

SOP: RISK PROFILING SUPPORTING DOCUMENT

INTRODUCTION

1. Risk profiling of food processing plants must be completed in order to determine the risk associated to various processing plants. The category will in turn determine the frequency the processing plant must be inspected per annum.

AIM

2. To determine the risk status of all meat processing plants in RSA.

SCOPE

3. This document discusses the following:
- a. Risk profiling for food handling premises.
 - b. Type of food handled/processed/manufactured.
 - c. Food preparation/handling.
 - d. Scale of operation
 - i. Consumer profile.
 - ii. Distribution.
 - iii. Stage in supply chain.
 - e. At risk consumers.
 - f. Quality systems.
 - g. Sampling program implemented.
 - h. Previous sampling results for *Listeria* spp.

DISCUSSION

RISK PROFILING FOR FOOD HANDLING PREMISES

4. This part of the document is to confirm the details of the meat processing facility to be inspected. This part of the document comprises of the following:

- a. Name of Premises: Indicate the full name of the premises.
- b. Address: The full address must be listed, the province must be specified.
- c. Tel No: The contact number of the owner / manager in charge.
- d. Contact Person Name: The name indicated is the name for the previously listed telephone number.

- e. Date of Assessment: Indicate the date of the inspection.
- f. EHP: Indicate the initials and surname of the EHP conducting the inspection.
- g. HI No: Indicate the HPCSA HI registration number of the EHP conducting the inspection.
- h. Does the facility manufacture polony? Make a "X" over either the "Yes" or "No".
- i. Does the facility manufacture ready-to-eat sausages? Make a "X" over either the "Yes" or "No".
- j. Does the facility manufacture other ready-to-eat processed meat? Make a "X" over either the "Yes" or "No".

RISK FACTORS

TYPE OF FOOD HANDLED/ PROCESSED/ MANUFACTURED

5. In this block, there are three (3) questions of which only one must be marked. Where there is a range of foods, base determination on foods that pose greatest risk.

6. The risk to be applied relates to the product as offered to the customer being supplied from the establishment, e.g. risk is based on final products produced rather than the ingredients used.

7. High risk foods: As follow:

- a. Ready to eat foods that support the growth of pathogenic bacteria easily, and do not require any further heating or cooking.
- b. High risk foods that are ready to eat when sold or served.
- c. E.g. Cooked meat and poultry such as; beef, pork, ham, lamb, chicken, turkey, duck.
- d. Cooked meat products such as: meat pies and pasties, meat stock and gravy, cooked-chill meals.
- e. Dairy produce such as: milk, cream, artificial cream custards, products containing unpasteurised milk, ripened soft and moulded cheeses.
- f. Egg products such as; cooked eggs, products containing uncooked or lightly cooked eggs, eg Mayonnaise, mousse, home-made ice cream.
- g. Shellfish and other sea-foods such as; mussels, cockles, cooked prawns, raw oysters.
- h. Farinaceous dishes including; cooked rice, pasta, couscous.

8. Medium risk foods. As follow:

- a. Medium risk foods that are ready to eat when sold or served.
- b. Eg herbs and spices.

- c. Frozen or dried fruits and vegetables.
- d. Bottled water.
- e. Prepared but not ready to eat foods (pizza, pot pies, etc)
- f. Acidic foods, such as pickled foods, vinegar, fruit.
- g. Bread, rolls, frozen dough.
- h. Fruit juices.

9. Low risk foods: As follow:

- a. Low risk foods that may or may not be ready to eat.
- b. E.g. Dry goods those that contain minimal amounts of moisture, such as ; bread, flour, biscuits, cereal etc.
- c. Foods that have been preserved eg smoked or salted fish.
- d. Fermented products such as; salami, pepperoni.
- e. Foods with high sugar/fat content for example; jam and chocolate.
- f. Tinned food, whilst unopened.
- g. Sugar, tea, coffee.

FOOD PREPARATION/ HANDLING

- 10. This part consists of seven (7) options of which only one should be chosen.
- 11. Where more than one type of activity is carried out, base determination on highest risk activity.
- 12. Involving one or more of the following:
 - a. Heat treatment
 - b. Reheating.
 - c. Temperature controlled distribution.

