

# RM-MAS

## a Food Business Operator's point of view

May 15<sup>th</sup> 2023



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# Derk.Oorburg @vionfood.com

- Born in the “shrimp capital” of the Netherlands
- Veterinarian
- Diplomate of the European College of Veterinary Public Health
- Board member of Global GAP
- Member of the expert committee of GMP Plus
- Director Quality Assurance Vion Food



Universiteit Utrecht



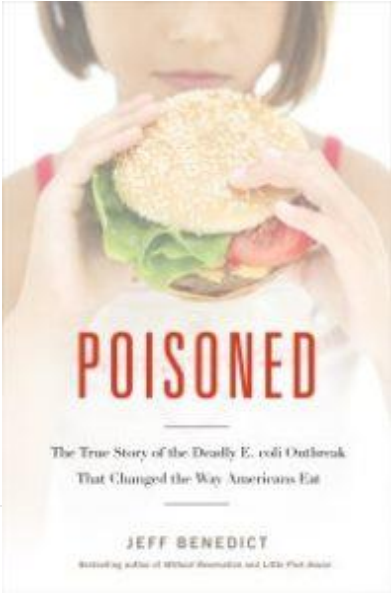


100 million

people worldwide consume food produced by Vion, every day



# What happened late to early 20<sup>th</sup> century?

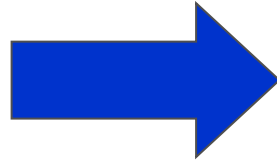


All Supply Chain Process Failures

# Private responsibility to control food safety



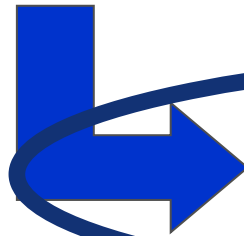
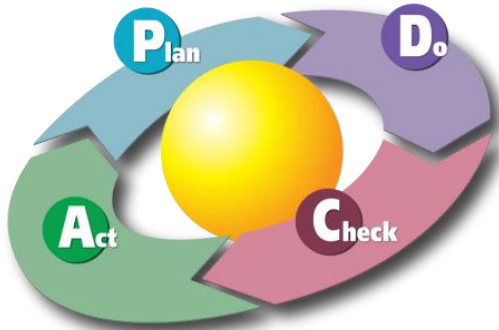
Europe  
USA  
China



Responsibility (supply chain of) producers



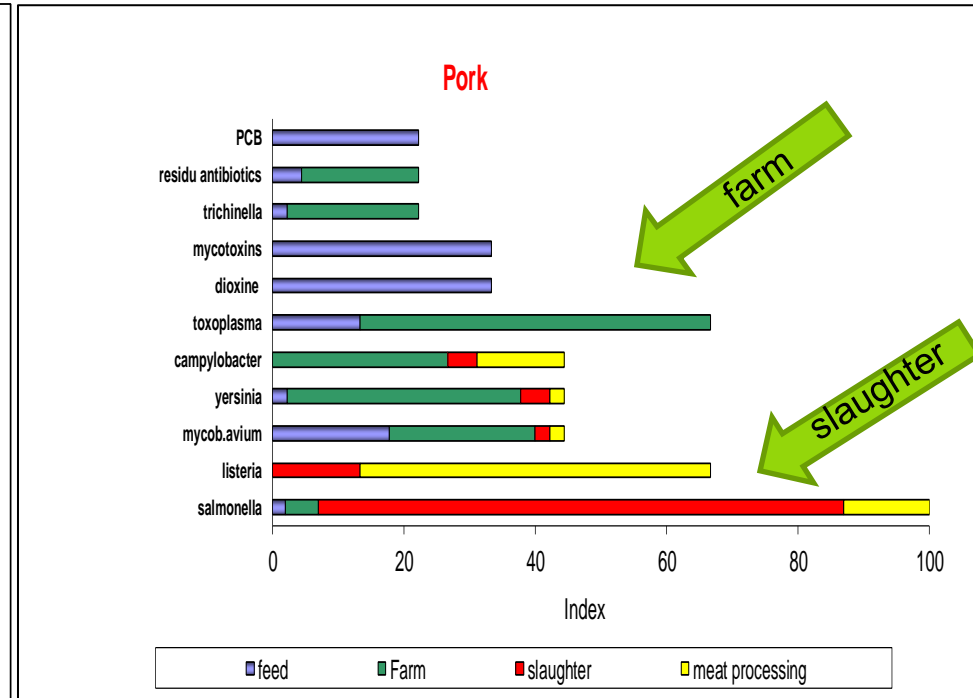
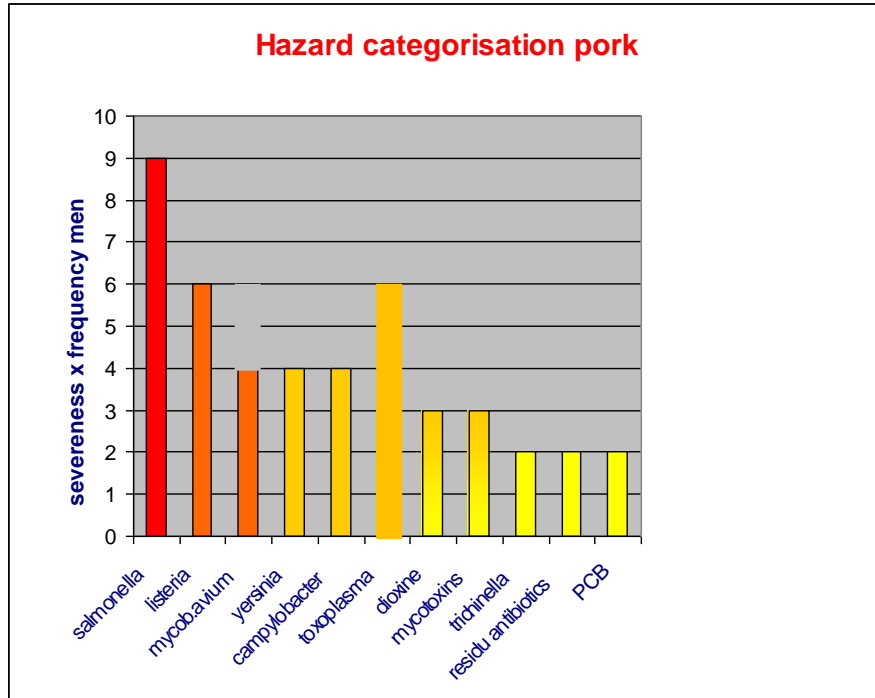
Show performance of food safety control (eg. Food Chain Information)



