



foodfocus
THE RIGHT WAY

Food safety Certification – the cure or the curse

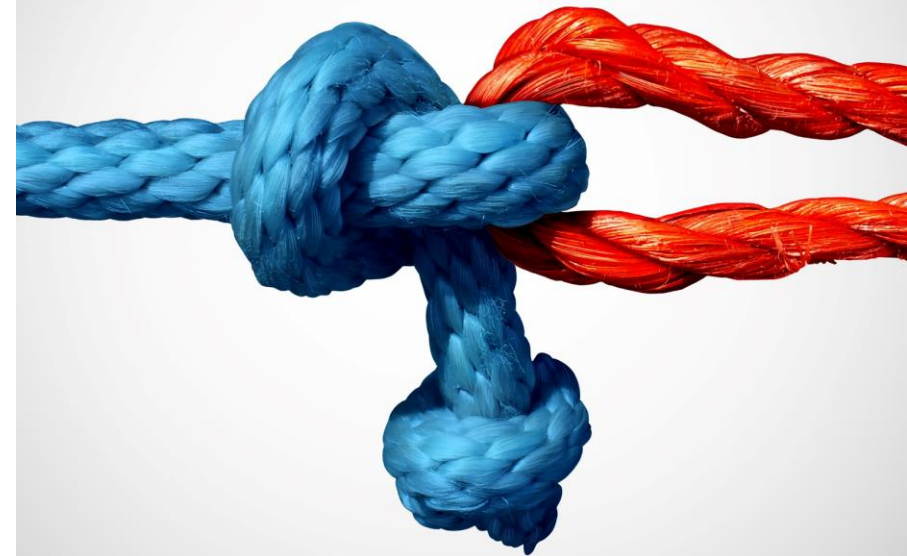
Linda Jackson

www.foodfocus.co.za

About Food Focus



- We are an impartial and neutral entity
- We aim to educate and empower
- We aim to support industry initiatives and associations and governmental bodies
- If we don't know the answer we will find the people who do
- We encourage knowledge sharing
- We help industry address challenges
- We help business find the right solutions





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Why is food safety such a big deal again?



- October 2017 – The Conversation



Spike in Listeria infections in South Africa: why it matters

October 22, 2017 1.11pm SAST

Day Zero



04 March 2017

Media statement by the Minister of Health Dr Aaron Motsoaledi regarding the update on the Listeriosis outbreak in South Africa



Source Identified for the Deadliest Listeria Outbreak in History

Apr 10, 2018 | Jackie Sheridan | Outbreak News



South Africa listeria: Source of 'world's worst outbreak' found

🕒 4 March 2018



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The strain of listeria found in the Polokwane factory that tested positive is particularly virulent

