

FACTS PRACTICAL ALLERGEN MANAGEMENT WORKSHOP

in association with  **ENTECOM**
SAFER FOOD - SMARTER BUSINESS

DAY 1

TIME	TOPIC/ACTIVITY	SPEAKER
07:30 - 08:30	Registration and Tea on Arrival	
08:30 - 08:45	Welcoming and Introductions Icebreaker	Carine Davies, FACTS
INTRODUCTION TO ALLERGEN CONTROL		
08:45 - 09:30	BACKGROUND OF FOOD ALLERGENS Food Allergies and Food Allergens Reasons for Control, Examples of Market Failures Update on International and Local Research	Gabrielle Jackson, FACTS
09:30 - 10:15	FOOD LABELLING LEGISLATION AND ALLERGENS Overview of SA Food Legislation and Regulatory Bodies Consumer Protection Act and Allergens Allergen Labelling Legislation (R146) Precautionary Labelling (Introduction to VITAL)	Gabrielle Jackson, FACTS
10:15 - 10:30	TEA	
10:30 - 11:00	ALLERGEN MANAGEMENT PART OF FOOD SAFETY Where does it fit in How do it fit into BRC & FSSC 22000 From an auditors point of few	Nico Mostert, NSF International
PRACTICAL ALLERGEN MANAGEMENT		
11:00 - 13:00	Food Safety & Risk Management Supplier Control Raw Materials Storage <i>Case Study Company Introduction</i> <u>Exercise 1</u> : Allergen Storage Practical Production & Manufacturing control Engineering for Food Safety	Rolf Uys, Entecom
13:00 - 13:45	LUNCH	
13:45 - 14:15	<u>Exercise 2</u> : Design considerations	Rolf Uys, Entecom
14:15 - 15:25	Allergen cleaning 101 Science of Allergen Cleaning Wet and Dry Cleaning Methods Allergen Cleaning Program	Comaine Van Zjil, FACTS
15:25 - 15:40	WORKING TEA	
15:40 - 16:20	Allergen Scheduling <u>Exercise 3</u> : Allergen Scheduling Practical Product Development & Changes Packaging material and labelling Documents & Records	Comaine Van Zjil, FACTS
16:20 - 16:40	Concluding Remarks and Questions	Panel

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DAY 2

TIME	TOPIC/ACTIVITY	SPEAKER
07:30 – 08:15	Registration and Tea on Arrival	
08:15 – 08:45	REFRESHER Q&A: "Pop a Question"	Rolf Uys, Entecom
PRACTICAL ALLERGEN MANAGEMENT		
08:45 – 09:30	TESTING FOR VALIDATION AND VERIFICATION Methods to Detect Allergens Limitations of Test Methods Accuracy of Test Results - Controls, Analyst, Matrices	Comaine Van Zjil, FACTS
09:30 – 10:15	ALLERGENS CLEANING VALIDATION & VERIFICATION Validation vs. Verification Samples for Validation & Verification Examples	Comaine Van Zjil, FACTS
10:15 – 10:30	TEA	
RISK ASSESSMENT		
10:30 – 11:30	ALLERGEN RISK ASSESSMENT When & Why Risk Assessment Model VITAL as Risk Assessment Precautionary Labelling Tool <u>Exercise:</u> Allergen risk assessment	Comaine Van Zjil, FACTS
ALLERGEN AUDIT		
11:30 – 12:30	VIRTUAL ALLERGEN AUDIT Introduction to virtual audit <u>Exercise:</u> Audit practical exercise	Rolf Uys, Entecom
12:30 – 13:15	LUNCH	
CRISIS MANAGEMENT		
13:15 – 14:15	CRISIS MANAGEMENT Recall and Traceability <u>Exercise:</u> Mock Allergen-Related Crisis Management	Rolf Uys, Entecom
SOFT SKILLS		
14:15 – 15:15	MANAGEMENT AND MOTIVATION STRATEGIES Allergen Vision and Policy Allergen Review Training and Education <u>Exercise:</u> Management motivation	Rolf Uys, Entecom
15:15 – 15:30	WORKING TEA	
15:30 – 16:30	PUTTING IT ALL TOGETHER <ul style="list-style-type: none"> • Look of a Final Allergen Program • Concluding Remarks and Questions • Allergen Millionaire 	Rolf Uys, Entecom