1. Systems and procedures
2. Need for transparent and easy data collection

# Using HACCP to identify relevant hazards

Hazards: which need to be addressed?    Hazards: estimated relative contribution



# Dutch Risk based Meat Inspection

## *Preconditions*

- Only pigs originating from an integrated production system
- **Relevant Food Chain Information** available prior to slaughter
  - Effective *Mycobacterium avium* control on the Farm (serology)
  - **Effective *Toxoplasma gondii* control on the Farm (serology)**
  - Feed suppliers: all with certified code of practice (such as GMP+ / Q&S)
  - Use of veterinary drugs (within legal standards)
  - Signs or analysis available related to food safety
- All pigs out of specifications: Traditional Meat Inspection.

Risk categorization of farms

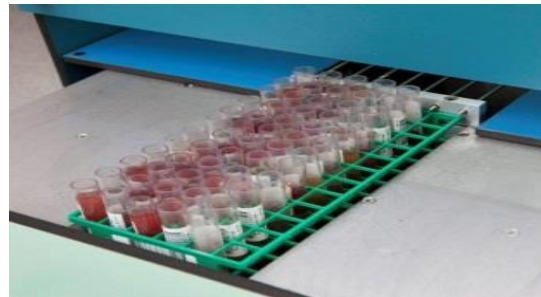


# Sampling procedure



Risk categorization of farms  
Verification of pre-harvest intervention

- Uniform procedure on all sites
- Trained staff
- At random sampling (rd)
- Use the same external



PrioCHECK Toxoplasma Ab porcine ELISA (Thermo Fischer Scientific Prionics)



# Controlling risks      Showing performance

Risk categorization of slaughterhouses  
Verification of (post) harvest intervention



Monitoring




and  
Verification



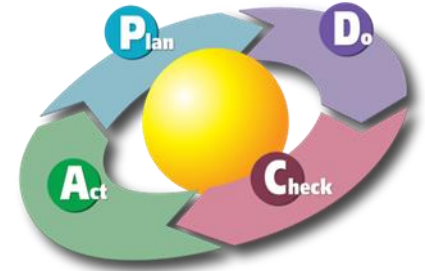
# Taking our role as Risk Manager

## Benchmarking different meat suppliers

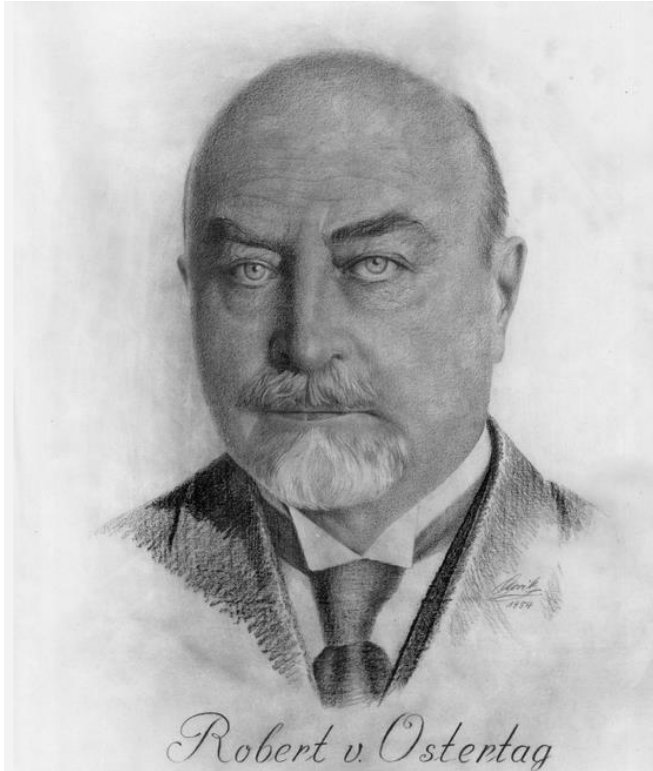
	Raw material with low risk profile	Raw material with medium risk profile	Raw material with high risk profile
Supplier with low risk profile	Supply	Supply	Supply
Supplier with medium risk profile	Supply	Supply possible, preferable to change to supplier with low risk profile	Supply possible, preferable to change to supplier with low risk profile
Supplier with high risk profile	Supply	Supply possible, preferable to change to supplier with low risk profile	<b>No supply</b>

