1. SCOPE

This procedure applies to all areas that Tijule can control within the food chain from supplier approval, receiving, manufacturing and shipment/ factory outlet sales.

1. PURPOSE

To prevent or minimize the vulnerability of raw material and products from tampering for economic gain

1. DEFINITIONS

Food Fraud is defined as intentional tampering/contamination of products for economic gain.

1. PROCEDURE

Accessibility to and Vulnerability of products were both assessed. For accessibility only unapproved entry by external (non staff) personnel was considered. For vulnerability both external personnel and staff were considered, however with accessibility restrictions/barriers already in place against unapproved external personnel the main focus of the vulnerability assessment was staff. The FDA’s *Food Defense Plan Builder* (Builder) was used to conduct accessibility and vulnerability assessments. Process steps with a sum total rating of 6 or higher were selected as actionable for *Focused Mitigation Strategies*.

**VULNERABILITY ASSESSMENT**

|  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  | |  | **Process Name** | **#** | **Process Step** | **Total**  **Score** | **A**  **Score** | **V**  **Score** | **Mitigation Suggestions** | | |
|  | |  | Ackee Process | 1 | Receiving and Sampling | 4 | 2 | 2 |  | | |
|  | | **\*** | **Ackee Process** | **2** | **Shelling** | **8** | **2** | **6** | Increase use of personnel (supervisors, trusted employees) for visual observation during operations | | |
|  | |  | Ackee Process | 3 | Sorting | 4 | 2 | 2 |  | | |
|  | | **\*** | **Ackee Process** | **4** | **Cutting and Inspection** | **10** | **2** | **8** | Increase use of personnel (supervisors, trusted employees) for visual observation during operations | | |
|  | | **\*** | **Ackee Process** | **5** | **Washing** | **6** | **2** | **4** | Use peer monitoring (e.g., buddy system) during operations or in assigned locations  Maximize visibility of operations, equipment, and locations ( keep area clear of visual obstructions) | | |
|  | | **\*** | **Ackee Process** | **6** | **Dry filling and weighing** | **6** | **2** | **4** | Use peer monitoring (e.g., buddy system) during operations or in assigned locations Maximize visibility of operations, equipment, and locations ( keep area clear of visual obstructions) | | |
|  | | **\*** | **Ackee Process** | **7** | **Addition of Brine** | **8** | **2** | **6** | Use peer monitoring (e.g., buddy system) during operations or in assigned locations | | |
|  | |  | Ackee Process | 8 | Exhausting | 4 | 2 | 2 |  | | |
|  | | **\*** | **Ackee Process** | **9** | **Sealing and Coding** | **8** | **2** | **6** | Use peer monitoring (e.g., buddy system) during operations or in assigned locations | | |
|  | |  | Ackee Process | 10 | Retorting | 4 | 2 | 2 |  | | |
|  | |  | Ackee Process | 11 | Cooling | 4 | 2 | 2 |  | | |
|  | |  | Ackee Process | 12 | Oiling and Packing | 4 | 2 | 2 |  | | |
|  | |  | Ackee Process | 13 | Labelling, Carton filling and Sealing | 4 | 2 | 2 |  | | |
|  | |  | Ackee Process | 14 | Finished Product Storage | 4 | 2 | 2 |  | | |
|  | |  | Ackee Process | 15 | Distribution | 4 | 2 | 2 |  | | |
|  | |  | Bammy Process | 1 | Sampling and Receiving | 4 | 2 | 2 |  | | |
|  | |  | Bammy Process | 2 | Trimming and Scraping | 4 | 2 | 2 |  | | |
|  | |  | Bammy Process | 3 | Washing | 4 | 2 | 2 |  | | |
|  | |  | Bammy Process | 4 | Storage (Refrigeration) | 4 | 2 | 2 |  | | |
|  | | **\*** | **Bammy Process** | **5** | **Grinding** | **10** | **2** | **8** | Use personnel (e.g.supervisors, trusted employees) for visual observation at restricted locations and operations  Use surveillance equipment to monitor locations and operations | | |
|  | |  | Bammy Process | 6 | Pressing | 4 | 2 | 2 |  | | |
|  | | **\*** | **Bammy Process** | **7** | **Sieving** | **10** | **2** | **8** | Use peer monitoring (e.g., buddy system) during operations or in assigned locations | | |
|  | | **\*** | **Bammy Process** | **8** | **Baking** | **6** | **2** | **4** | Use peer monitoring (e.g., buddy system) during operations or in assigned locations | | |
|  | |  | Bammy Process | 9 | Dressing | 4 | 2 | 2 |  | | |
|  | |  | Bammy Process | 10 | Cooling and Packaging | 4 | 2 | 2 |  | | |
|  | |  | Callaloo Process | 1 | Receiving | 4 | 2 | 2 |  | | |
|  | | **\*** | **Callaloo Process** | **2** | **Stripping and Washing** | **10** | **2** | **8** | Use peer monitoring (e.g., buddy system) during operations or in assigned locations  Maximize visibility of operations, equipment, and locations ( keep area clear of visual obstructions) | | |
