

Site and Supply Chain Biosecurity

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Development

To define detail, scope and purpose.

Development

This information can be used to develop food safety and quality programs that meet the requirements of modern Regulatory, Customer and Industry Standards:

- We take the time to explain the expectations and requirements of food safety and quality compliance as these relate to your food safety and quality programs.
- You may choose to use our Premium Resources to build, enhance or upgrade your food safety and quality program.
- We encourage you to share this webpage with any food compliance associates and peers you believe may benefit from our commitment to providing our users with user friendly information and resources to achieve a superior Food Compliance Culture.
- We welcome your suggestions for additions of general or specific content through the haccp.com Contact Page.

Key Definitions for Site and Supply Chain Biosecurity

- Biosecurity: Biosecurity is a term used to describe procedures or measures designed to protect the population or geographical areas against harmful biological or biochemical substances or materials.
- Contractor: A procured service or product provider within a business premise.
- Visitor: An invited, expected, welcomed, or accommodated visitor to business premises.

Site and Supply Chain Biosecurity Development

When considering the development, documentation, and implementation of Site and Supply Chain Biosecurity within food safety and quality management systems, the following information should be considered to ensure effective outcomes:

About Site and Supply Chain Biosecurity

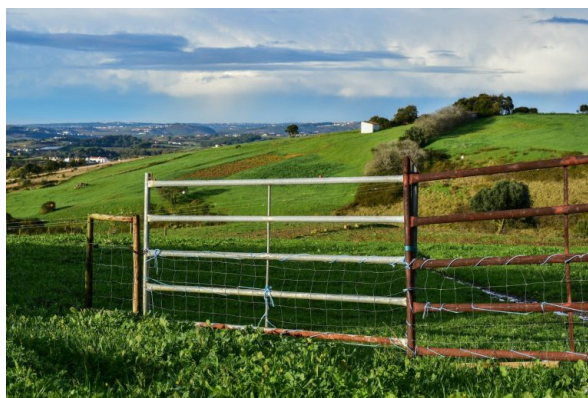
Site and Supply Chain Biosecurity must be risk assessed, controlled, and monitored on an ongoing basis to ensure appropriate outcomes are maintained. HACCP Risk Assessments are commonly used to identify specific potential hazards that may result from a lack of control in Site and Supply Chain Biosecurity. Hazards such as Pests, Diseases, and Invasive Species are commonly considered as part of Biosecurity Risk Assessments.

What is at stake from poor Biosecurity Controls? The outcomes of poor Biosecurity Controls may include:

- Increased costs, including for Monitoring Activities, Production Practices, Chemical Use and Labour;
- Reduced Productivity due to Compliance impacts;
- Loss of Registration, Certification or Business Access;
- Business Reputational damage.

Despite the complexity and broad spectrum of potential Biosecurity Hazards, many quick and simple methods can be applied to reduce risk:

Restricting and Controlling Access



Fences and gates control who and what can enter a food production site.

The restriction and control of access are some of the most critical elements in maintaining effective and efficient Site and Supply Chain Biosecurity programs. Potential security measures may include perimeter controls through the use of fencing, gates, guard stations, and key card or radio frequency emitting device access. All entryways, windows, vents, and delivery docks should be secured. Exterior lighting and closed-circuit camera systems may also be used to support outcomes. You may wish to visit the Site and Supply Chain Security Management section of haccp.com for further information on site security controls.

Communication of Known Issues

If you are aware of general or specific Site and Supply Chain Biosecurity hazards, these should be communicated to relevant persons clearly and concisely. Such communications should be formally managed to ensure they reach their intended targets. Contemporary Site and Supply Chain Biosecurity systems may include the digital dissemination of known Biosecurity risk.

It is also important that some biosecurity hazards are legally obliged to be communicated to Regulatory Authorities where they are observed. Failure to comply with this requirement may potentially result in a Regulatory Breach which could have further business impacts.