# Food Safety Assurance: structure of control (content and system)

- HACCP plan based on Codex Alimentarius combined with pre-requisite programme
- FBO Procedures: including PDCA
- FBO Verification: checks and balances at the work floor
- First party audit: peer system review of colleagues working on other production sites
- Second party audit: customers carrying out audits at production level
- Third party audit: accredited CI's carry out audits on recognised standards.
- Government supervision, both within the own territory and importing authorities.

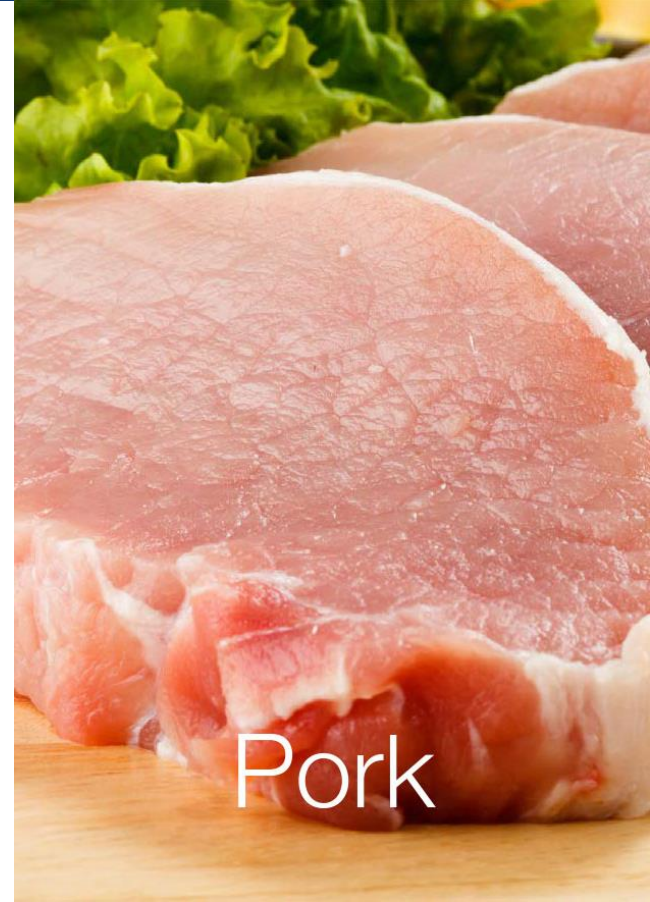


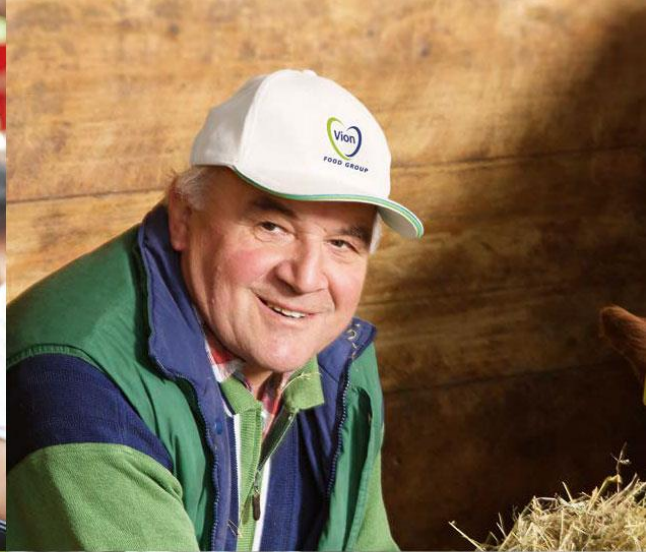
# What would v Ostertag write in 2023?



# Summary

- By using **relevant Food Chain Information** we can identify farms at risk (risk categorization of farms)
- Using HACCP for understanding the pathways of relevant hazards
- Address these hazards appropriately at the right place and time in the chain ((pre/post) harvest intervention)
- Show transparent level of control and act as a risk manager
- Standard will not survive without Integrity
- Government supervises – further RiskBased developments there





Passion for  
SafePork

