

Verification of Food Safety Management Systems, Principles and Protocol: Consultation Questions

<i>Verification of Food Safety Management Systems: Principles for Official Controls in the Approved/Manufacturing Sector</i>	<i>Approved Establishments National Protocol</i>
<ol style="list-style-type: none"> 1. Based on the document as a whole, how would you rate the following- readability, clarity, layout? 2. This is a new inspection approach, do you think the document sufficiently covers the topic? 3. Do you agree with the principles presented in this document? 4. What are your perceptions of applying the principles in your Local Authority? 5. It is the intention for Local Authorities to increase the robustness of their inspections of approved premises, do you accept this methodology or would you opt to do something equivalent? If you have selected an equivalent alternative, what do you see as being an equivalent approach? 6. Case Studies are used throughout the document to help explain certain principles. Did you find the case studies useful? Are there any other aspects of the document that would be clarified with a case study? 7. Diagrams have been used in this document to help readers visualise a principle or process. Did you find the diagrams helpful ? Is there any other visual techniques that would clarify the principles or process? 8. The Glossary has been included in the document to support its users. Having read through the document are there any terms you fell are missing from the glossary? 9. Section 1.6 and Annex D in the document refers to method that can be used to estimate the time required to undertake inspections in accordance with the principles in the document. Do you think the text sufficiently explain the calculation? 10. Having reviewed the document do you think there are any additional resources or content that could be added to support its implementation? (e.g. Inspections forms that can be adapted, etc.) 	<ol style="list-style-type: none"> 1. Based on the document as a whole, how would you rate the following- readability, clarity, layout? 2. Please refer to section 5.3.2 in the Protocol, are you satisfied that this is an appropriate split between changes that require a new approval and those that don't? 3. A potential outcome of the decision tree in section 6.13, might result in some LA cutting operations falling to FSS. Based on your LA how many establishments do you have that would possibly transfer to FSS? 4. Please refer to section 7.5 in the Protocol, is it appropriate to only consider an application to have been lodged once all the necessary supporting documentation has been made available to the CA, or should the application form alone be considered as lodging an application? 5. It was felt important that the Protocol included a timescale for determination. This is in order to ensure that applications are dealt with timeously. Are you content that 20 working days is an appropriate timescale to make a determination? (Please refer to section 8.8 in Protocol.) 6. Please refer to section 8.14, current FSS policy is to permit conditional approval to be spread over a period up to 3 years for establishments that operate a seasonal pattern. The group perceived that a maximum of 2 years would be sufficient. What is the maximum period that you believe is appropriate? 7. Is it appropriate for an FBO to be permitted to temporarily use an approval number issued by another Competent Authority? Currently this option only exists for establishments transferring from FSS to LA approval. Should this also be an option for establishments transferring in the opposite direction. Would this approach ease the transfer between authorities? (Refer to section 10.1) 8. Please refer to section 10.5, should temporary transitional arrangements similar to those in 10.1 be considered? 9. Please refer to section 13.6, is the process for dealing with the closure of an establishment appropriate?

Training	Additional Comments and document upload
<p><i>The SFELC Approved Establishment Working Group (AEWG) acknowledges that the implementation of these principles would require support through education and training. The key objective is to ensure the acquisition of critical competencies which are required to undertake an Official Control HACCP Study and Official Control Verification of a Food Safety Management System. It is the intention of the AEWG to develop and deliver the training to support the implementation of the documents. Advanced HACCP training has already been run by FSS in support of this approach.</i></p> <ol style="list-style-type: none"> 1. What training would you require to implement the new approach? 2. What elements do you consider crucial to be included in future training ? 3. The AEWG are seeking input and suggestions on the development and delivery of this training, please provide any thoughts or ideas you may have on format, delivery mechanisms, content, etc. in the comment box below. 	<p><i>Please record any other points or comments you would like to make here.</i></p> <p><i>Additionally, if you would prefer to provide comments and suggestions using tracked changes in a word doc. , please upload here.</i></p>