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Food & Allergy Consulting & Testing Services

FACTS & AIB INTERNATIONAL ALLERGEN MANAGEMENT WORKSHOP

DAY 1: PRACTICAL ALLERGEN MANAGEMENT

TIME	TOPIC/ACTIVITY	SPEAKER
07:30 - 08:15	Registration and tea on arrival	
08:15 – 09:00	Welcoming and introductions Ice breaker	Comaine van Zijl, FACTS
INTRODUCTION TO ALLERGEN CONTROL		
09:00 – 10:30	BACKGROUND AND LEGISLATION OF FOOD ALLERGENS Food allergies and food allergens Reasons for control Examples of market failures Overview of SA food legislation and regulatory bodies Consumer Protection Act and allergens Allergen labelling legislation (R146) Precautionary labelling	Dr Harris Steinman, FACTS
10:30 – 10:45	TEA	
PRACTICAL ALLERGEN CONTROL IN THE PLANT		
10:45 – 12:30	Food Safety & Risk Management Supplier Control Raw materials Storage <u>Exercise 1</u> : Allergen Storage Practical Production & Manufacturing control	Rolf Uys, AIB International
12:30 – 13:15	LUNCH	
13:15 – 14:15	Allergen scheduling <i>Case Company Introduction</i> <u>Exercise 2</u> : Allergen Scheduling Practical Product Development & Changes Documents & Records	Comaine Van Zijl, FACTS
14:15 – 15:00	Virtual Allergen Audit	Rolf Uys, AIB International
15:00 – 15:15	WORKING TEA	
15:15 – 16:15	CRISIS MANAGEMENT <u>Exercise 4</u> : Mock allergen-related crisis management	Comaine Van Zijl, FACTS
16:15 – 16:30	Concluding remarks and questions	Rolf Uys, AIB International
16:30	Social discussions over drinks on patio	



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DAY 2: PRACTICAL ALLERGEN MANAGEMENT

TIME	TOPIC/ACTIVITY	SPEAKER
07:30 – 08:15	Registration and tea on arrival	
08:15 – 08:30	Welcoming and recap of Day 1	Rolf Uys, AIB International
08:30 – 10:30	<u>CLEANING, VALIDATION, VERIFICATION & TESTING</u> Science of Allergen Cleaning Wet and dry cleaning methods <u>Exercise 1: Allergen cleaning</u> Establishment of effective cleaning programs Testing Methods Available Sampling Validating and verifying cleaning protocols	Comaine van Zijl, FACTS
10:30 – 10:45	TEA	
10:45 – 11:15	<u>Exercise 2: Sampling & Testing for Validation & Verification</u>	
11:15 – 12:15	RISK ASSESSMENT When & Why Risk assessment model VITAL the basics: what, where & the uses <u>Exercise 3: Risk assessment</u>	Comaine Van Zijl, FACTS
12:15 – 13:00	VITAL (Voluntary Incidental Trace Allergen Labelling) Explanation of VITAL II and precautionary labelling	Comaine Van Zijl, FACTS
13:00 – 13:45	LUNCH	
13:45 – 15:15	MANAGEMENT AND MOTIVATION STRATEGIES Allergen vision and policy Allergen Review Training and Education <u>Exercise 3: Motivating personnel</u>	Rolf Uys, AIB International
15:15 – 15:30	WORKING TEA	
15:30 – 16:15	PUTTING IT ALL TOGETHER Allergen manual index page	Rolf Uys, AIB International
16:15 – 16:30	Concluding remarks and questions Allergen Millionaire	