



THE HORTICULTURE CONFERENCE 2018

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INDEPENDENT VERIFICATION – FROM FARM TO RETAIL

Susannah Roelofsz – Technical Specialist for AsureQuality

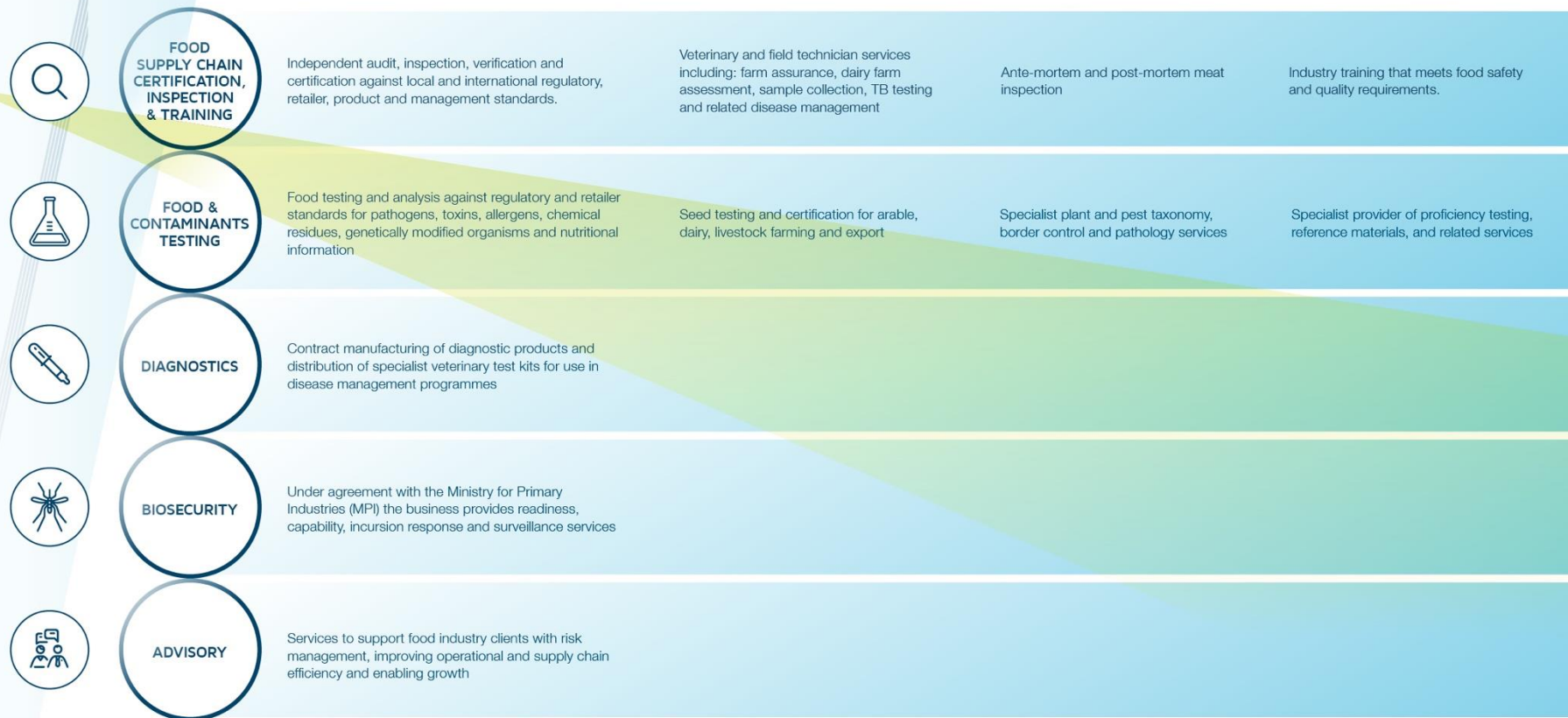


AsureQuality – Who are we?