General and Specific Signage

General and specific Site and Supply Chain Biosecurity Signage should be used to continually promote awareness of risk. This may include additional signage where known biosecurity risks are evident.

Where the transport of sensitive materials is involved, Signage may also include prescribed Regulatory or Industry Documentation for the movement of such items. For example, 'Transfer Certificates' may be required for the movement of sensitive materials from one geographical area to another.

About Visitor and Contractor Management



Visitors and contractors must follow the same hygiene and conduct rules as staff on the production floor.

It is paramount to food safety that visitors and contractors behave and conform appropriately when interacting with any part of the food supply chain. Any visitors and contractors and their actions are the responsibility of business management.

Visitors and contractors entering a risk area should, where appropriate, wear protective clothing and adhere to the other hygiene provisions within this page. A policy to this effect should be documented, and a copy provided to each contractor and visitor before entering the site.

As elements of established site security protocols, employees of the business should be encouraged through specified training to challenge anyone seen within operational areas of the site if they are not appropriately identified or accompanied by an authorised person.

You may wish to visit the Visitor and Contractor Management section of haccp.com for examples of best practice applications for this food safety and quality system element.

Entry and Exit Policies



Hygienic coverings are commonly required before entering production areas.

It is generally considered standard practice for visitors and contractors to be signed in to a site and be identified by an appropriate badge. Visitors may also be required to review documented materials relating to biosecurity before admission to critical areas of operations. Depending on the purpose of the visit, visitors, contractors and internal staff not attired appropriately may be required to wear a hygienic outer covering such as a disposable jumpsuit. Visitors and contractors should be accompanied by an authorised staff member at all times unless they have conducted appropriate induction training and have passed established medical and security screening protocols.

Entry and Exit provisions for Biosecurity Risk scenarios may include:

- Notification to an authorised person before entry or exit (including confirmed approval to proceed);
- Detailed instructions and flow process steps for entry and exit, including use of designated entry and exit points, access point management, and timeframe segregations;
- Change of clothing or use of effective coverings;

- Chemical Sanitation of footwear, vehicles, and equipment;
- Review of 'Biosecurity Risk-Free Status' Certification Documentation;
- Confirmation of formal 'Notification' methods for observed hazards.

Where 'hygiene' maintenance is required for entry and exit, appropriately constructed and maintained facilities and amenities must be provided at all times commensurate with Biosecurity Risk.

Visitor and Contractor Training



Induction and refresher training keeps everyone entering a food area aware of their responsibilities.

For higher-risk scenarios, it is common for a Visitor and Contractor induction process to be developed, documented, and implemented to ensure the ongoing compliance of Visitors and Contractors. This is particularly important where, for example, maintenance contractors are used 'long term' and are permitted to work unaccompanied within biosecurity risk areas. In this context, it is important to consider that Visitors and Contractors, though they are expected to comply with the standard policies and procedures, may not appreciate their legal responsibilities in meeting such requirements.

In instances where, for example, maintenance contractors are used 'long term', it is also common for re-induction to be scheduled, conducted, and recorded to ensure ongoing compliance with the nominated Visitor and Contractor requirements.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific Site and Supply Chain Biosecurity Development requirements in relation to their items.

Site and Supply Chain Biosecurity Development Key Points

- Site and Supply Chain Biosecurity programs must be developed to meet relevant Regulatory, Industry, and Customer standards and requirements;
- The Senior Management of your business facilitate a commitment to ensuring adequate resources to the development of your Site and Supply Chain Biosecurity;
- Should you require additional resources for the development of Site and Supply Chain Biosecurity program elements, please discuss this with the relevant Senior Management representative;
- A properly developed Site and Supply Chain Biosecurity program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- A poorly developed Site and Supply Chain Biosecurity program will not fully support your business and may contribute to significant non-compliance against Regulatory, Industry, and Customer standards and requirements.

Documentation

To establish the developed detail in a viewable format to facilitate information.

