



Considerations of potential cost saving activities on food safety

The cost of manufacture and distribution is changing, and many aspects of our food system are impacted by the choices we make. If you are planning to make changes in key parts of the business (e.g. raw materials), please consider the potential implications to your product safety, legality, and authenticity by using this information as a guide.

Potential areas of the business being reviewed	Important factors to consider
<p>Temperature Control</p> <ul style="list-style-type: none"> Increase of temperatures in temperature-controlled areas such as fridges and freezers e.g. raise temperature from 2°C to 4 °C to reduce energy consumption 	<ul style="list-style-type: none"> HACCP review Legal limits Shelf-life review Waste
<p>Supply Chain</p> <ul style="list-style-type: none"> Review supply chain and use suppliers and or materials which are cheaper due to increased raw material costs 	<p>HACCP review – Supplier risk assessment/ approval</p> <ul style="list-style-type: none"> <i>Lower cost raw materials:</i> <ul style="list-style-type: none"> Review and assess new supply chain Product testing Label / specification review: allergens, conform to specifications / product claims, impact on product quality <i>Packaging:</i> <ul style="list-style-type: none"> Same level of product protection Will shelf life be maintained? Migration of contact material components to food Possible failures / pallet collapse during transport
<p>Waste Collection</p> <ul style="list-style-type: none"> Reduction of site collections to reduce costs 	<ul style="list-style-type: none"> Insufficient to prevent waste accumulation Pest control / pest activity increase Potential for nuisance to other properties, smells, pests etc Health and safety
<p>Process Cooking / Cooling</p> <ul style="list-style-type: none"> Reduction in cooking times and temperatures to reduce energy consumption Lengthening of cooling times 	<ul style="list-style-type: none"> HACCP review Revalidation of process / shelf-life review Same level of reduction in microbiological loading Organoleptic / quality of products
<p>Extended use of Processing Aids</p> <ul style="list-style-type: none"> Change processing aids less frequently to maximize / extend their use e.g. fryer oil, due to increased raw material costs 	<ul style="list-style-type: none"> Impact on product organoleptic / quality Food safety / cross contamination Health and safety Impact on machinery maintenance
<p>Hygiene Activities</p> <ul style="list-style-type: none"> Reduce the temperature of water and chemicals used for clean downs to reduce energy costs 	<ul style="list-style-type: none"> HACCP review Cleaning chemical concentrations Residual chemical contaminations Health and safety and COSSH Impact on product safety and shelf life, cross contamination
<p>Personal Hygiene</p> <ul style="list-style-type: none"> Reduce the temperature of water used for hand hygiene / laundry to reduce energy costs 	<ul style="list-style-type: none"> Legal requirements Hot enough to allow for effective cleaning of hands / workwear Impact on product safety, cross contamination, and shelf life
<p>Distribution</p> <ul style="list-style-type: none"> Review distribution service to find a cheaper alternative 	<ul style="list-style-type: none"> HACCP review Same level of service Traceability of distribution to customer Traceability of temperature control Security maintained VACCP, TACCP
<p>Staffing Levels</p> <ul style="list-style-type: none"> Loss of / or reduction in staff hours 	<ul style="list-style-type: none"> Loss of knowledge / skill base Costs of retaining and re-establishing a team
<p>New Equipment</p> <ul style="list-style-type: none"> Purchase of cheaper, second-hand or hire equipment to reduce capital costs 	<ul style="list-style-type: none"> HACCP review Efficiency of process Suitability of food contact materials, ability to be cleaned Hygienic design maintained Requirements of third-party food safety standards Health and safety standard maintained