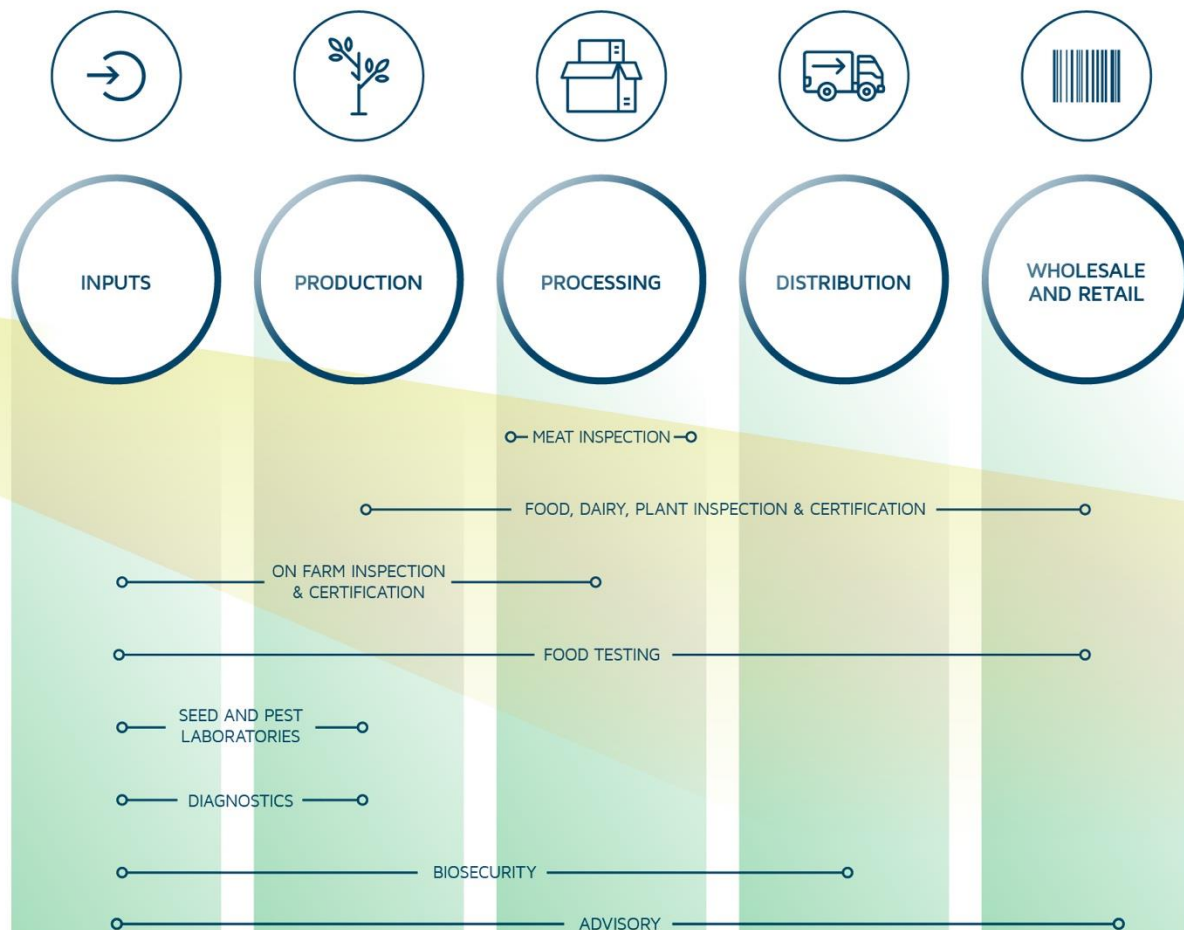
- Deliver food safety & quality services to the food and primary production sectors
- Government owned
 - Fully commercial SOE model
- 1700 industry experts
- Customers in more than 40 countries around the world
- Independent, impartial, third party agency with market access focus



The business activities are grouped across five broad areas:



Assurance expertise across the food supply chain



Inspection & Certification Services

- Inspection, verification & certification services to producers, processors & retailers across the food & primary production sectors
- Extensive domestic and international accreditations
- Over 100 different types of audits across the livestock, horticulture, dairy, forestry, arable, seeds, apiculture, food processing & retail sectors