Documentation

Document: A document provides guidance and/or direction for performing work, making decisions, or rendering judgements that affect the safety or quality of the products or services that customers receive.

Documented policies, procedures, work instructions, and schedules form the basis of any food safety and quality management system. The following documentation formats may be considered to ensure ongoing compliance with specified requirements for Site and Supply Chain Biosecurity:

- Site and Supply Chain Biosecurity policy;
- Site and Supply Chain Biosecurity development procedures;
- Site and Supply Chain Biosecurity implementation procedures and work instructions;
- Site and Supply Chain Biosecurity monitoring procedures;
- Site and Supply Chain Biosecurity corrective and preventative action procedures;
- Site and Supply Chain Biosecurity verification schedule;
- Site and Supply Chain Biosecurity verification procedures;
- Site and Supply Chain Biosecurity validation schedule;
- Site and Supply Chain Biosecurity validation procedures;
- Site and Supply Chain Biosecurity training procedures.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific Site and Supply Chain Biosecurity Documentation requirements in relation to their items.

You may wish to visit the Site and Supply Chain Biosecurity Templates section of haccp.com for examples of Site and Supply Chain Biosecurity documentation, record and resource formats commonly applied within food safety and quality systems.

Site and Supply Chain Biosecurity Documentation Key Points

- Site and Supply Chain Biosecurity programs must be documented to meet relevant Regulatory, Industry, and Customer standards and requirements;
- All documented Site and Supply Chain Biosecurity program elements must be controlled to ensure compliance;
- Key documented Site and Supply Chain Biosecurity program elements should be available to your business' team at all times to ensure they can facilitate required tasks;
- A properly documented Site and Supply Chain Biosecurity program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- A poorly documented Site and Supply Chain Biosecurity program will not fully support your business and may contribute to significant non-compliance against Regulatory, Industry, and Customer standards and requirements.

Implementation

To facilitate the application of the documentation.

Implementation

Implementation: Implementation is the application of documented food safety and quality system elements into the actual business operation.

The implementation of Site and Supply Chain Biosecurity within any food business requires genuine commitment from senior management, staff, and visitors to ensure the nominated goals of implementation are achievable on an ongoing basis. It is a step that requires significant planning and consideration of general and specific food business circumstances to ensure the outcomes of Site and Supply Chain Biosecurity do not negatively impact the safety and

quality of the food items dispatched from the business.

Implementation of Site and Supply Chain Biosecurity must include a clear definition of responsibilities and authorities for all levels of participation by senior management, staff, and visitors to the site.

When implementing Site and Supply Chain Biosecurity within a food safety and quality system, you may wish to consider the following requirements before completion:

- Communication and display of the Site and Supply Chain Biosecurity policy;
- Completion of Verification and Validation of Site and Supply Chain Biosecurity development procedures;
- Availability of Site and Supply Chain Biosecurity implementation procedures and work instructions;
- Availability of Site and Supply Chain Biosecurity monitoring procedures and record templates (where applicable);
- Availability of Site and Supply Chain Biosecurity corrective and preventative action procedures and record templates (where applicable);
- Availability of the Site and Supply Chain Biosecurity verification schedule;
- Availability of Site and Supply Chain Biosecurity verification procedures;
- Availability of the Site and Supply Chain Biosecurity validation schedule;
- Availability of Site and Supply Chain Biosecurity validation procedures;
- Completion of Site and Supply Chain Biosecurity training procedures;
- Completion of product design and development requirements related to Site and Supply Chain Biosecurity;
- Completion of process design and development requirements related to Site and Supply Chain Biosecurity;
- Completion of training for team members who have responsibilities and involvement within Site and Supply Chain Biosecurity;
- Completion of competency approval for team members who have responsibilities and involvement within Site and Supply Chain Biosecurity.

