

ACCREDITATION

According to the SABS, "ACCREDITATION" is the procedure by which an authoritative body gives formal recognition that the applicant is competent to carry out specific tasks. This term can therefore be used to express the competence of a body or laboratory to carry out certain tasks. SANAS states that the accreditation of laboratories/inspection bodies and certification bodies using common standards and practices is seen as the most effective way of defeating trade barriers. Accreditation reduces the risk for government, business and customers by ensuring regular surveillance of certification/registration bodies. To this end major trading countries, including South Africa, have established independent and internationally credible accreditation bodies.

SANAS is a government gazetted body that falls under the Department of Trade and Industry (DTI). SANAS is a member of the International Accreditation Forum (IAF) and the International Laboratory Accreditation Cooperation (ILAC), both of which are at the apex of the world accreditation pyramid. The IAF state that their purpose is to ensure that their members only accredit competent bodies. Multilateral recognition agreements (MLA's) are set up between countries and regions to provide assurance of equivalence of the operation of certification/registration bodies in those countries. These agreements are set up after stringent peer reviews of the accreditation body seeking recognition.

The IAF requires that certification/registration bodies comply with international ISO guides 62/65 or 66 depending on the scope of certification. These guides are to ensure that the certification /registration bodies are both competent to carry out the work involved and operate independently of the businesses certified. Thus the accreditation body accredits

the certification body, that is, gives formal recognition that the body is **competent** to carry out specific tasks.

International recognition and/or acceptance of certificates have been established through the multilateral European Accreditation of Certification (EAC) agreement. The national accreditation bodies of several European countries agreed to recognise the equivalence of one another's system and the certificates of the certification bodies accredited under those systems. This paves the way for international trade.

IN CONCLUSION

CERTIFICATION is the procedure by which a third party gives assurance that a product, process or service conforms to specified requirements. This is therefore the correct terminology to use for a company seeking to gain recognition for their HACCP system. A company being assessed by a certification body to confirm compliance to the requirements of SABS 0330:1999(SANS 10330:1999) for a HACCP system will be CERTIFIED or REGISTERED and NOT ACCREDITED. A company seeking certification or registration would be well advised to use only an ACCREDITED certification/registration body as this way there is some confidence in the competence of the body.

It must therefore be understood that the requirements of SABS 0330:1999 can only be applied to food handling organizations and thus it is incorrect and misleading to refer to a HACCP certified broom, mop, or pest control service.

For more details visit www.sanas.co.za. It is also advisable to inform SANAS of the activities of any other non SANAS accredited certification body operating within the borders of RSA to ensure that they are able to monitor their activities in terms of the MLA's.



