

Joint development of a European and International Guideline for the Standardisation of Food Safety in the Supply Chain



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Initiative, Organization and Guidance
International Association ENFIT e.V.

Title: EUROPEAN WORKING GROUP-Language: Englisch

Date: See time table 2018

Start/ End: 10 – 16 o'clock

Location: EUROFINS Scientific Services
Avenue Herrmann-Debroux 48
1160 Auderghem - Brüssel

Current Situation

Every day in Europe, more than 250,000 tonnes of unpackaged raw materials and foodstuffs are transported as liquids, or in powder or granulated form, in food transport containers from raw material producers to producers of consumer products.

Food transport containers include tanks, silo vehicles, bulk container, ISO tank containers, tank wagons, IBC's as well as refrigerated and box vehicles, in which packaged, partially packaged or unpackaged foodstuffs are transported.

If the tanks and bulk containers are not thoroughly and regularly cleaned and disinfected, dangerous cross-contamination with bacteria, micro-organisms, mould-fungi, mycotoxins, allergens or foreign substances such as wood, glass, plastics or chemical impurities, can occur. This is a high risk for industry and also consumers. So far, it is not generally known that all the risks in the supply chain, including the risks of previous process steps, lie, in the final consequence, exclusively with the producer, who brings his final product to the market, and thus to the consumer.

Quality and certification standards, such as: IFS logistics, BRC and FSSC 2000, form only a small part of the complex processes surrounding loading and unloading, tank or bulk containers, transport, cleaning and disinfection, traceability and food defence.

Recalls by manufacturers and brands show, that cross-contamination which occurred during transport, can incur enormous costs for the companies concerned, and may also cause damage to their image and brand. Individual producers have developed their own in-house standards to reduce the risks, in order to achieve their own standards for transport, cleaning and disinfection. Only very few of these in-house standards cover all the risks of the supply chain.

As an international association, we have decided for the first time ever, to set up a European working group, in which all risks in the supply chain are considered, in order to develop binding European standards, together with you, the experts.