International Accreditations



TESTING

INSPECTION

LABORATORY PROFICIENCY

ILAC GUIDE 13, ISO/IEC 17043

LABORATORIES

ISO/IEC 17025, ISTA, cGMP

INSPECTION BODY

ISO/IEC 17020

Microbiological Proficiency
Testing

Chemical Proficiency
Testing

Chemistry
- General
- Inorganic
- Organic
- Nutritional
- Contaminants
- Pesticides
- Dioxins

Microbiology
- General
- Pathogens

Serology

Entomology

Nematology

Seed and Plant
Pest and Disease

MPI Recognised Agency
- Dairy
- Bee Products
- Wine

MPI Official Organics Assurance
Programme

MPI HACCP Based Food Safety
Programmes

MPI Risk Management
Programmes

MPI Live Animal and Animal
Germplasm Official Assurances

MPI Independent
Verification Agency
for Plant Import and
Export Certification

Ante Mortem and Post Mortem
inspection of Animal Products for
the Domestic and Export Market



AUDITING



MANUFACTURING

MANAGEMENT SYSTEMS CERTIFICATION

ISO/IEC 17021

ISO 9001 Quality
Management Systems

ISO 22000 Food Safety
Management Systems

ISO 14001 Environmental
Management Systems

FSSC 22000 Food Safety
System Certification

FSSC-Q Food Safety
and Quality System
Certification

PrimeSafe

PRODUCT CERTIFICATION ISO/IEC 17065

Organics

BRC

SQF

LEAF

GLOBALG.A.P.

New Zealand GAP

Farm Assurance Schemes

AsureQuality Timber
Treatment Programme

Australian Wood Packaging
Certification Scheme

Pine Manufacturers
Association Scheme

AsureQuality Verification of
Timber Products Scheme

CodeMark

AsureQuality Engineered
Wood Products

IFOAM

AsureQuality
- Organic Standard

GOOD MANUFACTURING PRACTICE (GMP)

MPI - Agricultural
Compounds and Veterinary
Medicines

USDA

Australian Pesticides
and Veterinary
Medicines Authority

Medsafe GMP

Food & Dairy Business

- **Regulatory** - “Recognised Agency” for Risk Management Programs and Overseas Market Access Requirements
- Supply Chain Certification, includes:
 - **Regulatory Programmes**
MPI Food Control Plans and National Programmes
 - **Management System Certification**
ISO 9001, ISO 14001, ISO 22000, FSSC 22000 and FSSC-Q
 - **Product Certification**
BRC and SQF
 - **Approved Supplier Programmes**
ALDI, Bidvest, Coles, Costco, Hungry Jacks, McDonalds, My Food Bag, Spotless, Subway, Woolworths

Ministry for Primary Industries
Manatū Ahu Matua



BRITISH RETAIL CONSORTIUM
for successful and responsible retailing



Plant & Seed Business

- **Regulatory** - “Independent Verification Agency”- authorised by NZ Govt. to undertake plant, arable and forestry export verification services on its behalf
- **GAP & Sustainability Programmes**
GLOBALGAP, Tesco Nurture Scheme, NZGAP, LEAF
- **Certification Programmes**
AQ Organic Standard, AQ CropSure Spray Safe, Customer Specific HACCP based Food Safety Programmes - BRC, SQF
- **Seeds**
Comprehensive range of independent inspection & testing



Analytical Testing Services

- **Food Quality, Composition, Nutrition and Safety**

- Chemical and Microbiological
- Residues
- Toxins
- Forensics

- **Contaminants Testing**

- Food
- Environment
- Water etc.