Source: www.nicd.ac.za

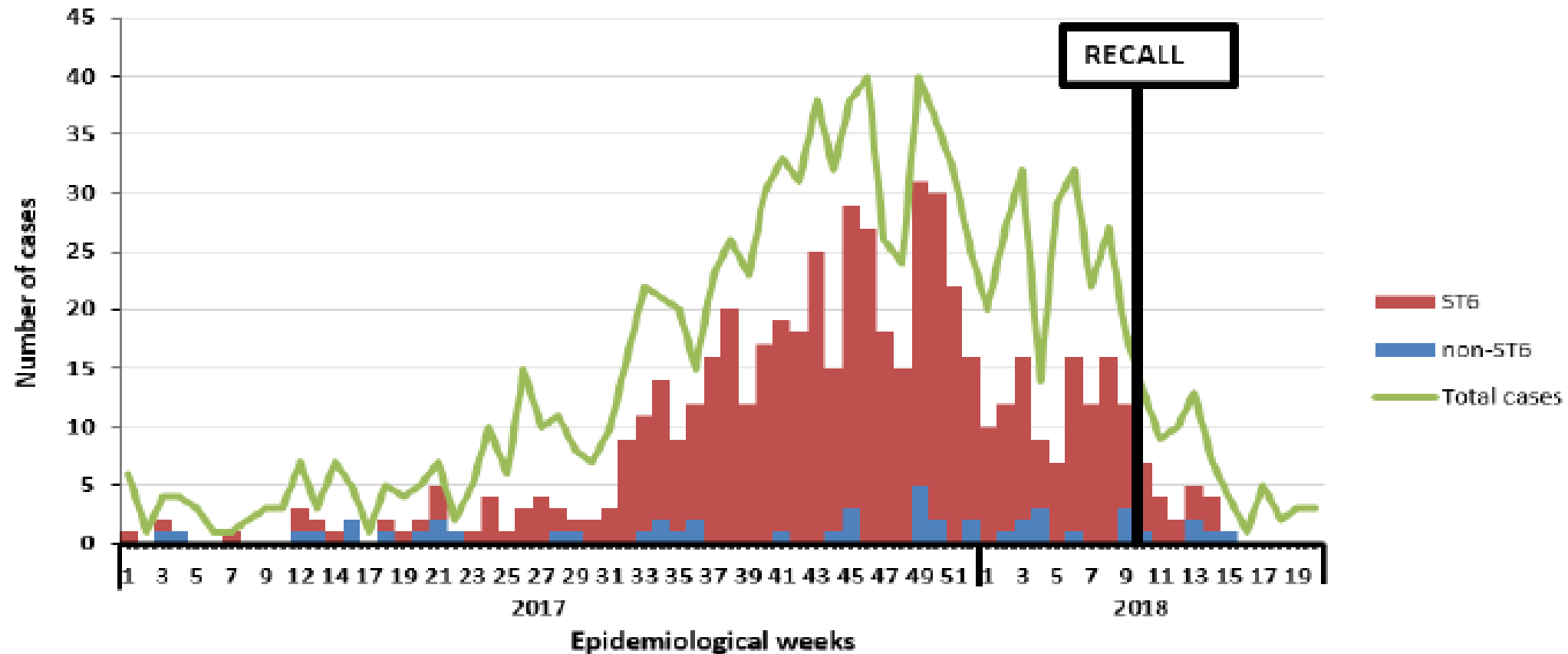


Figure 1: Epidemic curve of laboratory-confirmed listeriosis cases by date of clinical specimen collection (n=1 038) and sequence type (ST) (n=564), South Africa, 01 January 2017 to 22 May 2018

Table 1. Number of laboratory-confirmed listeriosis cases and deaths by province, where outcome data is available, South Africa, 01 January 2017 to 23 May 2018 (n=1 038)

Province	Outcome available (as a % of total cases in RSA)	Number of deaths (% of those with outcome available)	# cases (% of total cases)
Gauteng	383 (63.1)	106 (27.7)	607 (58.4)
Western Cape	129 (99.2)	30 (23.2)	130 (12.5)
Kwa-Zulu Natal	67 (88.1)	21 (31.3)	76 (7.3)
Mpumalanga	47 (97.9)	11 (23.4)	48 (4.6)
Eastern Cape	31 (56.6)	11 (35.4)	53 (5.1)
Limpopo	47 (87.0)	11 (23.4)	54 (5.2)
Free State	30 (85.7)	8 (26.7)	35 (3.4)
North West	25 (86.2)	7 (28.0)	29 (2.8)
Northern Cape	6 (100.0)	3 (50.0)	6 (0.6)
Total	765 (73.7)	208 (27.2)	1 038

We may have forgotten...