Site and Supply Chain Biosecurity Implementation Key Points

- Site and Supply Chain Biosecurity programs must be Implemented to meet relevant Regulatory, Industry, and Customer standards and requirements;
- Your Site and Supply Chain Biosecurity program must be fully implemented as per relevant documented Policies, Procedures, and Work Instructions;
- The implementation of Site and Supply Chain Biosecurity requires a commitment to the provision of resources by the Senior Management of your business;
- A properly implemented Site and Supply Chain Biosecurity program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- A poorly implemented Site and Supply Chain Biosecurity program will not fully support your business and may contribute to significant non-compliance against Regulatory, Industry, and Customer standards and requirements.

Monitoring

To review, confirm and document evidence of the implementation against documented limits.

Monitoring

Monitoring: Monitoring is the act of reviewing and confirming measurable parameters of a defined process or product status.

Monitoring requirements within food industry sectors are generally identified against limits of acceptability defined within Site and Supply Chain Biosecurity plans, implementation procedures, and work instructions. Monitoring usually includes some element of record-keeping, which may be maintained manually or through digital systems. It is important to consider that advancements in technology have spawned many systems and processes which are self-monitored and/or self-adjusted when variances are identified. Regardless of the system used, the goal of any

monitoring activity is to provide sufficient evidence that any limit of acceptability has been met.

Traditional Site and Supply Chain Biosecurity monitoring requirements include manual recording and the application of corrective actions when the results of monitoring are found to be outside acceptable limits. Corrective Actions should also generally be strongly linked to the monitoring process where applied to ensure full traceability of the applied actions.

Common monitoring activities and record formats may apply to Site and Supply Chain Biosecurity:

- Site and Supply Chain Biosecurity Monitoring Records: The monitoring activities for Site and Supply Chain Biosecurity Control Points, Critical Control Points, Quality Points, and Critical Quality Points are in their intent, designed to provide evidence of meeting the nominated Critical Limits.
- Routine monitoring of GMP Prerequisite Programs for all food manufacturing premises is recommended. Daily pre-operative checks allow management and staff to ensure that all items are cleaned, sanitised, and suitably stored before the commencement of daily production.
- Ongoing scheduled targeted inspections for Biosecurity Risk, including the notification of early detection of issues to increase the chance of effective and efficient eradication.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific Site and Supply Chain Biosecurity Monitoring requirements in relation to their items.

You may wish to visit the Site and Supply Chain Biosecurity Templates section of haccp.com for examples of Site and Supply Chain Biosecurity documentation, record and resource formats commonly applied within food safety and quality systems.

Site and Supply Chain Biosecurity Monitoring Key Points

- Monitoring provides real-time confirmation and evidence that your risk-based FS&Q Controls are effectively implemented;
- Site and Supply Chain Biosecurity programs must be monitored to meet relevant Regulatory, Industry, and Customer standards and requirements;
- Monitoring of Site and Supply Chain Biosecurity must be facilitated as per relevant documented Policies, Procedures, and Work Instructions;
- Nominated monitoring records for Site and Supply Chain Biosecurity must be maintained as per relevant documented Policies, Procedures, and Work Instructions;
- A properly monitored Site and Supply Chain Biosecurity program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- A poorly monitored Site and Supply Chain Biosecurity program will not fully support your business and may contribute to significant non-compliance against Regulatory, Industry, and Customer standards and requirements.

Corrective Action and Preventative Action

To apply "real time" interventions to documented monitoring limits.

Corrective Action and Preventative Action

Corrective Action: Corrective action is mandatory action to be taken when a deviation to the Quality System occurs, particularly in relation to a Critical Control Point.

Preventative Action: At any step in the process where a hazard has been identified, preventative action must be put into place to prevent re-occurrence.

Corrective Action and Preventative Action is implemented to ensure that any identified non-conformance issues are documented, investigated, and rectified within appropriate timeframes. Corrective action is any action applied to regain control over a product, process, policy, or procedure that has been identified as being non-conforming or outside nominated limits of acceptability. Preventative action is any action applied to prevent any identified non-conformance from reoccurring.

