The Fresh Produce Assessment:
The Relevance of Risk Assessment for the Food Service
Content

• The Food Service
• The Supply Chain
• Competencies
The Food Service

- Different levels of Service:
  - Silver Service
  - Hotels
  - Care homes
  - Hospitals
  - Schools
  - Quick Service Restaurants
  - Home Delivery only
  - Street Vendors
Food Service
• Education/Knowledge (Majority)
  • Staff
    • Education Level is low (finished school at 16)
    • Knowledge of food safety is basic
  • Managers
    • Education level is intermediate (finished school at 18)
    • Knowledge of food safety is basic to advanced
• Corporate (where it exists)
  • Education at Degree and above
  • Knowledge of food safety is advanced
Food Service Influence

- Apart from the Corporate staff of big companies, no insight or influence on upstream activities
- Supply Chain manages the raw material
- Service area (restaurant, kitchen, etc.) is managed by food service
- The raw material arriving into food service cannot be improved by Service
The risk managed

• Food service industry unable to monitor and verify microbiological quality of raw material
• Positive release cannot be employed
• Food Service industry uses good hygiene practices to maintain safety
• Limited stock to use
The Risk Managed

• Food Service relies on supply chain to manage the risk because:
  • There is no real knowledge of raw material or process
  • There is no influence on Supply chain activities
  • There is no appropriate education
  • Supply Chain has more resources (time, people and money) for risk assessment and management
Conclusion

• Service cannot improve on the quality of fresh produce
• There is no possibility to place product on hold until test results come through

• Risk assessment must be conducted by those who have insight and influence on the activities from Farm to Service
  • They have more tools
  • They have more resources
  • Risk is lower as lower number of “hands” managing the risks