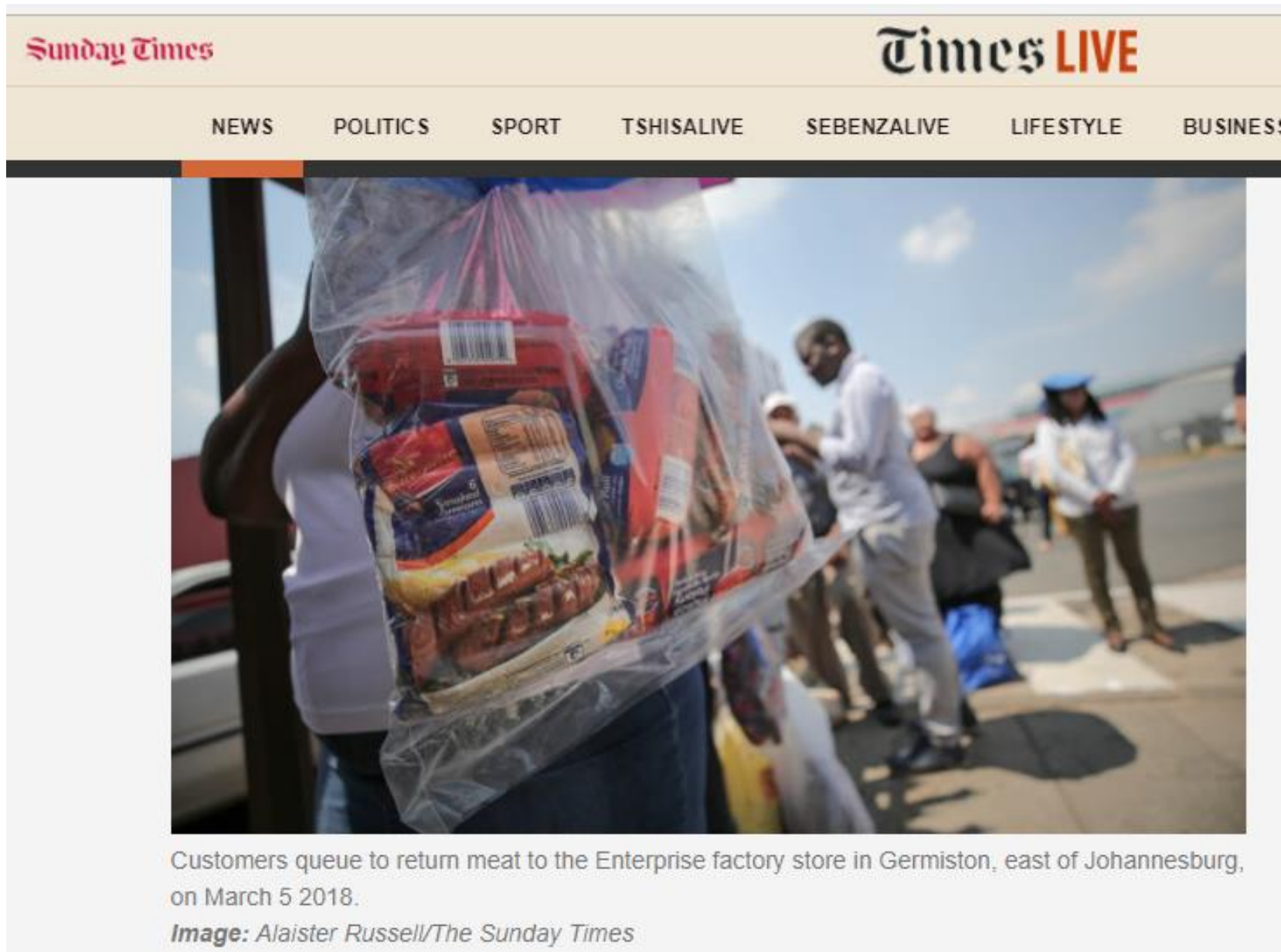


EATING FOOD

PREPARED BY SOMEONE ELSE

IS A MATTER OF TRUST

The trust is broken.





Last month

NATIONAL

GIVE US CASH FOR POLONY!



By **Tebogo Mokwena and Joshua Sebola** | Tuesday, March 06, 2018 13:00



"GIVE us back our money now!"

These were the words of angry customers who returned cold meat to the Enterprise factory shop in Germiston, Ekurhuleni yesterday. This came after Health Minister Aaron Motsoaledi on Sunday warned people not to eat cold meat. He said the *Listeria* bacteria had been traced to an Enterprise Foods facility in Polokwane, Limpopo.

Tiger Brands, which owns Enterprise Foods, has since announced that it will recall all

Food safety DOES have economic consequences



Listeria outbreak: SA neighbours ban meat exports

2018-03-05 21:04



Johannesburg - Four countries in southern Africa on Monday took steps against South African chilled meat imports made at a factory found to be the origin of the world's worst-ever listeria outbreak.

Mozambique and Namibia announced they were immediately suspending imports of the products. Botswana said it was recalling the items "with immediate effect", while Zambia called on South African retail chains in its country to pull the incriminated goods from local shelves.

Since January 2017, 948 people in South Africa have contracted listeriosis - a disease caused by bacteria from soil, water, vegetation and animal faeces which can contaminate fresh food, notably meat.

At least 180 have died, according to official figures.

Health officials say the source of the outbreak was an Enterprise Food plant, 300km northeast of the



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What To Read Next

BUSINESS

Jobs shed as cooked meat sales dip

Lynley Donnelly 16 Mar 2018 00:00



Customers queue to return Enterprise products in Germiston, outside Johannesburg, after Tiger Brands ordered a recall. (Oupa)



Red meat sales plummet amid 'listeria hysteria'

SOUTH AFRICA Wednesday 14 March 2018 - 3:27pm



Polony recall will affect the poorest of the poor NEWS

Neil Roets

□ 2018-03-07 12:26



The recall of polony and other processed meats is going to have a major effect on deeply indebted consumers.