The outcomes of corrective and preventative actions should result in regained process control after effective application. Specified corrective actions are commonly linked to the Site and Supply Chain Biosecurity Plans and the food business certification process.

Below are Corrective Action and Preventative Action examples which may be associated with Site and Supply Chain Biosecurity related non-conformance:

- Review of the Site and Supply Chain Biosecurity policy;
- Review of Site and Supply Chain Biosecurity development procedures;
- Review of Site and Supply Chain Biosecurity implementation procedures and work instructions;
- Review of Site and Supply Chain Biosecurity monitoring procedures;
- Review of Site and Supply Chain Biosecurity corrective and preventative action procedures;
- Review of the Site and Supply Chain Biosecurity verification schedule;
- Review of Site and Supply Chain Biosecurity verification procedures;
- Review of the Site and Supply Chain Biosecurity validation schedule;
- Review of Site and Supply Chain Biosecurity validation procedures;
- Review of Site and Supply Chain Biosecurity training procedures;
- Retraining in Site and Supply Chain Biosecurity;
- Review of management review activities to include Site and Supply Chain Biosecurity as an agenda item;
- Initiation of product hold procedures where safety or quality may be compromised;
- Initiation of a product recall or product recall procedures where investigations show that there is a substantial safety and/or quality risk to the released product;
- Contacting stakeholders including customers regarding any confirmed or potential Site and Supply Chain Biosecurity concerns involving their product.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific Site and Supply Chain Biosecurity Corrective Action requirements in relation to their items.

You may wish to visit the Corrective Action and Preventative Action section of haccp.com for examples of best practice applications for this food safety and quality system element.

Site and Supply Chain Biosecurity Corrective Action and Preventative Action Key Points

- The implementation of Corrective Action and Preventative Action provides confidence that your FS&Q Program is effectively implemented and that FS&Q criteria are being met;
- Where deviations or variations are observed, Corrective Action and Preventative Actions must be facilitated to meet relevant Regulatory, Industry, and Customer standards and requirements;
- Corrective Action and Preventative Action of Site and Supply Chain Biosecurity must be facilitated per relevant documented Policies, Procedures, and Work Instructions;
- Records of Corrective Action and Preventative Action must be maintained for Site and Supply Chain Biosecurity per relevant documented Policies, Procedures, and Work Instructions;
- Proper application of Corrective Action and Preventative Action for your Site and Supply Chain Biosecurity program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- Poor application of Corrective Action and Preventative Action for your Site and Supply Chain Biosecurity program will not fully support your business and may contribute to significant non-compliance against Regulatory, Industry, and Customer standards and requirements.

Verification

To review and confirm documented monitoring and corrective actions against documented parameters.

Verification

Verification: The act of reviewing, inspecting, testing, checking, auditing, or otherwise establishing and documenting whether items, processes, services, or documents conform to specified requirements.

Verification is the detailed review of all food safety and quality system elements to confirm that they are effectively developed, documented, implemented, monitored, and reviewed. All food safety and quality system elements, including documented policies, procedures, training, Site and Supply Chain Biosecurity plans and their operational applications must be verified on an ongoing scheduled basis. The verification process commonly includes a defined schedule for which verification activities are required, how often they are conducted, who is responsible, and detailed documented procedures for each nominated verification activity.

The general goal of an established verification process is to ensure any systemic non-conformance issues are identified and rectified within an appropriate time frame. When non-conformance issues are identified through the verification process, Corrective Actions and Preventative Actions should be implemented to ensure they do not impact the effectiveness of the food safety and quality system.