Biosecurity – Pest & Disease Management

- Work with NZ Govt. (MPI) to protect NZ from the harmful impact of pests & diseases
- Includes:
 - Ongoing surveillance & rapid response services to biosecurity incidents
 - Responding to and managing exotic pest & disease incursions and emergency situations



AsureQuality Academy - Training

- Industry training that meets food safety and quality requirements across the supply chain
- Recognised Private Training Establishment (PTE) with the New Zealand Qualifications Authority (NZQA)
- Training designed and delivered by our own industry experts - reflects standards both in New Zealand and overseas
- Topics include:
 - Food safety, HACCP and Auditing





The burden of foodborne diseases is substantial

Every year foodborne diseases cause:

almost
in 10
people to fall ill

33 million
healthy life years lost

Foodborne diseases can be deadly, especially in children <5


420 000
deaths



Children account for
1/3
of deaths from
foodborne diseases

**FOODBORNE DISEASES ARE PREVENTABLE.
EVERYONE HAS A ROLE TO PLAY.**

Focus

Breaking news

Home

Melon
name

BY DAN FLY

Percolati
17 confir
outbreak
weeks af

McDc
outbr
Getty

Various

Woolworths, Coles and Aldi sliced mushrooms recalled over potential plastic hazard

By [Patrick Williams](#)

Updated 13 Jul 2018, 8:46pm



brand

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brand
teria

g Delmark
or Listeria.



Fresh Produce - Food Safety Concerns

- Nutrition trends to 'Raw food diet'
- Convenience (Prepared/ washed)
- Consumer demands for year-round supply increases risks
- Popularity of organic produce
- Historically produce has been overlooked as a source of foodborne illness being 'Low Risk'
- "Fresh and fresh-cut produce cause more illness and higher number of foodborne disease than any other food commodity"

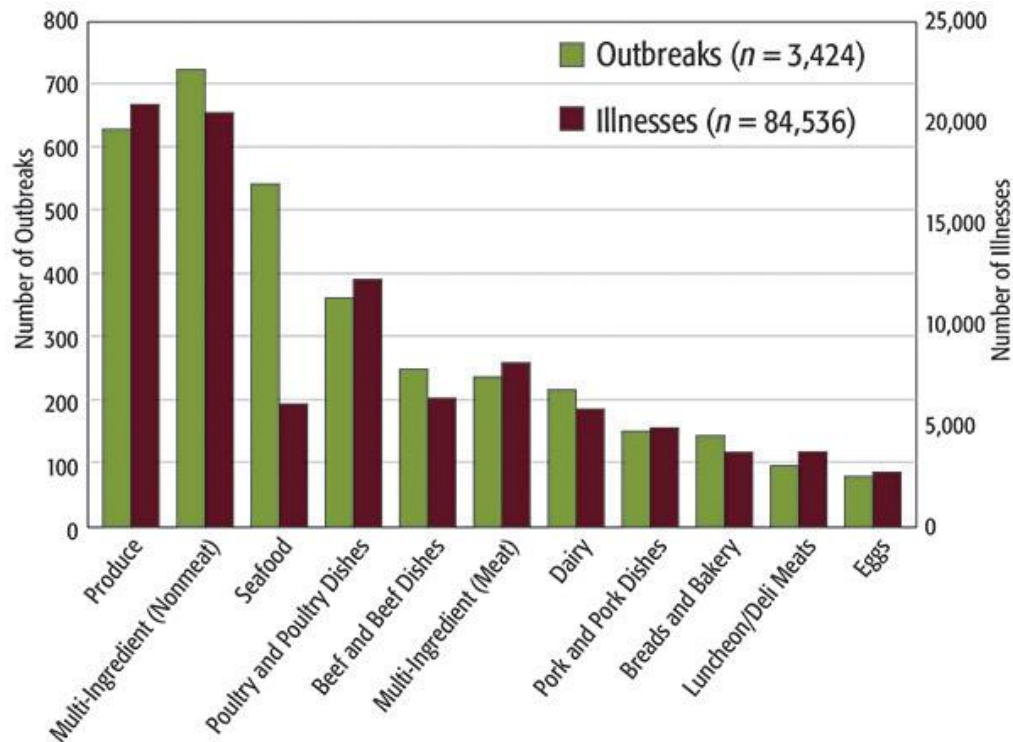


Figure 1. Outbreaks and Illnesses Due to Food, 2004–2013¹

Major sources of foodborne illness

— Pathogens

- *Salmonella*
- *Listeria monocytogenes*
- *E.coli*
- *Campylobacter**
- *Vibrio cholera**