The recall was implemented by Health Minister Aaron Motsoaledi because it was feared that these processed meats were the source of the devastating listeriosis outbreak that killed 180 people



Kotas or bunny chows are usually filled with cheaper processed meats such as polony in order to cut costs.



Your brand can be impacted.



BUSINESSREPORT COMPANIES ECONOMY ENERGY MARKETS ENTREPRENEURS TECH

Listeria may bite Tiger Brands for R1bn

COMPANIES / 20 MARCH 2018, 06:50AM / DINEO FAKU



A couple leaves the Tiger Brands factory shop in Germiston. Picture: Siphwe Sibeko/Reuters

JOHANNESBURG - Tiger Brands continued its slippage on the JSE yesterday, losing a further 1.54percent as the beleaguered company shut another factory amid reports

Food safety is an international concern



WHO: South Africa's listeriosis outbreak 'largest ever'

2018-01-13 10:00

Derrick Spies, Correspondent



news24

Johannesburg - The World Health Organisation has said South Africa's *Listeria* outbreak, with nearly 750 confirmed cases, is believed to be the largest-ever outbreak of the bacterial disease listeriosis.

The second largest outbreak of listeriosis was in 2011, when the United States had a total of 147 reported cases. Prior to that, Italy had a large occurrence in 1997.

Listeriosis is a serious, but preventable and treatable disease caused by the bacterium, *listeria monocytogenes*, which is found in soil, water, vegetation and some animal faeces. Animal products, including meat and dairy; seafood; and fresh produce, such as fruits and vegetables, can all be contaminated



Listeriosis is one of the serious food-borne illnesses you can contract from bacteria.

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Food safety can dominate ALL media channels.



IOL NEWS BUSINESS SPORT ENTERTAINMENT LIFESTYLE TRAVEL MOTO

#Listeriosis gets South Africans talking on social media

POLITICS / 5 MARCH 2018, 7:47PM / NONI MOKATI



ALL media channels. Front pages and street posters, twitter trends and Sunday evening prime time TV – all talking about the same thing: Listeriosis and then polony.

That level of marketing would cost you an absolute fortune!

The consumer is king but an ignorant one.



What you need to know about Listeriosis

What is it?

Listeriosis is a serious, but treatable and preventable disease caused by the bacterium, *Listeria monocytogenes*.



Symptoms

- Diarrhoea
- Fever
- Vomiting
- Weakness
- Muscle aches
- Headache

Who's at risk?

- pregnant women
- neonates
- very young infants
- elderly persons
- anyone with a weakened immune system



Five Safety tips



- Keep hands, utensils and surfaces clean
- Separate raw and cooked food
- Cook food thoroughly
- Keep food at safe temperatures
- Use safe water and raw material



Foods to avoid

Ready-to-eat cold meat products:

- Polony
- Viennas and other sausages
- Cold meats



Sources

- Directly at origin e.g. farm
- Food processing plant
- Retail
- Food preparation at home



government
communications

Department:
Government Communication and Information System
REPUBLIC OF SOUTH AFRICA



You CAN be sued for food safety issues.



Listeriosis outbreak: Tiger Brands opposes applications for class action

SOUTH AFRICA Tuesday 10 April 2018 - 5:09am

Tiger Brands



- In March, ten applicants approached the South Gauteng High Court to sue the companies for death and injury they claim resulted from listeriosis. The court is yet to make a ruling on the applications for the lawsuits.
- Tiger Brands said it is opposing is the fact that two class actions are being brought simultaneously as procedurally this is not possible.

Class action lawsuit goes ahead for listeria victims

29 March 2018 - 09:07

BY KATHARINE CHILD

A photograph of a large, light-colored sign for 'RICHARD SPOOR INC ATTORNEYS'. The sign is mounted on a building, and the background shows some architectural details and a clear sky.

RICHARD SPOOR INC
ATTORNEYS



Food safety can be political



EYEWITNESS NEWS



LATEST LOCAL SPORT LIFESTYLE POLITICS OPINION FEAT

MOTSOLEDI: GOVT CAN'T BE BLAMED FOR LISTERIOSIS OUTBREAK

During a debate in the National Assembly on Thursday Motsoaledi said his department moved as fast as it could to detect the source of the outbreak.



