



TACCP/VACCP – What the?

MINTRAC Conference – Gold Coast

Roo in the Stew

In September 1981:

- San Diego Meat Inspector noticed some Australian beef was darker and stringier than normal beef
- Large Australian company was substituting Kangaroo for Beef
- Put Australian Meat Export business under threat
- Resulted in Royal Commission

Australia's First VACCP system

- AQIS developed security systems and accountability to prevent food fraud
- Protecting Australian meat export



Meat Industry – Not starting from scratch

Meat Industry Traceability System

- Designed to prevent Food Fraud
- Recognised internationally as one of best traceability systems
- Gate to Plate

LPA Audit program:

- Evidence of source – eg. particular farm
- Free from chemicals, HGP free
- Safe to slaughter, process and supply to all markets



From Growers / Farmers to Supply chain



HACCP vs TACCP vs VACCP

Food Safety Management System

FOOD SAFETY HACCP

Hazards

Prevention of
Accidental
Contamination

- Science based
- Logical
- Food borne illness

FOOD DEFENCE TACCP

Threats

Prevention of
Intentional
Contamination

- Behavioural or Ideological
- *Damage businesses*
- *Hurt people*

FOOD DEFENCE VACCP

Vulnerabilities

Prevention of
Intentional
Substitution

- Economically Motivated
- *Make money \$\$\$*

HACCP - TACCP

HACCP is logical. Consider:

- Identify production, engineering and supply chain hazards
- Control reasonable hazards.

TACCP – word “reasonable” is rarely used.

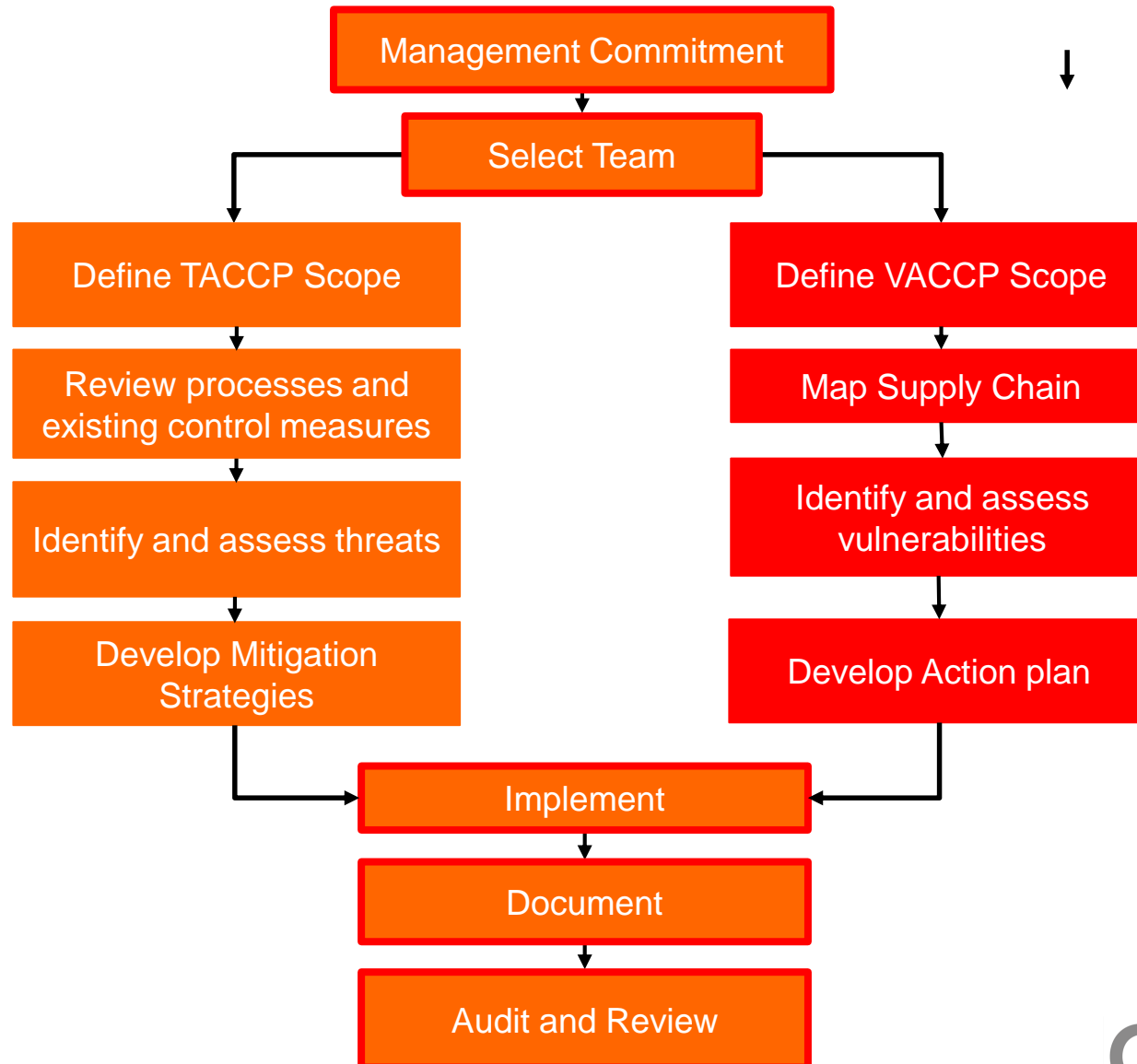
- Identify threats to business / product
- Threats arise from unreasonable people or organizations
- Eg. Disgruntled employees, terrorists, ethical campaigners (eg. Animal welfare groups etc)