Global issue. Poor Quality water, fertilisers or lack of effective decontamination measures

- Naturally occurring toxins
- Persistent organic pollutants
- Heavy metals



Primary factors driving food safety

- “Perceived increase” in foodborne illness
- Greater consumer awareness
- Globalisation of food trade
- Regulations (Domestic and International)
 - Biosecurity Act 1993
 - Food Act 2014 and related legislation
 - Australia New Zealand Food Standards Code
- Industry leadership
- Approved Supplier Standards
- “Emerging” hazards
- Food Safety Modernisation Act (Prevention, Enhanced Partnerships, Compliance, Import Safety & Traceability)





Point of Service



Distribution Center



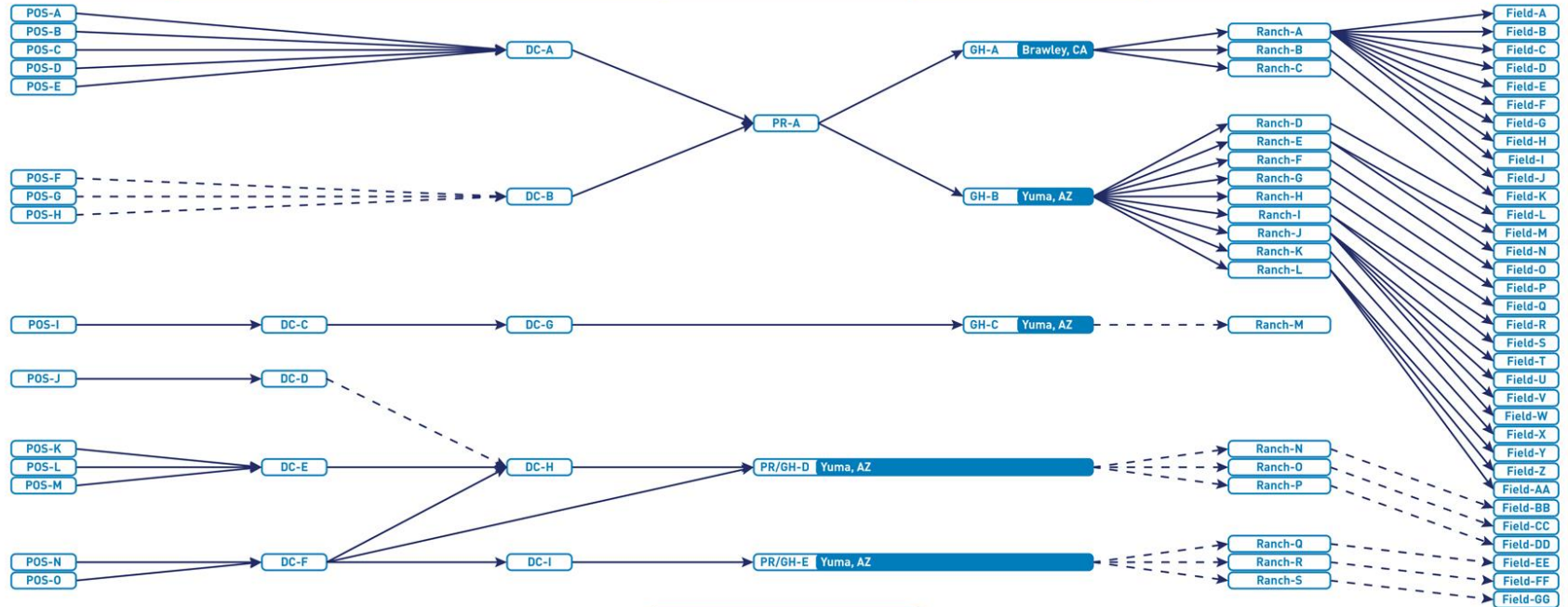
Processor



Grower/Harvester



Farm Level



Key

— Records available
- - - Informational data

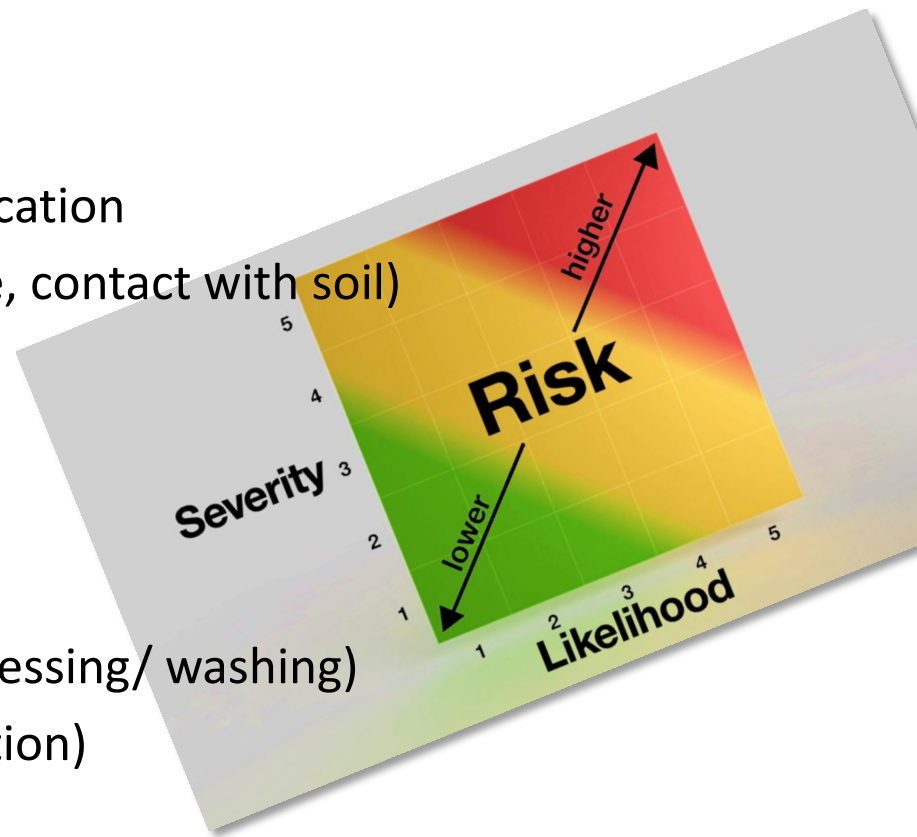
Current Operating Environment – ‘Meeting the Standard’

- Starts with...
 - GAP and GMP
 - Robust risk assessments (more on this later)
 - Technical competency & due diligence
- Knowing the ‘Standard’ requirements
 - Government Regulatory Standards
 - Customer Requirements (Schemes, Retail Standards)
 - Market Access Requirements (Export)
- Verification, monitoring and corrective action
- Testing
 - Demonstrate microbial and chemical hazards are being controlled



Considerations for conducting risk assessments

- Intended use or market requirements
- Who are your Suppliers?
- Paddock/ orchard history & communication
- Type of produce (intrinsic risk, surface, contact with soil)
- Growing conditions
- Emerging hazards
- Volume of supply
- Facilities and hazards
- Inherent product safety rational (processing/ washing)
- Validate processes (e.g. decontamination)
- Frequency of sampling/ testing



Certification Body Requirements for Verification

- Accredited, independent, impartial 3rd party assurance
- Maintain auditor approvals
- Responsible for determining the degree of conformance to:
 - Regulatory standards
 - Customer or retail requirements
 - Other standards
- Applying professional judgment
- Determining and documenting the audit outcome
- Escalate issues of concern or non-compliance



Is the operator capable of producing or supplying safe and suitable food?