Bug News

THE SWIFT MICRO LABORATORIES NEWSLETTER



www.swift.co.za

July '05 / August '05

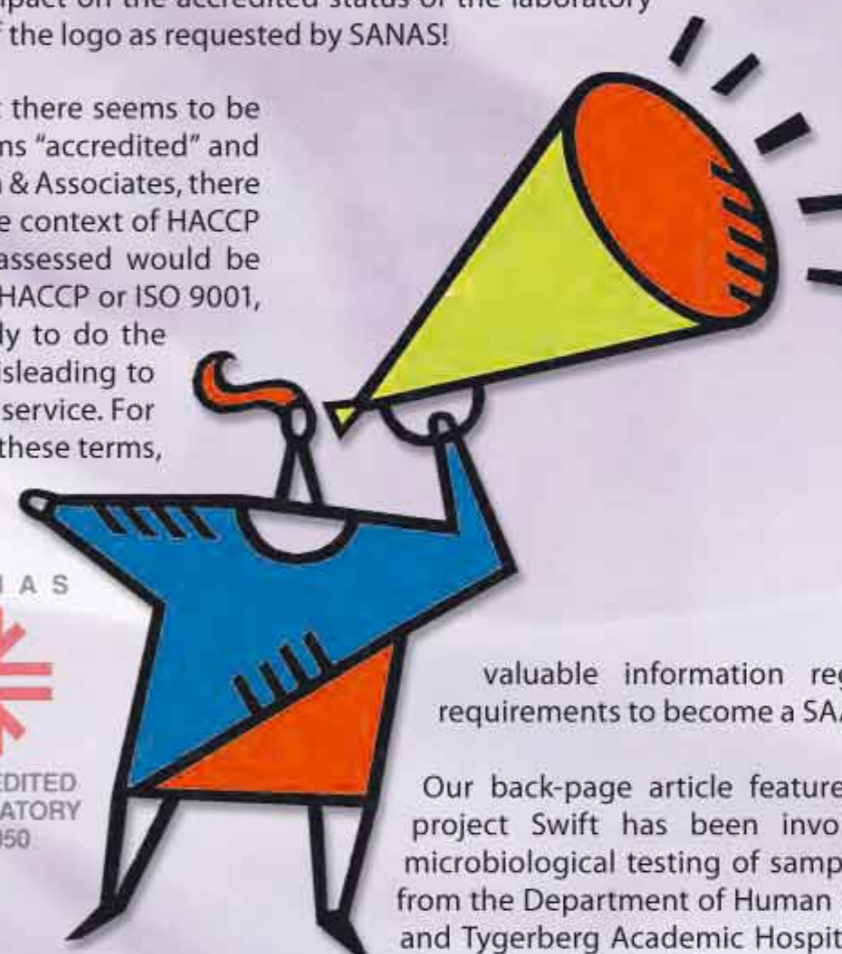
Those of you in the industry who routinely deal with SANAS (South African National Accreditation System) accredited laboratories such as Swift, might have noticed that accredited laboratories have started phasing in a new SANAS logo on certificates of analysis. We mention this because we have had a few queries about this from observant clients. This change has no impact on the accredited status of the laboratory whatsoever, and is merely a cosmetic change of the logo as requested by SANAS!

On the subject of accreditation, we have noticed that there seems to be confusion in the industry regarding the use of the terms "accredited" and "certified". According to Linda Jackson of Linda Jackson & Associates, there is much incorrect use of the term "accreditation" in the context of HACCP and ISO 9001 systems. A company which is being assessed would be CERTIFIED as being compliant to the requirements of HACCP or ISO 9001, but might be using an ACCREDITED assessment body to do the certification. It is furthermore totally incorrect and misleading to refer to a HACCP certified broom, mop, or pest control service. For a clearer understanding of the definitions and uses of these terms, read Linda's article on page 3 entitled "What's in a name: Certification versus Accreditation".

There seems to be an ever-increasing number of Quality Management Systems (various ISO systems, HACCP, BRC, etc) in use by companies not only for their own quality control purposes, but also to satisfy the stringent requirements of their customers and to maintain their competitive edge. Each of these systems has to be audited both internally and externally. In our guest article we focus on "Auditors - ensuring their credibility, accountability and competence". This article, which was supplied by the registrar of SAATCA (South African Auditors and Training Certification Association), Ross Garcin, also provides

valuable information regarding the newly formulated requirements to become a SAATCA registered auditor.

Our back-page article features the latest community/student project Swift has been involved in. Swift sponsored the microbiological testing of samples and swabs taken by students from the Department of Human Nutrition, Stellenbosch University and Tygerberg Academic Hospital, during their investigation into the safety of food sold by street-vendors. Contrary to popular belief the students, whose findings corresponded with similar studies conducted in Durban and Johannesburg, found that it was possible to prepare microbiologically safe food even under these informal conditions!



Street Vendors Food safety, knowledge and practices (report-back from student project)



Street-vendors: Food safety, knowledge and practices (Central Region of Tygerberg, Cape Town). CE Fogwell, R Maritz, D van Riet, E van Zyl, M Marais. (Department of Human Nutrition, University Stellenbosch and Tygerberg Academic Hospital)

Street-vendors sell food on the streets and in other public places where preparation and handling of food could pose major health risks to the consumer. A descriptive study was performed to determine the food safety of products obtainable from street-vendors in the central region of Tygerberg, Cape Town. Seven municipal regions were selected and 24 randomly selected consenting street-vendors were included in the study.