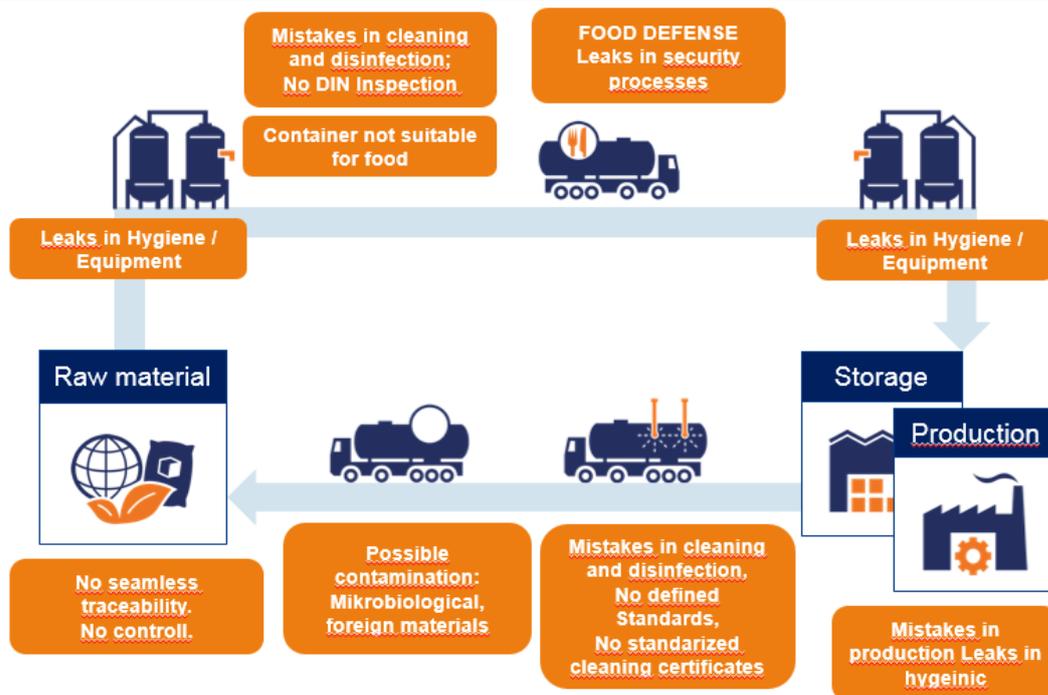
Expectations to the Logisticians

- Best possible transport price**
- Availability of the container**
- Transport container proofed by DIN 10 502-1**
- Validated and verified cleaning**
- Audited and certified cleaning stations**
- Technical and hygienic loading / unloading equipment**
- Trained stuff (hygiene for drivers, loading/unloading stuff)**
- standardized cleaning certificate (defined processes)**
- Identification of the last previous food and Allergens**
- Seamless traceability of the products and transport containers**
- Food Defense-Protection against manipulation and terrorism**



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Leaks in the Supply Chain



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We are looking for you, Experts in the fields:

Manufacturers of raw materials

For example: corn and cereal products, starches, milk powder, sugar, glucose, vegetable oils and fats, fish oils, fats, alcohols, and much else.

Food producers

For example: manufacturers of confectionery, chocolate, fruit juices and concentrates, aromas, milk and egg products, lactose, pastries, bread, ready meals, sauces, cereals, and much else.

Logisticians, Transporters, Hauliers

Cleaning Station operators

Owner of transport, tank and bulk containers, IBC's

Repair and maintenance services of transport containers

Manufacturers of transport containers

Manufacturers of Refrigeration and Box Vehicles

Plant builders for Cleaning Stations

Manufacturer of cleaning equipment and machines

Manufacturer of accessories for cleaning equipment, such as: pumps, spraying heads, steam boilers, hoses, couplings, adapters, seals

Certification Bodies

Auditors, consultants, experts

Producers of cleaning and disinfecting chemicals

Manufacturer & Developers of security systems (food defense)

Manufacturer & Developers of traceability systems for products, allergens, processes

Representatives from public organizations and associations such as:

BfR, BVLK, BDSI, IFS, BCR, FECC, CEFIC, VCI, ESSENCIA, ECTA, SGF, VdF, BGL, BVL, EHEDG, EFTCO, DVTI, ALCI, ANLIC, APLICA, ATCN, CTC, NRTCA, STCA, S&NTCA, FINTCA, VÖTS, PSMC, KTTD, APLC, CACS, MTSZ, ASCR, SlotCA, WHO, GMP, VCI, VdG, VHS and others.

How do you become a member of the working group?

Members of the European Working Group can be interested representatives from companies, associations, authorities and organizations that are connected with the topic of food safety in the supply chain.

Participants must register in writing (informally) to the working group by the end of the registration period at the latest. After the formal registration, the interested parties of ENFIT will receive a registration form, which will be returned to ENFIT within 10 days, signed and legally binding.

In the questionnaire, the participants also specify in which fee category of the working group the company falls in addition to the company data, contact address, name, postal address, function, title, eg. of the subscriber.

With the official registration the participants agree that the content (know-how) drawn up for the Guideline as well as drawings, pictures, graphs, diagrams, tables, etc. for the further utilization (publication, publication, eg.) is without restriction on the association ENFIT be transmitted. Participants confirm that, if they incorporate images, graphics, etc. into the Guideline, they have unlimited rights and transfer these to ENFIT. ENFIT, all contents of the Guideline are available without restriction, even if the association sells Guideline to other interested parties for a protection fee.

Further, the participants agree that they agree to the publication of their name and the name of the company in the Guideline.

The participants acknowledge that the Guideline's compliance rules for the development of Guideline are respected and adhered to.

No remuneration for the documents made available and the know-how of the participants is given. With the written confirmation of the admission (by the ENFIT board) in the working group, the participants receive an invoice with the proportionate costs to be paid to the account of the association within a period of 14 days. Participants whose participation fee has not been received in time can be excluded from the working group.

