

This is the **WORST** **CASE SCENARIO** **for FOOD SAFETY!**



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What were your first thoughts when you read this?

You're probably not alone if you thought something negative!

In reality, food businesses should regularly ask themselves *“What is our WORST CASE SCENARIO for FOOD SAFETY?”* to ensure they have appropriately considered worst case scenarios for products and processes as part of their Product Design and Development and Validation Activities.

I've come across many instances over the years of working in food compliance of where products and processes have not been appropriately Validated upon logical and well documented worst case scenarios, which in turn have resulted in Product Recalls and Withdrawals.

Excerpt from haccp.com / FS&Q Information / Validation Activities / Development...

Consideration of Worst Case Scenario

The consideration of Worst Case Scenario is of utmost importance for any Validation Activity, as this provides a framework through which Validation outcomes can provide a high degree of confidence in the control of potential hazards. When considering Validation Worst Case Scenario, it is important to be aware of the relevant potential hazard, and any associated Critical Limits and Control Measures applied to that potential hazard at any step within the process flow. The ultimate goal is to ensure that your Validation activity is conducted in a manner that demonstrates the effectiveness of your implemented process controls to ensure any potential hazard does not occur.

Examples of applications of Worst Case Scenario considerations may include:

- Establishing the highest anticipated initial load of key microorganisms on a raw material or finished product prior to that item undergoing a structured microbiological reduction step or microbiological kill step;*
- Microbiological inoculation of foodstuffs with known pathogens of risk to observe the impacts of microbiological hurdles within such foodstuffs;*
- Subjecting finished products and / or raw materials to challenge situations such as elevated temperature to observe the impact of microbiological growth;*
- Identifying the shortest cook time of the largest piece being cooked at the lowest cook temperature at the slowest heating position for a cooked meat product;*
- Identifying the shortest wash time of the largest load at the highest temperature wash water with the lowest concentration of sanitizer chemical for ready to eat salad greens;*
- Conducting end of Shelf Life Microbiological Testing on chilled product held at the highest recommended storage temperature prior to testing.*

Details of the Worst Case Scenario considerations should be clearly referenced within related Validation documentation to support product and process compliance outcomes.

Did you know that haccp.com Subscribers can access over 200 Templates (from basic to highly-technical) to assist you and your business to maintain Best Practice Food Compliance outcomes?



I like to develop high-calibre solutions for compliance challenges within the food sector. Throughout my career, I have been driven by my passion for food to find answers to the most pressing compliance questions. Whether it's creating a new food compliance program or updating an existing one, I possess a unique set of personal and professional skills that allow me to quickly offer strategic solutions to my clients.

With my refined skill set, I bring brand-protection mindfulness that enables food businesses to innovate and thrive. I've developed cloud based digital food compliance offerings to save our clients thousands of dollars and hundreds of hours each year.

My consulting style is driven by a mandate to provide clients with the skills, knowledge and resources that enable them to prosper. That is what I've done for Alimentex clients as I've participated in the enhancement of food compliance outcomes for some of the most innovative and trusted food businesses around the globe.

My curiosity for food also drives me to be a lifelong learner. I have engaged with over 3000 food businesses around the globe since 2000 spanning regulatory, industry and customer compliance standards.

My specialties:

- + Food Compliance Programs
- + Private Label Brand Protection
- + Food Defense Risk Mitigation
- + Food Compliance Culture
- + Internal Audit and System Review
- + Food Compliance Strategy
- + Edible Cannabis Standards
- + Listeria Risk Management
- + Food Fraud Risk Mitigation
- + Mentoring for Food Compliance Professionals

I enjoy travelling and eating my way around the world, creating innovative digital resources and considering ways in which AI and Machine Learning can enhance the future of food compliance, so if you ever want to bounce any ideas off me, please feel free to contact me: aron@haccp.com.



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