Assemble TACCP/VACCP Team

Select TACCP/VACCP team members to cover all areas of the business:

- Production
- Quality
- HR
- Security
- Purchasing
- Maintenance/Engineering

TACCP / VACCP Implementation



TACCP: Define your Scope

Define your scope:

- Production line
- Process based

Each site must complete, site specific analysis of potential threats

TACCP: Review your processes

1. Use your HACCP Flow chart
2. Walk the floor, identify potential hazards, check all lines
3. Classify potential threats based on:
 - No. People affected through illness/death
 - Cost to business
 - Economic impact
 - Psychological Impact – Symbolic act

TACCP: Classify potential threats

Classify potential threats based on:

- No. people affected through illness/death
- Cost to business
- Economic impact
- Psychological Impact – Symbolic act

CARVER Shock framework is good, but there are others.

TACCP: Mitigate threats

Need to think like a person who wants to cause harm...

How would YOU do it?

How can you stop it from
occurring?

VACCP: Map your supply chain

Map your supply chain:

- Ingredients
- Raw materials
- Packaging

VACCP: Identify potential vulnerabilities

Identify potential raw materials that can be substituted or contaminated

Consider:

- New suppliers – is the price too good?
- Good and Bad seasons – has the harvest been affected? Supply decreased, affecting cost to produce ingredients
- Has demand increased?
- Supplier facing hardship – need to check Financial Statements for suppliers for BRC

VACCP: Assess potential risks

????

VACCP: Develop Action Plan

Prioritise potential risks – you can't change your supply chain overnight

Perform testing – to confirm origin and claims.

Short supply chains eg. Patties berries were sourced from NZ, from China with berries grown in South America.

VACCP: Basic Questions to ask

If you are a smaller business and don't know where to start, try answering a few basic questions first.

- What are your key raw materials?
- Where do they come from?
- How resilient is their supply chain?
- How do you protect your business from food fraud?

Above all – think Risk and Plan ahead

VACCP IMPLEMENTATION

A VACCP Plan should consider the following:

- Product authenticity, claims as to what the foodstuff is or contains and its chain of custody throughout the supply chain.
- System to minimise the risk of purchasing fraudulent or adulterated food raw materials
- Ensure that all product descriptions and claims are legal, accurate and verified.

Examples of Threats

Examples of Threats:

- Extortion (blackmail) such as the 1990 glass in baby food case.
- Malicious contamination of food stuff by staff or terrorists
- Espionage where product recipes and techniques are at risk (Coca-Cola)
- Manuka Honey – substituted for normal honey
- Counterfeiting, such as the fake Glen's Vodka case in 2013

Food Fraud: Glen's Vodka (UK)



Methylated Spirits + Bleach



© PA

Highly organised – 165k bottles produced



Food Fraud: Glen's Vodka (UK)

'The gang were fully aware the counterfeit vodka they manufactured contained highly dangerous chemicals, making it unfit for human consumption, but were interested only in making a profit at the expense of British taxpayers.'

Director of Criminal Investigation HMRC, UK

Food Defence Plan

- A Food Defence TACCP/VACCP plan will help your business to provide a safe product to your customers and protect the reputation of your business.
- No “One Size Fits All” approach
- Plan – as long or as short as it needs to be

Resources: PAS 96:2014, SAI Global TACCP guide, FDA and GFSI

Thank You



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