Working group, subgroups, and other workgroups within the subgroups

Due to the numerous and very complex issues, the working group is divided into four subgroups, which can be divided into smaller working groups if necessary. The participants can freely choose which subgroup they want to contribute. Participants are also free to register for several subgroups. ENFIT will ensure that the sub-groups are occupied in roughly the same way.

Each sub-group can consist of up to 30 people. Within the subgroups smaller working groups are formed on individual topics, which merge their results in the subgroup.

The kick-off meeting will take place on 11 October 2017 in Brussels. All participants of all subgroups are invited to the kick-off meeting in order to get to know each other and to work out the topic catalogs for the subgroups

From 2018 to 2019, the subgroups will meet in accordance with the attached timetable. Any changes in date, due to unforeseen holidays, holidays or other extraordinary events, are reserved and can be agreed with the participants in the event of adaptation.

The Working Group is divided into four sub-groups:

Working Group 1:

Hygiene and Design of Transport and Bulk Containers (liquid, powder, granulat)

Tanks, silo vehicles, bulk containers, ISO tank containers, IBC's, tank wagons.

Requirements for foodstuff handling.

Globalised labelling and identification. In accordance with DIN 10 502-1 inspection and test criteria.

What are suitable contact materials? Risk assessment.

Optimal technical and hygienic design of loading equipment.

Design of discharge pipes, pumps, fittings, adapters and hoses.

Food defence. Facilities and systems for the protection of foodstuffs against intentional contamination or manipulation (including terrorism).

Hygienic design of the transport and bulk container and its accessories for effective cleaning and disinfection.

Working Group 2:

Hygienic Practicies in Operations - Logisticians, Transport, Loading and Unloading, Parking, including Practicies like Dedicaton

Requirements of the industry for loading and unloading.

Transport containers. Transport, cleaning and disinfection. Traceability of food, allergens and processes.

Suitability and identification of tank and bulk containers.

Elaboration of defined standards for hygienic loading and unloading.

Handling of loading equipment.

Technical and hygienic requirements for auxiliary units, such as compressors, compressed air lines, filters, drying plants, eg.

Requirements for the training of loading personnel.

Self-monitoring.

The role of food business operators.

Determination of costs and effort required to meet the hygienic minimum requirements.

Effect of life style requirements like Kosher/ Halal.

Working Group 3:

Cleaning Stations, Certification and Cleaning Standards

Requirements of the industry for hygiene, security and traceability.

Standardisation of suitable, validated and verified cleaning processes.

Training of the cleaning staff.

Development of standardised cleaning documentation.

Independent monitoring systems for documentation for cleaning and disinfection.

Development of appropriate audit and certification processes.

Quality control and documentation after cleaning (measurement process and critical control points).

Securing the facilities and cleaned tanks and bulk containers against deliberate manipulation food defence, incl. terrorism.

Through which measures can current industry requirements for the reduction of undesirable contaminants (allergens, aromas), be achieved.

Technical hygienic requirements for cleaning stations. Which processes are the most effective?

Design of cleaning lanes and design of buildings/architecture.

Self-monitoring. The role of food business operators.

Effect of life style requirements, like KOSHER or HALAL, on cleaning and disinfection.

Working Group 4:

Digitalization - Traceability

Working Group Fee

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All members of the Working Group participate proportionally in the total cost of organization, personnel, documentation, translations, communication, event facilities, technology, catering, production of print materials, publications, website, <u>eg.</u>					
TOTAL AMOUNT	ENFIT Members Turnover < 50 Mio. €	Companies Turnover < 50 Mio. €	Companies Turnover > 50 Mio. €	Associations and Organizations	Representative of public Institutions, authorities, research institutions
2017 - 2019	1.000	3.500	4.500	4.000	1.000

Should you have any further questions or suggestions, please do not hesitate to contact us
 In the name of the association ENFIT

Hans-Dieter Philipowski

President

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Board: President: Dipl.-Ing. Hans-Dieter Philipowski, Vice-President: Dipl.-Ökonom Karsten Hill,
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