The study measured both the food-safety knowledge of the vendors as well as their actual practices when preparing food. The street-vendors' knowledge of food safety was determined using a standardized questionnaire, where-after their actual food-handling practices were observed. Swift assisted the students with this project by conducting Microbiological tests in its ISO 17025 accredited laboratory. These tests included total microbial activity (TMA)

counts on swabs taken by the students of food-contact areas, as well as *E.coli* and *S.aureus* tests on food samples taken.

The results of the survey showed that only 17% of street-vendors surveyed had ever received any training in food hygiene. Their knowledge regarding food safety was not optimal (scoring an average of 68% in the questionnaire), and their overall hygiene practices obtained an even lower rating of 55,5%. Even though most of the street-vendors had a good understanding of personal hygiene practices (scoring 82%), this knowledge was not put into practice (poor rating of 46% obtained for practical implementation of personal hygiene knowledge).

The average bacterial counts on the swabs taken of work surfaces was 9 641 cfu/area and on the street vendors' hands the bacterial counts averaged 24 107 cfu/area. These relatively high

bacterial counts could be due to the uncontrolled, open surroundings, due to cross contamination or the absence of disinfectants. Only 42% of work surfaces and 8% of street-vendors' hands had acceptable levels of total bacterial counts (less than 70-99cfu). In contrast to the poor results on the swabs taken, no *S. Aureus* or *E. Coli* growth was found in the analysed food samples. These good results could possibly be due to batch cooking (small volumes of food prepared as needed) or the fact that fresh food is being prepared daily (left-over food was being donated to the needy and not being kept over to the next day).

The students concluded that, although production of safe food was possible under these informal conditions, the study highlighted the need for continuous training of food-handlers in hygiene & food-safety practices. In addition it is also crucial that the street-vendors buy their supplies from reputable sources. This corresponds with similar findings in studies done by students in Durban and Johannesburg.



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The most reliable, affordable solution for microbiological defence.

Competition...



In keeping with the auditing theme of this edition of our newsletter, Swift will be donating a free hygiene audit of your premises to one Gauteng-based client and one client from the Cape Region. This comprehensive audit will include a visual inspection of the premises, microbiological tests on swabs and products sampled, as well as a written report addressing not only hygiene deficiencies but more importantly recommending corrective actions to be taken!

To enter, please answer the following question and fax the answer, together with your name, company and contact details, to us at 021 689-6363 (as usual you can also enter via our web-site).

QUESTION: Give the full name of SANAS.

Closing date for entries: 31 July 2005



After graduation in 1978 Ross developed an interest in Quality Assurance. His experience in quality and auditing includes being a qualified QMS lead auditor with SAATCA, being an active voting member of both TC/176 (Quality) and TC/207 (Environmental Management) ISO committees, and being the co-convenor of the SABS team responsible for the development of the auditing standard - ISO 19011:2003 - Guidelines for auditors of quality and environmental management systems. Currently Ross is contracted to SAATCA as the Registrar. Part of the job function was a mandate to design, develop and implement a management system to meet ISO 17024:2003 - Conformity assessment - standard requirements. This was achieved in August 2004 with the South African National Accreditation System (SANAS) assessing and granting certification to SAATCA.



Ross Garcin, registrar of SAATCA

Focus on... AUDITORS - ensuring their credibility, accountability and competence!

CREDIBILITY - THE PRIME INGREDIENT IN AUDITING
Credibility is the noun of the word 'credible' emanating from the Latin word "credere" - to believe. If an Auditor and the auditing methodology that is practised cannot deliver a *credible result*, then there is no use in conducting an audit at all!

SAATCA Board and has now been put forward to SANAS for accreditation.

