



Hivash Khiali

Title: Quality Assurance Systems Manager

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Speaker Biography:

- Bachelor's in Operations and Production Management and Food Technology from Durban University of Technology, South Africa.
- Extensive expertise in quality assurance, environmental management, and occupational health and safety.
- Lead Implementor for Water Metering Standards (2023–Current)
- Chairman of the Health and Safety Committee (2023–Current)
- ISO Integration Projects (2019–2023).
- NRCS Communications Representative (2021–Current)
- ISO 14001:2015 and ISO 45001:2018 Lead Auditor (2019):
- FSSC 22000:2011 and HACCP Implementation: Successfully implemented FSSC 22000:2011 and HACCP
- Active Member of the South African Metering Association (SAMIA) (2024–Current).

Presentation Title: Effective Implementation of Safety Programs VACCP and TACCP in the Food Industry

Abstract:

This presentation will delve into the challenges and strategies for integrating key frameworks such as VACCP and TAACP in achieving excellence in health, safety, to ensure the safety of the food industry.

While HACCP (Hazard Analysis Critical Control Point) focusses on the analysis and control of biological, chemical, and physical hazards in food manufacturing, other new programs such as VACCP and TAACP goes beyond that concept.

VACCP (Vulnerability Assessment and Critical Control Points), focuses on food fraud and widens the scope to include systematic prevention of any potential adulteration of food, whether intentional or not, by identifying the vulnerable points in a supply chain. It is especially concerned with economically motivated adulteration (EMA). Examples include product substitutions, unapproved product enhancements, counterfeiting, stolen goods and others.

TACCP (Threat Assessment and Critical Control Points), on the other hand, is protocol that focuses on tampering, intentional adulteration of food, and food defense. TACCP generally requires a wider range of employee involvement than HACCP, as it covers issues such as manufacturing plant and transportation security, IT security, and employee background checks. Some points will overlap with HACCP, such as tamper-proof seals and various quality control checks.

The presentation will utilize real-world case studies to highlight both the successes and obstacles faced by organizations in implementing these standards.