|  | | **\*** | **Callaloo Process** | **3** | **Chopping** | **10** | **2** | **8** | Maximize visibility of operations, equipment, and locations (e.g., light adequately, keep area clear of visual obstructions)  Use surveillance equipment to monitor locations and operations | | |
|  | |  | Callaloo Process | 4 | Blanching | 4 | 2 | 2 |  | | |
|  | | **\*** | **Callaloo Process** | **5** | **Dry filling and Weighing of cans** | **6** | **2** | **4** | Use peer monitoring (e.g., buddy system) during operations or in assigned locations Maximize visibility of operations, equipment, and locations ( keep area clear of visual obstructions) | | |
|  | | **\*** | **Callaloo Process** | **6** | **Wet filling of cans** | **8** | **2** | **6** | Maximize visibility of operations, equipment, and locations ( light adequately, keep area clear of visual obstructions) | | |
|  | |  | Callaloo Process | 7 | Exhausting | 4 | 2 | 2 |  | | |
|  | | **\*** | **Callaloo Process** | **8** | **Sealing** | **8** | **2** | **6** | Maximize visibility of operations, equipment, and locations ( light adequately, keep area clear of visual obstructions) | | |
|  | |  | Callaloo Process | 9 | Retorting | 4 | 2 | 2 |  | | |
|  | |  | Callaloo Process | 10 | Cooling | 4 | 2 | 2 |  | | |
|  | |  | Callaloo Process | 11 | Oiling and Packaging | 4 | 2 | 2 |  | | |
|  | |  | Callaloo Process | 12 | Labelling, Carton Filling and Sealing | 4 | 2 | 2 |  | | |
|  | |  | Callaloo Process | 13 | Finished Product Storage | 4 | 2 | 2 |  | | |
|  | |  | Callaloo Process | 14 | Distribution | 4 | 2 | 2 |  | | |
|  | |  | Callaloo Process | 15 | Storage and Distribution | 4 | 2 | 2 |  | | |
|  | |  | Jams & Jellies | 1 | Receiving of Fruit Concentrate (Puree) | 4 | 2 | 2 |  | | |
|  | |  | Jams & Jellies | 2 | Cold Stroage | 4 | 2 | 2 |  | | |
|  | |  | Jams & Jellies | 3 | Weighing | 4 | 2 | 2 |  | | |
|  | | **\*** | **Jams & Jellies** | **4** | **Cooking** | **10** | **2** | **8** | Restrict operations to authorized personnel  Use peer monitoring (e.g., buddy system) during operations or in assigned locations  Use surveillance equipment to monitor locations and operations | | |
|  | |  | Jams & Jellies | 5 | Filling | 4 | 2 | 2 |  | | |
|  | |  | Jams & Jellies | 6 | Capping/Sealing | 4 | 2 | 2 |  | | |
|  | |  | Jams & Jellies | 7 | Cooling/Packing | 4 | 2 | 2 |  | | |
|  | |  | Jams & Jellies | 8 | Labeling | 4 | 2 | 2 |  | | |
|  | |  | Jams & Jellies | 9 | Carton Filling/Sealing | 4 | 2 | 2 |  | | |
|  | |  | Jams & Jellies | 10 | Finished Goods Storage | 4 | 2 | 2 |  | | |
|  | |  | Jams & Jellies | 11 | Distribution | 4 | 2 | 2 |  | | |
|  | |  | Jerk Season/Sauce Process | 1 | Receival | 4 | 2 | 2 |  | | |
|  | | **\*** | **Jerk Season/Sauce Process** | **2** | **Inspection and Washing** | **6** | **2** | **4** | Use peer monitoring (e.g., buddy system) during operations or in assigned locations  Maximize visibility of operations, equipment, and locations ( keep area clear of visual obstructions) | | |
|  | |  | Jerk Season/Sauce Process | 3 | Peeling and Blanching | 4 | 2 | 2 |  | | |
|  | | **\*** | **Jerk Season/Sauce Process** | **4** | **Chopping and Grinding** | **10** | **2** | **8** | Use personnel (e.g.supervisors, trusted employees) for visual observation at restricted locations and operations  Use surveillance equipment to monitor locations and operations | | |
|  | |  | Jerk Season/Sauce Process | 5 | Weighing and Storage | 4 | 2 | 2 |  | | |
|  | | **\*** | **Jerk Season/Sauce Process** | **6** | **Cooking** | **10** | **2** | **8** | Use personnel (e.g.supervisors, trusted employees) for visual observation at restricted locations and operations  Use surveillance equipment to monitor locations and operations Use peer monitoring (e.g., buddy system) during operations or in assigned locations | | |
|  | |  | Jerk Season/Sauce Process | 7 | Filling and Capping | 4 | 2 | 2 |  | | |
|  | |  | Jerk Season/Sauce Process | 8 | Labeling and Sealing | 4 | 2 | 2 |  | | |
|  | |  | Jerk Season/Sauce Process | 9 | Storage and Distribution | 4 | 2 | 2 |  | | |
|  | | A - Accessibility V - Vulnerability | | | | | | | | | |
|  | | \* Process step(s) in bold have been identified as actionable process step(s). | | | | | | | | | |
| |  | | --- | | **VULNERABILITY ASSESSMENT** |   The Food Fraud procedure will be review after each actual or potential failure of a preventive measure or at least once annually.   1. RECORDS   [Food Defense Plan Builder](file:///C:\Users\royne\AppData\Roaming\Microsoft\Installer\%7b36F08E6D-3FA7-4214-BAE7-DAB57CB5DCEE%7d\_446796F4C4900EEDA91619.exe)   1. REFERENCES 2. DOCUMENT CONTROL INFORMATION 3. APPROVAL AUTHORITY  |  |  |  |  | | --- | --- | --- | --- | | Authored by; | REVISED BY | APPROVAL BY | DATE | | Owen Glave and Food Safety Team |  | Food Safety Team | 09/09/2015 | | | | | | | | | | | |
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