The following examples of verification activities may apply to Site and Supply Chain Biosecurity:

- Review of the Site and Supply Chain Biosecurity policy;
- Review of Site and Supply Chain Biosecurity development procedures;
- Review of Site and Supply Chain Biosecurity implementation procedures and work instructions;
- Review of Site and Supply Chain Biosecurity monitoring procedures;
- Review of Site and Supply Chain Biosecurity monitoring records;
- Review of Site and Supply Chain Biosecurity corrective and preventative action procedures;
- Review of the Site and Supply Chain Biosecurity verification schedule;
- Review of Site and Supply Chain Biosecurity verification procedures;
- Review of the Site and Supply Chain Biosecurity validation schedule;
- Review of Site and Supply Chain Biosecurity validation procedures;
- Review of Site and Supply Chain Biosecurity training procedures;
- Review of Site and Supply Chain Biosecurity performance since the last review and historically;
- Analytical testing of product or process to ensure the effectiveness of Site and Supply Chain Biosecurity;
- Inclusion of Site and Supply Chain Biosecurity as an agenda item within the Management Review Process.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific Site and Supply Chain Biosecurity Verification requirements in relation to their items.

You may wish to visit the Verification Activities section of haccp.com for examples of best practice applications for this food safety and quality system element.

Site and Supply Chain Biosecurity Verification Key Points

- Your verification program provides evidence that your FS&Q Controls have worked;
- Site and Supply Chain Biosecurity programs must be verified to meet relevant Regulatory, Industry, and Customer standards and requirements;
- The verification of Site and Supply Chain Biosecurity must be facilitated as per relevant documented Policies, Procedures, and Work Instructions;
- Nominated verification records for Site and Supply Chain Biosecurity must be maintained as per relevant documented Policies, Procedures, and Work Instructions;
- A properly verified Site and Supply Chain Biosecurity program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- A poorly verified Site and Supply Chain Biosecurity program will not fully support your business and may

contribute to significant non-compliance against Regulatory, Industry, and Customer standards and requirements.

Validation

To confirm the documented monitoring or procedural limits.

Validation

Validation: The process of gathering evidence to provide a scientific basis for the documented act of demonstrating that a procedure, process, and activity will consistently lead to the expected results. It often includes the qualification of systems and equipment.

Validation is the provision of evidence to support the limits of control or acceptability for food safety or quality parameters nominated within systemic elements. Limits of control or acceptability are commonly included within documented food safety and quality systems elements such as procedures, Site and Supply Chain Biosecurity plans, and specifications.

Common sources of validation include regulatory and legislative standards, finished product specifications and customer requirements, industry codes of practice and guidelines, verified and validated research, historical product, and process control outcomes, and analytical testing.

The general goal of an established validation process is to ensure any systemic non-conformance issues are identified and rectified within an appropriate time frame. When non-conformance issues are identified through the verification process, Corrective Actions and Preventative Actions should be implemented to ensure they do not impact the effectiveness of the food safety and quality system.

Validation activities are commonly defined within the verification schedules and procedures of established food safety and quality management systems.

The following examples may apply to validation of the limits of control or acceptability for Site and Supply Chain Biosecurity:

- Confirmation of nominated food safety and food quality control limits for Site and Supply Chain Biosecurity. These limits may apply to regulatory, industry, customer, or finished product specifications;
- Confirmation of analytical testing methods being used to confirm the effectiveness of Site and Supply Chain Biosecurity and ensure the accuracy of outcomes;
- Challenging the Site and Supply Chain Biosecurity program on an ongoing scheduled basis may also support the effectiveness of such programs within the scope of any Food Business' operations.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific Site and Supply Chain Biosecurity Validation requirements in relation to their items.

You may wish to visit the Validation Activities section of haccp.com for examples of best practice applications for this food safety and quality system element.

