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●Defending food from deliberate attack (PAS 96:2017)

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PAS 96
Food and Drink
Defence TACCP
VERIFIED

Food safety management systems are focused on the prevention of accidental contamination. However a deliberate attack on your organization, operation, process or product may bypass food safety protocols – getting past even the most rigorous systems.

Defending your food and agri-food products is essential to your business' reputation and survival. The PAS 96:2017 Guide to protecting and defending food and drink from deliberate attack is the first standard to holistically address potential threats and mitigation of deliberate attacks on a food system, process or product.

PAS 96 covers deliberate attacks and addresses specific threats including:

· Extortion
· Malicious contamination
· Cybercrime
· Espionage
· Economically motivated adulteration
· Counterfeiting

Benefits of adoption

PAS 96:2017 demonstrates commitment to a preventative, risk-based food defence plan with the added benefits of:

· Providing a systematic methodology to effectively identify and manage threats to food and drink from deliberate attack
· Promoting the review and continual improvement of incident response protocols and food defence strategies
· Recognition to globally recognized TACCP principles for food defence
· Showing your commitment to food defence, providing increased brand protection and confidence to your customers
· Consistent application across international sites, facilitating internal benchmarking and strategic risk management

Embedding PAS 96:2017

As there is no prescriptive way that you must assess food defence, the verification criteria for PAS 96:2017 is based on intent rather than prescriptive requirements. This allows you to determine your organizational and operational threats and how they're managed in a food defence plan that's specific to your situation.

The first step to adopting PAS 96:2017 is to form a TACCP team to systematically evaluate the potential threats and likely attackers to your organization, operations, processes and product. The methodology you choose will depend on the context of your industry, location, size and complexity of your organization and the nature of your product and process.

Once potential threats have been identified, any suitable risk assessment tool can be applied to determine significant or priority threats. Like HACCP, significant threats will be managed through the introduction and implementation of specific control measures for materials and products, purchasing, processes, premises and distribution networks to mitigate or reduce the impact of the threat. The threat assessment and control strategy will form the basis of the food defence plan, supplemented by incident response protocols documented as part of the overall food protection or food defence plan.

Whether you want to demonstrate your due diligence, get ahead of your competitors or meet new GFSI expectations, certifying to the PAS 96:2017 can drive meaningful change in your organization.

From an initial introduction to the standard through to training and verification, no matter how far along you are, BSI can support your journey. Want to know more about the requirements of the standard, the steps to adoption or how BSI is here to help?
Email us at info.aus@bsigroup.com

Training

Our BSI tutors provide the knowledge and skills you need to effectively develop, implement and maintain a TACCP food defence strategy. Food industry training courses are regularly revised and updated to reflect current industry expectations and our delivery techniques will make sure that you fully understand the intent and application of the criteria for PAS 96:2017.

You'll learn about the TACCP methodology and how to apply the intent of the standard to reduce the threats to your organization, operation, process or product. As TACCP has a different focus to HACCP, input from different disciplines in your organization will be required including senior management, security, human resources, procurement and quality.

Ideally, all TACCP team members would be trained to understand the types of threats posed to their business and how to systematically apply the TACCP methodology.

Learn more about our food safety training courses at bsigroup.com/en-au

Why BSI?

BSI believes the world should be supplied with safe, sustainable and socially responsible food. We offer a broad range of certification and risk management services to help all organizations improve performance.

Our solutions for the food sector include certification, training, assessment, supply chain software and capacity-building, to enable food organizations to build trust and resilience in:

· Food quality and safety
· Environmental sustainability
· Occupational health, safety and wellbeing
· Information security

Learn more at

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Or talk to us about food safety management:

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