed/variatal claims
- Assured status (e.g. Global GAP)
- Genetically modified organism (GMO) status
- Identity preserved
- Named Specific trademarked ingredients





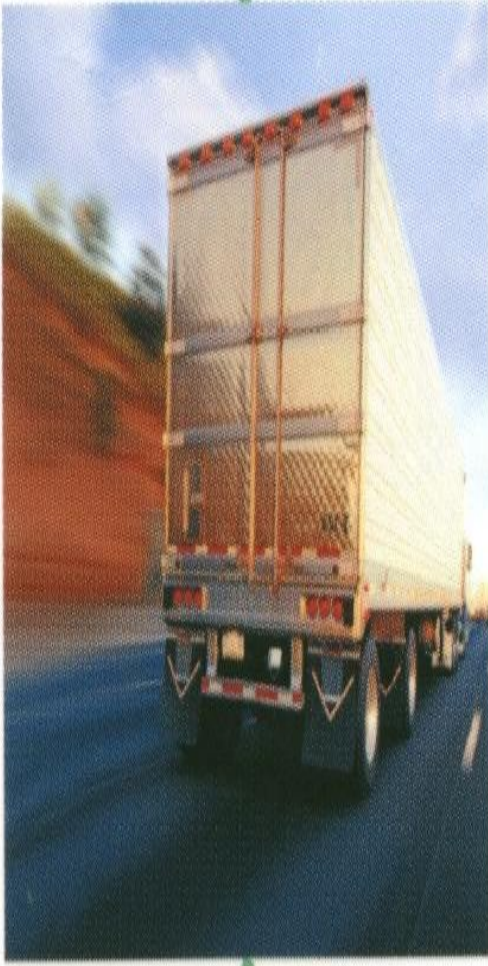
- Transportation inspection
- Quality control
- Weight control
- Analysis
- Identity Preserved strings
- Guarantee Business Strings
- Up sourcing
- Collateral Management
- Fumigation and Pest control

TRANSPORTATION AND SHIPPING

- **Governments across the globe are tightening their regulations and inspections of imported produce to keep their nation's food supply safe. What measures are you taking to avoid rejection of your product at destination?**
- **HOW DO I KNOW WHAT WAS LOADED?**



Transportation and Shipping

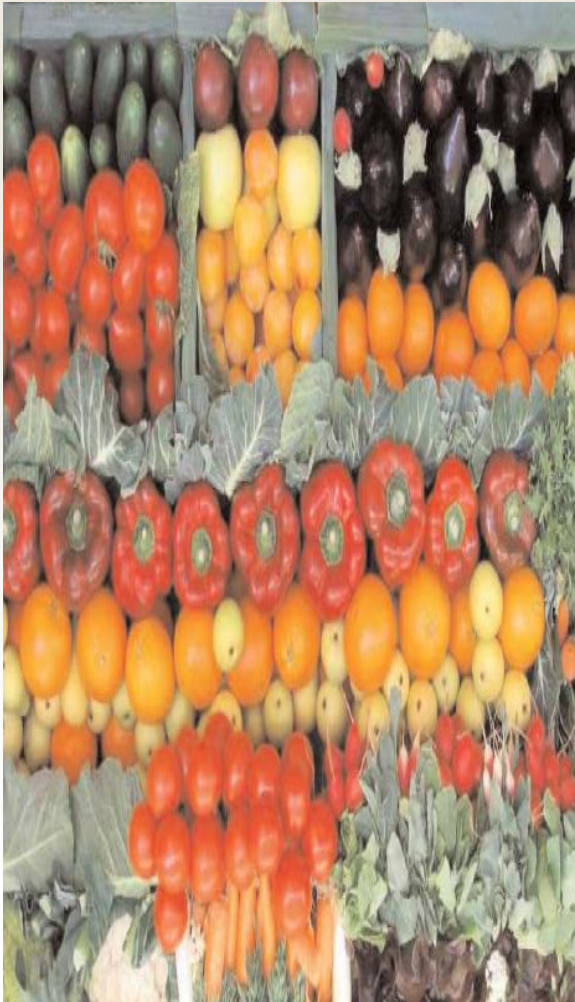


- **Cleanliness Inspection**
- **Loading and Discharge Supervision**
- **Audit Solutions**
- **Fumigation/Pest Management**
- **Logistic Support**
- **Damage Survey**
- **Guaranteed Business Solutions**

DISTRIBUTION AND STORAGE

- By their nature, produce have a shorter shelf life. How they are stored and distributed before final destination is imperative to keep their optimum quality and safety
- **SAFE, FRESH, HANDLED WITH CARE?**