Govt holds meat firms responsible for listeriosis outbreak - Motsoaledi

Apr 19 2018 18:12 Lameez Omarjee



Cape Town - Health Minister Aaron Motsoaledi said on Thursday that the companies which produce processed meat have the resourced labs to test products and should be held responsible for the listeriosis outbreak.

Motsoaledi was answering questions in Parliament about the management of the listeriosis outbreak.

On March 4 the Department of Health held a briefing, where the minister revealed that the source of the outbreak was an Enterprise Foods facility in Polokwane.

- **READ: Listeriosis outbreak traced to Enterprise facility in Polokwane**

"What we found in the Enterprise laboratory in Polokwane is not acceptable," said Motsoaledi.

Responding to a question about government's responsibility in the outbreak, he explained that the department had done its best in workshopping environmental care practitioners or health inspectors from municipalities



Aaron Motsoaledi

fin24



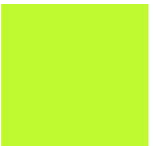
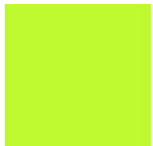
Not all pathogens are created equal

- The temperature range for growth of *L. monocytogenes* is between -1.5 and 45°C, with the optimal temperature being 30–37°C. Temperatures above 50°C are lethal to *L. monocytogenes*.
- As *L. monocytogenes* can grow at temperatures as low as 0°C, it has the potential to grow, albeit slowly, in food during refrigerated storage.
- *L. monocytogenes* will grow in a broad pH range of 4.0–9.6
- Like most bacterial species, *L. monocytogenes* grows optimally at a water activity (a_w) of 0.97. However, *L. monocytogenes* also has the ability to grow at an a_w of 0.90 and can even survive for extended periods of time at an a_w value of 0.81.
- *L. monocytogenes* is reasonably tolerant to salt and has been reported to grow in 13–14% sodium chloride. Survival has been reported at 20% concentrated salt solutions
- *L. monocytogenes* can grow under both aerobic and anaerobic conditions.
- *L. monocytogenes* can grow in cool, damp environments such as those found in any processing area.
- *L. monocytogenes* have the ability to form biofilms
- *L. monocytogenes* have the ability to persist in the processing environment
- *Due to its pervasive nature it is almost guaranteed to be found in certain processing environments.*

The culprit is *Listeria monocytogenes* ST6 but...



- 11 other Sequence Types (ST1, ST101, ST2, ST204, ST219, ST224, ST3, ST5, ST54, ST8, and ST876).
- Thirty-eight isolates (9%) have been identified as ST6, and 19 Sequence Types account for the remainder.





Shared Responsibility for Food Safety

■ Government

■ Industry

■ Consumers



So what is the DOH doing?



- R638 – Hygiene requirements
 - The Person in charge
 - Qualified
- R607 – HACCP
 - All RTE processed meat and poultry products
- R692 – Micro
 - ? Safe levels?

And the rest...



- DAFF
 - Processed meat regulation – compositional requirements
 - VPN 52 - Subject: Guidelines on the verification of compliance with process hygiene control and microbiological food safety performance objectives under the Meat Safety Act
- DTI
 - SANS 885
 - VC 9100

What's next?

- Salmonella?
- STEC
- Mycotoxins
- AMR?





- Food recalls soar 10% in 5 years - with meat and poultry contamination up more than 80%, report finds
- Produce and processed food recalls increased two percent from 2013 to 2018
- But meat and poultry recalls falling in the category of Class I - meaning consumption could lead to death - increased by more than 80 percent
- Researchers say they are unsure if the rise in recalls is due to better technology that can detect contamination or more bacteria in the food supply
- By [MARY KEKATOS HEALTH REPORTER FOR DAILYMAIL.COM](#)
- **PUBLISHED:** 21:56 BST, 17 January 2019 | **UPDATED:** 14:28 BST, 20 January 2019

What should Listeriosis mean to you and I?



- What did WE learn?
 - Certification is NOT a guarantee?
 - Auditor competence is critical?
 - Auditors can be summoned?
 - Will this be another PCA?