Once SANAS has accredited the scheme it will be implemented by SAATCA. Auditors who are then certified by SAATCA in accordance with the requirements of this scheme would have demonstrated that they have the required competencies to effectively perform FSMS audits in accordance with their registration(s). The industry, commerce and the public at large will therefore have the assurance that these conformity assessments are being conducted in accordance with *credible criteria* by *credible individuals*.

SAATCA AND THE ORIGIN OF THE FSMS AUDITORS SCHEME

The Southern African Auditors and Training Certification Association (SAATCA) is an association operating certification schemes in accordance with ISO/IEC 17024 (Conformity assessment - Requirements for bodies operating certification of persons). SAATCA is accredited by the South Africa National Accreditation System (SANAS) to operate certification schemes.

The certification schemes that SAATCA operate are based on international standards and criteria when these are available. However, it sometimes happens that no suitable internationally recognized schemes are available. This was the case with a recent local initiative where the food industry decided to formulate its *own* requirements for auditor certification. In order to give the **Food Safety Management System (FSMS) Auditors Scheme** credibility, a "scheme committee" was formed and various workshops and meetings were held by the major role players in the Southern African food industry and the certification body in order to establish a mutually acceptable auditing scheme. The final draft of this scheme was recently accepted by the

MORE ABOUT THE FSMS AUDITORS SCHEME

Participation in this scheme is voluntary and open to all Auditors who conduct FSMS audits. The scheme was developed to meet the following objectives:

- To provide confidence to the regulatory authorities, accreditation bodies and certification bodies, to business and industry, and indirectly to the public at large, that Auditors certified to this scheme are competent;
- To provide a credible and accountable FSMS auditing process;
- To raise the level of professional recognition for FSMS Auditors;
- To add value to FSMS audits by ensuring Auditor competence;
- To ensure that Auditors meet the qualification criteria described in ISO 19011:2002;
- To certify Auditors to specific certification grades based on audit experience categories.

CERTIFICATION REQUIREMENTS FOR SAATCA REGISTERED AUDITORS

The requirements set out in Table 1 explain education, work experience, training and auditing experience which applies to the respective certification grades of FSMS - HACCP Auditors.

SCHEME	EDUCATION	WORK EXPERIENCE	TRAINING	AUDITING EXPERIENCE
AUDITOR: FOOD SAFETY HACCP	NQF LEVEL 5/6 i.e. National Diploma or Degree in Food Sciences or related discipline. OR 10 years work experience in the relevant field is considered equivalent to degree.	Minimum 5 years food/safety sector specific experience excluding any in-service training. Process knowledge and food manufacturing/preparation/managerial/ supervisory experience essential.	SAATCA registered ISO 19011 based auditing course. Formal/informal training courses on the relevant regulations (1 day min). Basic food microbiology (1 day min) PRP implementation training (2 day min). Advanced (3 day min) HACCP implementation course.	At least 20 days regulatory compliance auditing (6 contact hours = 1 day). All phases of at least 1 audit were witnessed and attested by a SAATCA Registered Senior Auditor / Client's Management. All gained within 3 years prior to submission of application to SAATCA for registration.
AUDITOR: FOOD SAFETY MANAGEMENT SYSTEMS	NQF LEVEL 5/6 i.e. National Diploma or Degree in Food Sciences or related discipline. OR NQF LEVEL 6/7 i.e. Higher National Diploma or Degree in Food Sciences or related discipline.	Minimum 10 years food/safety sector specific experience excluding any in-service training. OR Minimum 5 years food/safety sector specific experience excluding any in-service training. PLUS Process knowledge and food manufacturing / preparation/ managerial / supervisory experience.	SAATCA registered ISO 19011 based auditing course. Formal/informal training courses on the relevant regulations (1 day min). Basic food microbiology (1 day min). PRP implementation training (2 day min). Advanced HACCP implementation course (3 day min). Relevant food safety management FSMS implementation course (3 day min).	At least 20 days auditing (6 contact hours = 1 day min). All phases of at least 1 audit were witnessed and attested by a SAATCA Registered Senior Auditor. All gained within 3 years prior to application.
SENIOR AUDITOR: To qualify as a senior auditor in any of the above schemes the following ADDITIONAL requirements must be met.	The requirements of the relevant scheme.	All of the requirements of the relevant scheme plus management/ supervisory experience.	Applicable Management training.	Senior Auditors require at least 3 acceptable audits as Team Leader. (The duration of the audits as Team Leader must add up to 15 days in total.) All phases of 1 audit as Leader is to be witnessed and attested by a SAATCA registered Senior Auditor.