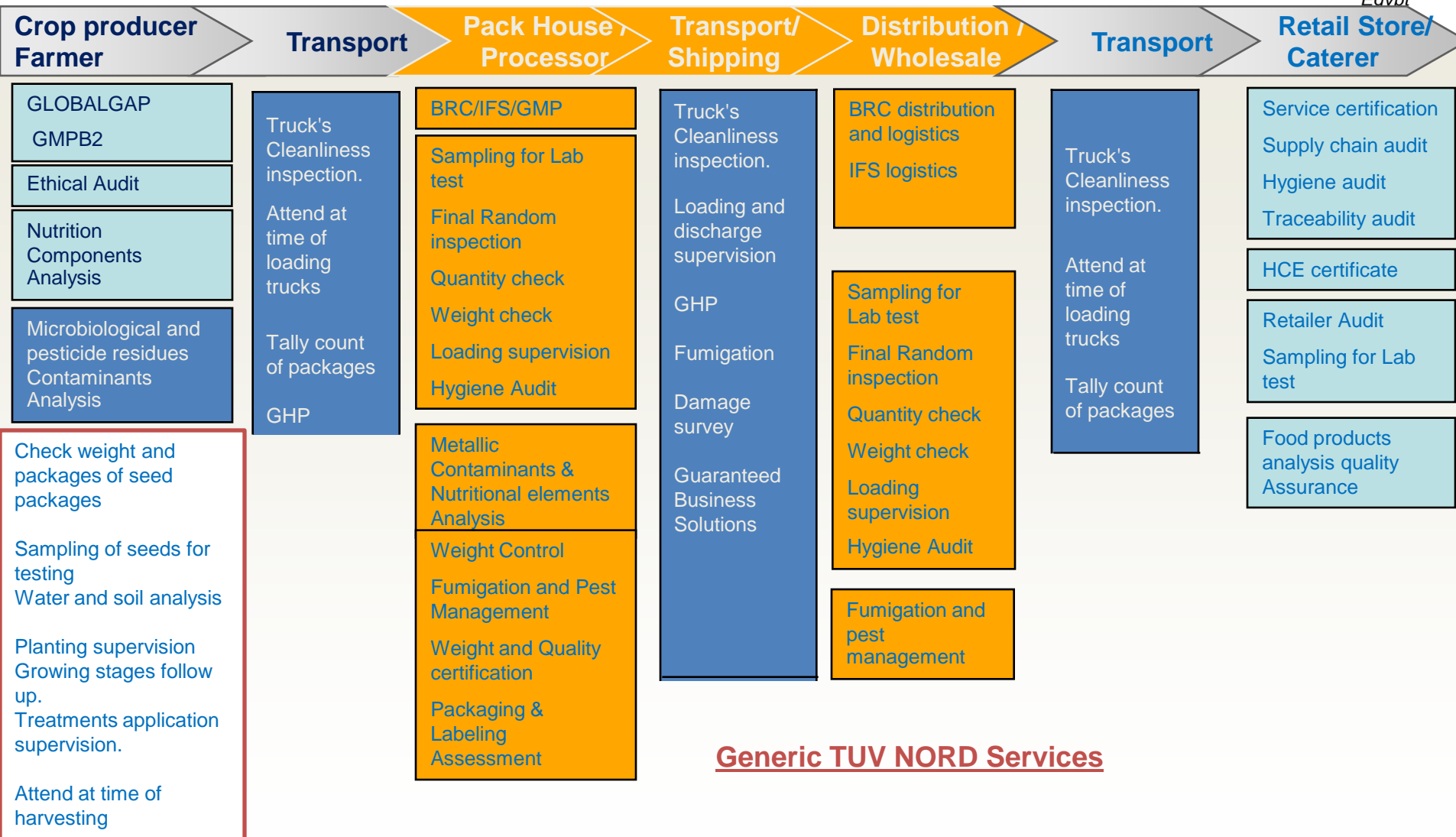
- **Sampling & Product Testing**
- **Audit Solutions**
- **Collateral Management**
- **Fumigation/Pest Management**
- **Warehouse Management**
- **Logistic Support**

OUR IMPARTIAL SERVICES WORK ACROSS FOOD VALUE SUPPLY CHAIN & TUV NORD SERVICES

- Inspection
- Verification
- Testing
- Certification



FOOD VALUE SUPPLY CHAIN & TUV NORD SERVICES



Generic TUV NORD Services

ISO 9001/ISO 14001/OHSAS 18001/SA8000/ SQF/HACCP/ISO 22000/ FSSC 22000
Training and Quality and Quantity control/Collateral Management/Up sourcing

FOOD VALUE SUPPLY CHAIN & TUV NORD SERVICES



Specific TUV NORD Services

Food Safety Audits

- **GLOBALGAP**
- HACCP
- SQF 1000

Food safety Audits

- HACCP
- GMP
- **BRC Global Food Standard**
- BRC Global Standard for food packaging
- International Food Standard (IFS)
- SQF 2000
- FSSC 22000

Food Safety Audit

- BRC Global Standard for Storage and Distribution
- IFS Logistic
- SQF 2000
- HACCP
- GMP, GHP or GDP (Good Distribution Practice)
- FSSC 22000

Service certification

- Supply chain audit
- Hygiene audit
- Traceability audit



Generic TUV NORD Services

ISO 9001/ ISO 14001/ OHSAS 18001/ SA8000/ISO 22000/ FSSC 22000



- **Global Gap**
- **GMP,GHP AND GDP**
- **BRC Global Food Standard**
- **BRC Global Standard for food packaging**
- **International Food Standard (IFS)**
- **SQF 2000**
- **HACCP**
- **ISO 9001/ ISO 14001/ OHSAS 18001/
SA8000/ ISO 22000 /FSSC 22000**



Thank you

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