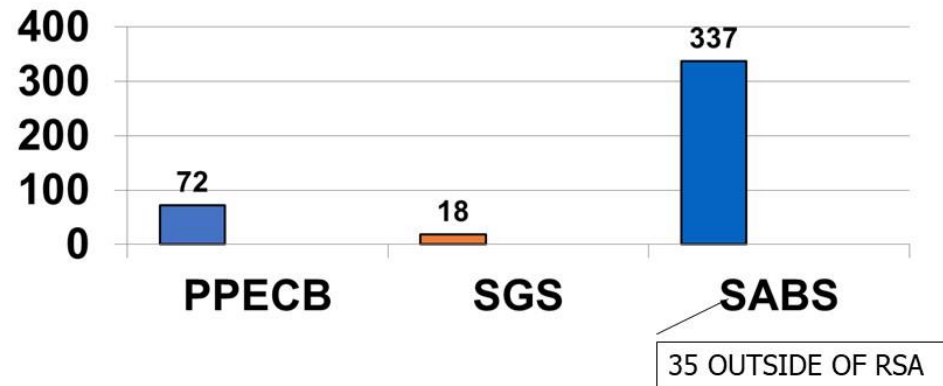


What should Listeriosis mean to your clients?

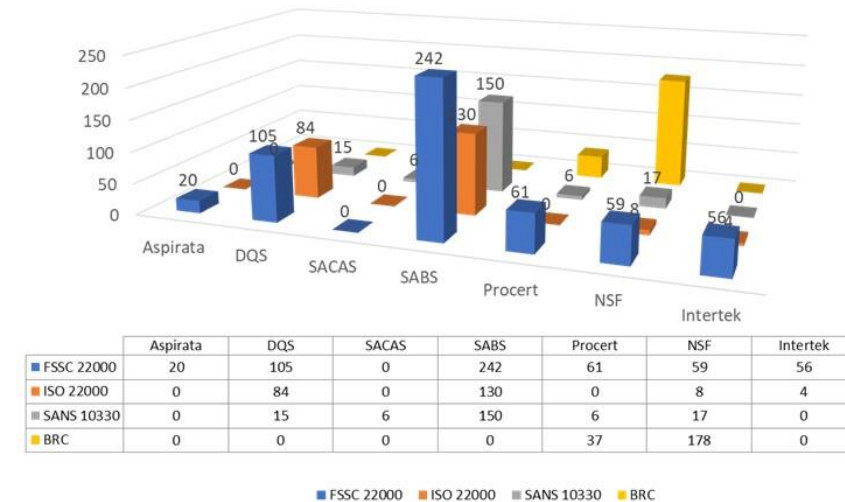
- Review of HACCP plans and any emerging risks
- Review of recall plans
- Review of strength of food safety teams
- Review status of implementation of all food safety programmes
- Review of corporate risk register in relation to food safety

A lot has changed...