SCALE OF OPERATION

- 13. Consumer Profile: Here it should be determined if the facility is operating on a small, medium or large scale. One of the following criteria should be chosen:
 - a. Small: This means that the facility produce or process less than 5 tons of product per day, and or less than 25 tons per week.
 - b. Medium: This is a facility that produces or processes between 6 to 150 tons per day, and or 30 to 750 tons per week.

- c. Large: This is a facility that produces or processes more than 151 tons per day, and or more than 751 tons per week.

14. Distribution: Here only indicate the current distribution of the processing facility. Only indicate one answer. The options are:

- a. Local/ Direct Consumption: This indicates that the meat processing facility is only distributing/selling the products in the local area where it is located.
- b. Provincial: This is chosen when the meat processing facility is only distributing within the province it is located in.
- c. National: This must be indicated if the meat processing facility is distributing to the current province it is located in, as well as one or more other provinces.
- d. International: If a meat processing plant is distributing outside the borders of South Africa, this must be indicated/ticked.

15. Stage in Supply Chain: This determine if the meat processing plant is supplying products to other food businesses or not. (Only pick one). The following:

- a. Food Business Not Supplying Other Food Businesses: This is when no product created in the meat processing area is supplied to another food business to create/ produce another product.
- b. Food Business Supplying Other Food Businesses Including Marginal, Localised and Restricted: This is chosen as soon as one product produced in this meat processing plant is supplied to another business for further production.

AT RISK CONSUMERS

16. Only pick one of the three variables. As follow:

- a. Main Consumer Group is Vulnerable: This is when the product sold, is mainly consumed by a certain vulnerable group.
- b. Direct Supply of Food to Vulnerable Groups, e.g. Hospitals, Nursing Homes, Day Care Centres, Vulnerable Centres: This is chosen if the meat processing facility is supplying a product to one of the areas listed in the question.
- c. Crèches Serving Full Meals (prepared on site): This is chosen when the meat processing plant is supplying products to only Crèches and not to the groups listed in 13.b.

QUALITY SYSTEMS

17. Please take note that only one of the following should be ticked. The following:

- a. Food Safety Management System: This includes:
 - i. FSSC 22000. (Food Safety Standards Committee).
 - ii. ISO 22000. (International Standards Organisation).

- iii. BRC. (British Retail Consortium).
- iv. GFSI. (Global Food Safety Initiative Standards).
- b. HACCP: This block is picked if the plant is HACCP compliant and has proof of an approved audit within the last year.
- c. Environmental Management (Sampling Plan): When a processing plant is not HACCP compliant, yet there are proof of an implemented sampling plan, this box should be checked.
- d. Food Hygiene Management. When the processing plant do not comply to HACCP and do not have a formal implemented sampling plan, yet a food hygiene management system is implemented this box should be marked.
- e. COA only (Regulation 962 Comply): This box should be checked if the processing plant is only complying with the minimum standards as listed in Regulation 962, and in possession of a valid COA.
- f. None. When the meat processing plant is not in possession of a valid COA.

SAMPLING PROGRAM IMPLEMENTED

18. Indicate if the meat processing plant has an implemented sampling program or not by choosing only "Yes" or "No".

PREVIOUS SAMPLING RESULTS FOR LISTERIA SPP

19. Only if "Yes" was indicated in the previous question, the following question should be answered. The following:

- a. Positive LM: If the plant received confirmed positive results for LM, tick this box.
- b. Negative LM: If the plant received confirmed negative results for LM, tick this box.
- c. Positive Listeria Spp: Only if LM has not been checked already, and the plant obtained confirmed positive results for Listeria spp, this box should be ticked.
- d. Negative Listeria Spp: If the plant received confirmed negative results for Listeria Spp, this box can be ticked.

CONCLUSION

20. You are hereby requested to write neatly and complete the risk profiling tick sheet neatly and legibly.

21. After completion you are kindly requested to forward this document to Agent02EOC@nicd.ac.za and cc Daniel.nkuna@health.gov.za

Kind regards

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