For more information regarding the FSMS Auditors Registration or the role of SAATCA, visit www.saatca.co.za

In the Spotlight...



What's in a name: Certification versus Accreditation

There is much incorrect use of the term **accreditation** in the food industry in the context of HACCP and ISO 9001 systems. The intent of this article by Linda Jackson of Linda Jackson & Associates is to try and clarify the correct use of the terms "accreditation" and "certification". Linda has worked extensively in the food industry in the last 15 years in various capacities. In an interesting link to our previous story, Linda is also a director of SAATCA (Southern African Auditor and Training Certification Association), and represents food safety auditors on the board.

TRADE BARRIERS

According to SANAS (the South African National Accreditation System) the global trend is towards a free market with no economic or technical trade barriers. In order to achieve this, the trading countries must have confidence in the quality and environmental systems, personnel and product certification & inspection systems, as well as the measurements and tests conducted by each other. The World Trade Organization and the European Union have both noted that the *lack of acceptance of test results and certification are the most significant barriers to trade.*

In an attempt to overcome these barriers, internationally agreed standards and specifications have been compiled, many of these by the International Organisation for Standardisation (ISO). These standards are documented agreements containing technical specifications or other precise criteria such as for a quality management system (ISO 9001:2000). ISO do, however, *not assess conformity* to the standards.

CERTIFICATION

This process is conducted by **certification bodies**, which are independent of ISO and the businesses they certify. "**CERTIFICATION**" or "**registration**" as it is also known, is the process by which an independent and competent third party certifies that a product, service, system, process, material, or person conforms to specific requirements of a standard such as ISO 9001:2000 or SANS 0330:1999 for HACCP.

Table 1

SCHEME	EDUCATION	WORK EXPERIENCE	TRAINING	AUDITING EXPERIENCE
AUDITOR: INTERNAL: FOOD SAFETY MANAGEMENT SYSTEMS	NQF LEVEL 4 Secondary education*	Minimum 1 year within the company.	SAATCA registered ISO 19011 based, internally focused, auditing course.	Ratification by Company of competence.
AUDITOR: FOOD SAFETY REGULATORY CONFORMANCE	NQF LEVEL 5/6 i.e. National Diploma or Degree in Food Science or related field. OR 10 years work experience in the relevant field is considered equivalent to degree.	Minimum 1 year food handling/ safety sector specific experience excluding any in-service training.	SAATCA registered ISO 19011 based auditing course Formal / informal training courses on the relevant regulations to be audited (1-2 days) Introduction to HACCP training (1 day min)	At least 20 days regulatory conformance auditing (6 contact hours = 1 day) All phases of at least 1 audit were witnessed and attested by a SAATCA Registered Senior Auditor All gained within 3 years prior to submitting application for SAATCA registration.
AUDITOR: FOOD SAFETY PRP	NQF LEVEL 5/6 i.e. National Diploma or Degree in Food Sciences or related discipline. OR 10 years work experience in the relevant field is considered equivalent to degree.	Minimum 3 years food/safety sector specific experience excluding any in-service training. Process knowledge and food manufacturing/preparation/managerial/ supervisory experience essential.	SAATCA registered ISO 19011 based auditing course Formal/informal training courses on the relevant regulations (1 day min). Basic food microbiology (1 day min). PRP training (2 day min). Advanced (3 day min) HACCP implementation course.	At least 20 days HACCP auditing (6 contact hours = 1 day). All phases of at least 1 audit were witnessed and attested by a SAATCA Registered Senior Auditor/Client's Management. All gained within 3 years prior to submitting application for SAATCA registration.