Site and Supply Chain Biosecurity Validation Key Points

- Your validation program provides evidence that your FS&Q Controls will work;
- Site and Supply Chain Biosecurity programs must be validated to meet relevant Regulatory, Industry, and Customer standards and requirements;
- The validation of Site and Supply Chain Biosecurity must be facilitated as per relevant documented Policies, Procedures, and Work Instructions;
- Nominated validation records and supporting documentation for Site and Supply Chain Biosecurity must be maintained as per relevant documented Policies, Procedures, and Work Instructions;
- A properly validated Site and Supply Chain Biosecurity program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- A poorly validated Site and Supply Chain Biosecurity program will not fully support your business and may contribute to significant non-compliance against Regulatory, Industry, and Customer standards and

requirements.

Training, Competency and Resources

Skills, knowledge and competency requirements to facilitate development, documentation, implementation, monitoring, corrective action, verification and validation of every Food Safety and Quality System Element.

Skills and Knowledge

Skills and Knowledge: Skills and knowledge are attributes of human interactions commonly linked to competency within any specific job-related task.

Training and competency requirements for Site and Supply Chain Biosecurity must be ongoing, including regular scheduled reviews to ensure the effectiveness of training and competency outcomes.

Team members who have defined responsibilities regarding Site and Supply Chain Biosecurity should have knowledge including:

- Basic Site and Supply Chain Biosecurity requirements;
- Positive outcomes of Site and Supply Chain Biosecurity;
- Negative outcomes of a lack of Site and Supply Chain Biosecurity;
- Current Site and Supply Chain Biosecurity procedures, methods, and techniques;
- General operational, corporate, and social awareness regarding Site and Supply Chain Biosecurity;
- Regulatory, industry, and customer requirements regarding Site and Supply Chain Biosecurity.

Team members who have defined responsibilities regarding Site and Supply Chain Biosecurity should have skills including:

- Competency regarding basic Site and Supply Chain Biosecurity;
- Effective application of current Site and Supply Chain Biosecurity procedures, methods, and techniques;
- The basic development, documentation, and implementation of Site and Supply Chain Biosecurity and Prerequisite Programs within the food industry sector.

Team members who have defined responsibilities regarding Site and Supply Chain Biosecurity should have access to resources including:

- Site and Supply Chain Biosecurity training;
- Site and Supply Chain Biosecurity associations and events;
- Regulatory standards, industry and customer information and updates regarding Site and Supply Chain Biosecurity;
- Incidents within the food industry sector regarding Site and Supply Chain Biosecurity;
- Commitment to Site and Supply Chain Biosecurity by senior management;
- Suitably qualified food industry professionals with verified experience in Site and Supply Chain Biosecurity;
- Effective communication systems including email, internet, and phone through which Site and Supply Chain Biosecurity information can be sent and received within suitable timeframes.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific Site and Supply Chain Biosecurity Training, Competency, and Resources requirements in relation to their items.

You may wish to visit the Training, Competency, and Resources section of haccp.com for examples of best practice applications for this food safety and quality system element.

Site and Supply Chain Biosecurity Training, Skills, and Knowledge Key Points

- Your Training, Skills, and Knowledge program ensures all participating personnel, visitors, and contractors have the required skills and knowledge to effectively facilitate the requirements of your FS&Q Program;
- Training, Skills, and Knowledge programs for Site and Supply Chain Biosecurity must be facilitated to meet relevant Regulatory, Industry, and Customer standards and requirements;

- Training, Skills, and Knowledge programs for Site and Supply Chain Biosecurity must be facilitated per relevant documented Policies, Procedures, and Work Instructions;
- Training, Skills, and Knowledge records for Site and Supply Chain Biosecurity must be maintained per relevant documented Policies, Procedures, and Work Instructions;
- Properly applied Training, Skills, and Knowledge programs for Site and Supply Chain Biosecurity will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- Poorly applied Training, Skills, and Knowledge programs for Site and Supply Chain Biosecurity will not fully support your business and may contribute to significant non-compliance against Regulatory, Industry, and Customer standards and requirements.

**haccp.com**

haccp.com was created to support food businesses and food industry professionals in achieving and maintaining the stringent requirements of food industry compliance.

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