Purpose

The intended use of the product by the customer and end consumer target groups needs to be defined by the Central Production Unit, based on the products produced. As part of this exercise, consideration should be given to any end consumers who sit in any vulnerable or sensitive groups, to include individuals who may have an allergy to specific food ingredients or those who may be immune-suppressed or compromised and/or pregnant. Consideration should be given to any potential abuse and / or unintended use of the product by the customer or the end consumer.

Scope

All product categories, processes and procedures conducted at the aligned Central Production Unit.

Central Production Unit details:

Responsibilities

Responsible Person (s)	Responsibility
Site Manager	To ensure the requirements outlined in this procedure are accurate, regularly reviewed and kept up to date To ensure this procedure is fully implemented at the Unit and communicated to all relevant colleagues To ensure this procedure is fully trained out to relevant colleagues, and continuously monitored throughout the operation. To ensure this procedure is continuously adhered to diligently

Example for ready to cook products

Target population

Where a CPU supplies products into schools and / or hospitals for example, consideration needs to be given to high-risk categories including young, elderly, pregnant, immune suppressed and allergenic, as outlined in appendix I.

Some products contain allergenic ingredients and should be avoided by members of the population who are at risk of an allergic reaction. Allergens must be clearly identified on the product labels in compliance with the Food Information Regulations. As products are supplied into food service units, specifications and allergen documents are agreed with the customer to enable them to make the product information available to the end consumer accurately and in a clear unambiguous way.

Instructions for use example

1. Chilled, Ready to Cook
   - Product to be stored chilled 0-5°C
   - Product to be cooked, close to the consumer according to the validated cooking instructions prior to consumption
   - Product is not suitable for freezing

2. Frozen, Ready to Cook from Frozen
- Product to be stored frozen -18°C
- Product to be cooked from frozen, close to the consumer according to the validated cooking instructions prior to consumption
- Once defrosted not suitable for re-freezing

Mishandling of product

The Unit must have established food safety and hygiene controls in place to maintain the product chill chain and temperature management, to include storage, processing and dispatch. Unit holding and storage areas must be suitably temperature controlled, and monitored through Digital Monitoring Systems i.e., Digital HACCP. As product is supplied into customers, third-party site controls must be followed, for example delivery of product and maintenance of food safety and hygiene principles, to include temperature management, cross contamination and product integrity.

Product testing

CPUs must implement microbiological testing of CPU produced product (s), through independent third-party accredited laboratories, with testing criteria risk assessed to support the provision of safe food product (s), in line with regulatory and legal requirements. To support this position CPUs should liaise with their HSE Sector Lead and Vendor Assurance for guidance.

Document control

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Appendix I: Example vulnerability risk assessment template

Intended consumers. (Food Service Outlets in Hospitals, Educational Institutions & B&I)	Product category	Hazard	Likelihood	Severity	Risk	Explanatory	Controls
Infants and young children – Infants and young children do not have a fully developed immune system and are more likely to develop certain types of foodborne illnesses such as infections by bacterial pathogens.	Ready to cook	**Pathogenic** - Under cooked - Temperature abuse (pre-cook) - Temperature abuse (post-cook) - Cross contamination of cooked with raw - Eaten past UB date. - Bones / Foreign Bodies - Open pack	**1**	**3**	**3**	- Instructions, Training and Monitoring to ensure product is handled and cooked correctly - Consumer information in specifications, menu & on labels - Abuse testing conducted during life trials and post life clearance also achieved	- Temperature controlled supply chain - Shelf-life validation - Cooking instruction & training given to ensure thorough cook - Supplier approval & monitoring. - Hospital Audits
Elderly persons – As people age, their immune systems naturally weaken. Elderly persons, like young children, tend to be more susceptible to infections by foodborne bacterial pathogens.	Ready to cook	**Pathogenic** - Under cooked - Temperature abuse (pre-cook) - Temperature abuse (post-cook) - Cross contamination of cooked with raw - Eaten past UB date. - Bones / Foreign Bodies - Open pack	**1**	**3**	**3**	- Instructions, Training and Monitoring to ensure product is handled and cooked correctly - Consumer information in specifications, menu & on labels - Abuse testing conducted during life trials and post life clearance also achieved	- Temperature controlled supply chain - Shelf-life validation - Cooking instruction & training given to ensure thorough cook - Supplier approval & monitoring - Hospital Audits
Pregnant women – Some pathogenic microorganisms, such as Listeria monocytogenes and Toxoplasma gondii, are particularly harmful to the developing foetus. Pregnant women must be cautious about handling and consuming foods that are potential sources of these pathogens.	Ready to cook	**Pathogenic / Chemical** - High mercury levels - Under cooked - Temperature abuse (pre-cook) - Temperature abuse (post-cook) - Cross contamination of cooked with raw - Eaten past UB date. - Open pack	**1**	**3**	**3**	- High mercury levels apply to certain fish - Instructions, Training and Monitoring to ensure product is handled and cooked correctly - Consumer information in specifications, menu & on labels - Abuse testing conducted during life trials and post life clearance also achieved	- Temperature controlled supply chain - Shelf-life validation - Cooking instruction & training given to ensure thorough cook - Supplier approval & monitoring - Hospital Audits
Immune-suppressed persons – Several factors that cause persons to have a weakened immune system e.g., HIV positive, organ transplants, cancer chemotherapy, or other immunosuppressive drug therapies. These people are particularly susceptible to developing illnesses caused by foodborne microbial pathogens.	Ready to cook	**Pathogenic** - Under cooked - Temperature abuse (pre-cook) - Temperature abuse (post-cook) - Cross contamination of cooked with raw - Eaten past UB date - Open pack	**1**	**3**	**3**	- Instructions, Training and Monitoring to ensure product is handled and cooked correctly - Consumer information in specifications, menu & on labels - Abuse testing conducted during life trials and post life clearance also achieved	- Temperature controlled supply chain - Shelf-life validation - Cooking instruction & training given to ensure thorough cook - Supplier approval & monitoring - Hospital Audits
Allergenic population	Ready to Cook	**Allergens** - Miss labelling - Cross contamination - Poor segregation - Poor clean down processes and procedures	**2**	**3**	**6**	- Finished product sent for laboratory testing - Post clean protein swabs conducted - Labelling and pack control checks - Internal Audits	- Management of Allergens within the factory - Hygiene & Cleaning - Agreed customer specifications - Labelling Controls