Audit verification activities – Producers to Processors

■ System checks:

- Site policies and procedures
- Hazards identified
- Robust risk assessments
- Control Measures
- Validation
- Records of monitoring
- Corrective action
- Verification
 - Internal audits, testing etc.
- Continuous improvement
- Sustainability

Focus



■ On-site verification of GAP & GMP:

- Farm environment & agrichemicals
- Water source and storage
- Building, construction & location
- Site facilities, equipment, calibration
- Cleaning & Sanitation
- Pest management
- Waste management
- Approved supplier programme
- Training and competency
- Traceability
- Incident management

Additional Retail Standard Requirements

- Processes for branded packaging:
 - Storage, security and disposal
 - Line clearance and changeover procedures
 - Weight, count and volume
- Product assessment
 - Compliance with agreed specifications
 - Compliance with FSANZ/ Country of sale
- Approval of artwork and formulation
- Validation of claims
- Allergen labelling
- Specific retail testing requirements



Audit verification activities – Distribution & Retail

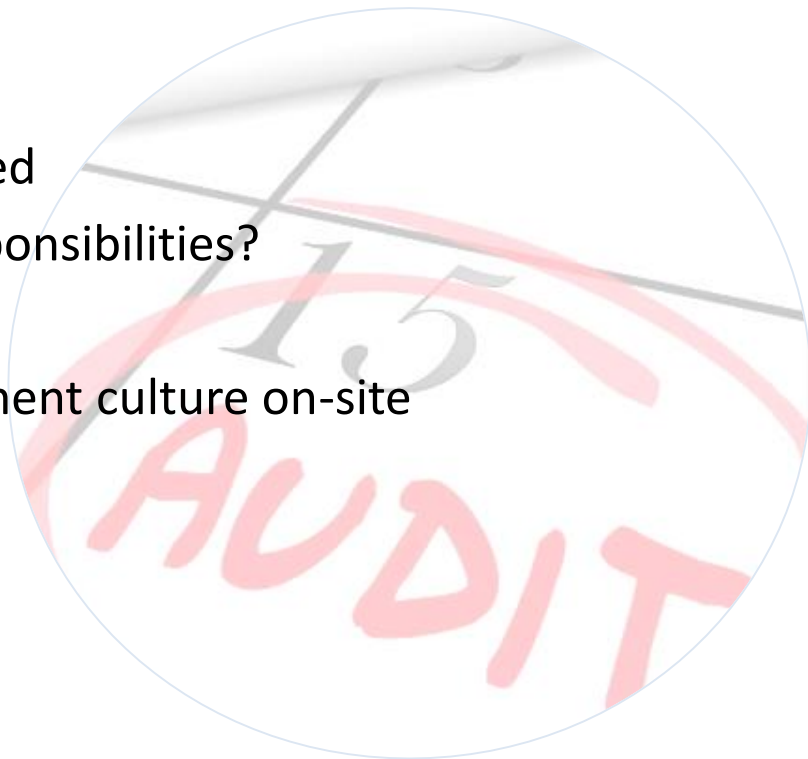
- System checks
 - Site policies and procedures
 - Hazards identified (open/ packaged product)
 - Risk assessments ('lower' risk)
 - Control Measures
 - Records of monitoring & Corrective action
 - Verification (e.g. Internal audits)

- On-site*
 - Storage and Traceability (incl. recall procedures)
 - Temperature Control (where required)
 - Stock Rotation
 - Training and competency



What to do in audits....

- Know the legal or standard requirements that apply
- Audit ready – every day!
- Due diligence vs. ‘Ticking the box’
- Understand how the audit will be conducted
- Know the areas to be covered and site responsibilities?
- Have a good attitude towards the audit
- Work as a team, demonstrate an improvement culture on-site
- Where NCs are identified, be proactive...
- Find value in the findings raised
- Ask questions...



- An audit is a 'snap-shot', 'fresh set of eye's'
- Provides confirmation of meeting stated requirements of Regulator, Scheme owner, Standard holder, other
- Provides an opportunity to correct any deviations
- Identifies areas for improvement
- Increases confidence
- Market & Brand protection
- Facilitates Trade



