

**World Food
Safety Day**
7 June 2021

the
Greencore
way 



Food Safety
is everyone's business

Making every day taste *better*



Great Food



This World Food Safety Day, we want to:

- Make our colleagues aware of food safety issues
- Demonstrate how to prevent illness through food safety
- Encourage discussion and ways of working to further improve food safety across our business



Team up for food safety

There is no food security without food safety.

If it is not safe, then it's not edible. Only when food is safe will it meet dietary needs and help ensure that everyone can live an active and healthy life. This is also referred to as the utilisation dimension of food security.

The Impact

Safe food is essential to human health and well-being. The World Health Organisation estimates that more than **600 million people fall ill and 420,000 die every year** from eating food contaminated with bacteria, viruses, parasites, toxins or chemicals!



Traceability

Traceability is the ability to track any food through all stages of production, processing and distribution, including importation and retail.

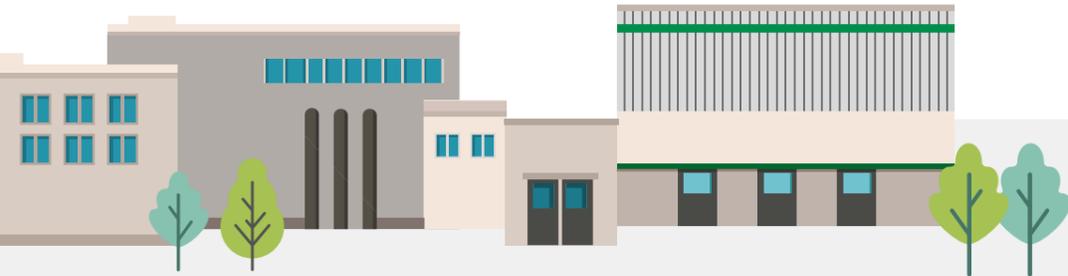
It means that the movement of ingredients, finished product and packaging can be traced one-step backwards and one-step forward at any point in the supply chain.

At Greencore, traceability allows us to identify the source of all food inputs.



Traceability is a legal requirement for food businesses, which should be established at all stages of production, processing and distribution.

All Greencore sites have a traceability system, that's based on keeping records in accordance with a detailed procedure. It shows the path of all raw material product lots/ batches (including food contact packaging) from the supplying source, through all of the intermediate stages of that process (including the combining of ingredients in to new products), through to the supply chain to the customer. We also need to trace the path in reverse: from a final product back to raw materials.



Allergens

Food allergens are proteins in foods (typically naturally occurring) that cause abnormal immune responses in certain individuals.

How do allergens impact us? Allergens can cause a series of effects. Anaphylaxis is an extreme and severe allergic reaction. The whole body is affected, often within minutes, but sometimes hours of exposure to the substance which causes the allergic reaction. This can be fatal.

What is a Food Pest?

Pests (including rodents and cockroaches) can be a source of pathogenic and spoilage microorganisms, toxins, and allergens.

This is one reason that they need to be eliminated from the food processing/ food preparation environment.

They contaminate food, are destructive and troublesome.

Our factories have procedures in place for dealing with allergens.



All food packaging is clearly labelled with allergen advice.



All Greencore sites have a **Pest Management Programme** and all have an appointed specialist pest control provider who carry out routine inspections, make recommendations for proofing, treatment and eradication.

Critical Control Point

Critical Control Point (CCP) is an identifiable point in the production process where a particular hazard may occur and where action is taken to prevent the hazard from occurring.

This can either be a point, step or procedure where control is applied and is essential to prevent or eliminate a hazard or reduce it to an acceptable level.



Put simply, it's a stage in our process that is critical in making safe to eat food.

Contamination poses a food safety risk, so it's a key part of all our roles to ensure we are following the processes that protect our product.

If you see any concerns regarding food safety, please contact your manager or Technical team.



What are foreign bodies?

Foreign bodies are the biggest single source of customer complaints for many food manufacturers, retailers and enforcement authorities.

Foreign bodies are often defined as 'something that the consumer perceives as being alien to the food'.

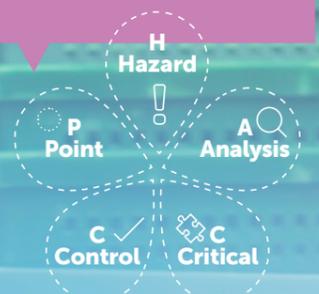


We are committed to making great food. That means working to **high standards and complying with expectations** such as **Food Safety Legislation** and the expectations of our customers.

HACCP

HACCP is internationally recognised as playing a fundamental role in ensuring the manufacture of safe food.

It's a systematic preventive approach to food safety.





How you can be food safe at home:

- Wash hands thoroughly with soap and hot water before cooking and eating
- Keep utensils and serving dishes clean when preparing food and ensure you don't mix those used to prepare raw and ready-to-eat dishes
- Use different utensils, plates and chopping boards for raw and cooked food, washing your hands after touching raw meat and before you handle ready-to-eat food

When barbecuing:

- Consider cooking all chicken and pork in the oven first, then giving it a final finish on your barbecue. Your friends and family will still experience that special barbecue chargrilled taste, and you know that you have cooked the meat all the way through
- Don't forget, charred on the outside doesn't always mean cooked on the inside. Before serving meat that you have cooked on the barbecue, always check that:
 - The meat is steaming hot throughout
 - There is no pink meat visible when you cut into the thickest part
 - Meat juices run clear.

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