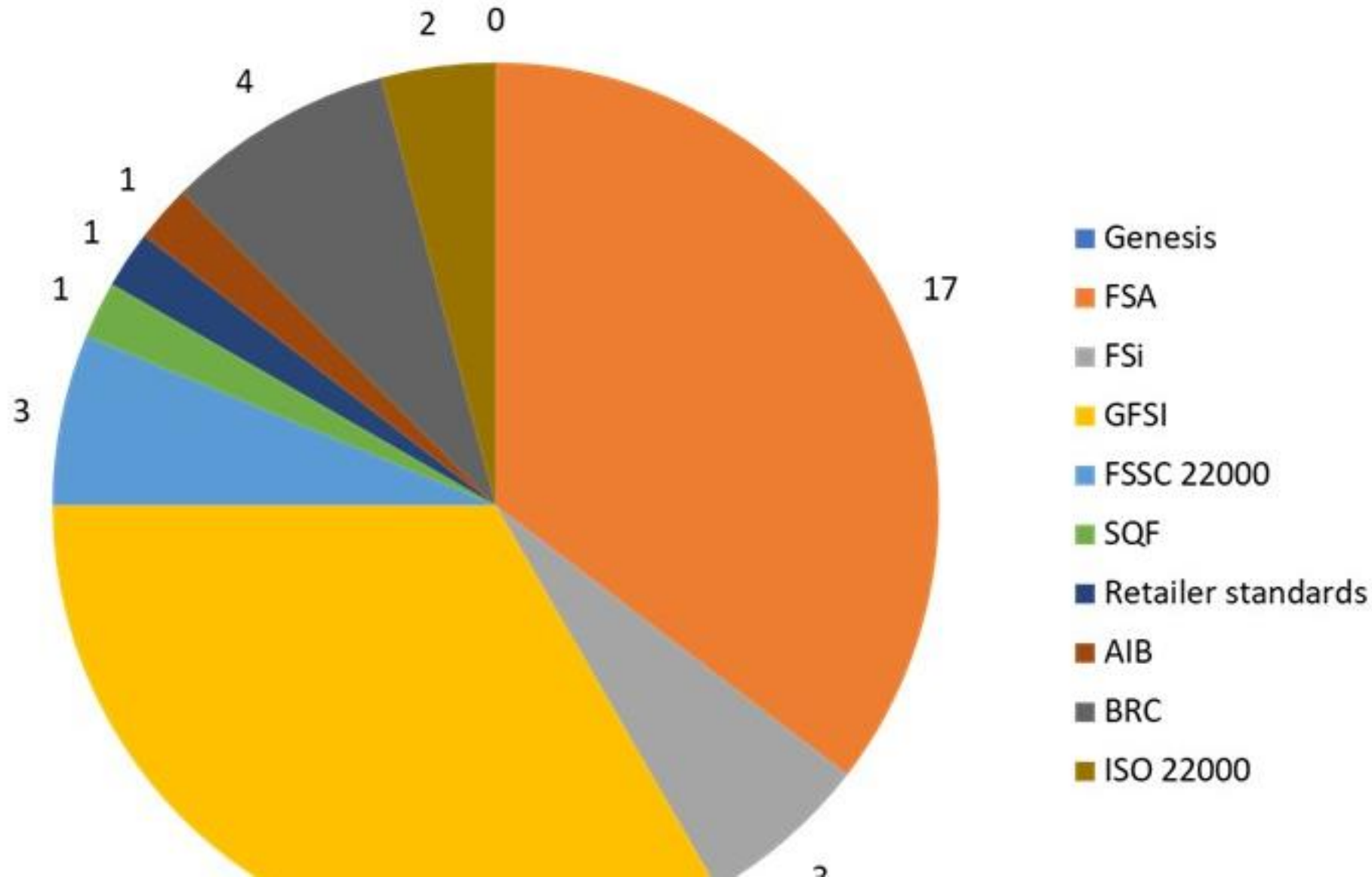
FOOD COMPANIES CERTIFIED TO SANS
10330/ISO 22000 BY CERTIFICATION BODY
2007



FOOD COMPANIES CERTIFIED TO SANS
10330/ISO 22000 BY CERTIFICATION BODY
2017



FOOD SAFETY MANAGEMENT SYSTEMS IN OPERATION FROM OUR SURVEY n=50



What can we conclude?

- Certification is the business to be in?
- There is growth in the food industry?





We are great at passing audits but...



Failure of HACCP – 2007...

- Poor hygiene practices / inadequate prerequisites
- Lack of management commitment
- Externally imposed
- Lack of resources
- Too complex
- Lack of knowledge / training
- Poor records / too much paperwork
- System sits in Manager's office
- Too many critical control points



What is the objective of certification?

- Is our food really safer?
- Are we really more compliant?
- Are our clients really committed?
- Are we really committed?
- When is it a MAJOR?



Whiting & Bennet (2003)

- Leadership at the top
- Confidence in the part of all employees
- Clear management visibility and leadership
- Accountability at all levels
- Sharing of knowledge and information



Griffith

- Leadership including Goals and objectives
- Communication
- Food safety training, competence and risk perception
- Food safety commitment and motivation
- Food safety resources, support and environment



Will the new FSSC 22000 requirements help this?



- FSSC v5
 - ISO 22000:2018
 - Leadership
 - Context
 - Internal and external issues
 - Two levels of risk assessment – two PDCA cycles
 - ...Unannounced audits (v4.1)
 - New definitions
 - Some administrative changes
 - FSSC 22000Q?

What are we measuring?

- Dr. Gary Ales
- Culture is patterned after what people talk about, but it is shaped by what is measured and rewarded.





- Griffith, Developing and maintaining a positive food safety culture



GFSI definition of food safety culture

- Shared values, norms, and beliefs that affect mindset and behaviours towards food safety across/in/throughout an organisation.
- Shared values, norms and beliefs generally seen as a learned pattern of conditions that are taught to new members when they join a group.

Are we part of the FSC problem?



- This is NOT another set of audit requirements to tick boxes
- What is our culture towards food safety?
- How does this clash with our business objectives?
- We can be significant drivers of culture change
 - Leadership to leadership
 - Auditor training

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