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OUR SERVICES

E&P Food Safety Services – Where can I find out more?

Please see the section [FOOD SAFETY SERVICES](#) for more information. This section contains FAQ's about our services but may not answer all of your questions – if so please call or e-mail for more information.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

Food safety expertise – how can this help?

A Food Technologist / Food Safety Advisor has expertise in a number of different subjects including good catering practice, food manufacturing, food preservation, food legislation, GMP, HACCP and food safety systems, food microbiology, nutrition & food science, food processing & engineering and product development,.

Specific food safety expertise can complement and enhance the expertise of medical, occupational health & HSE staff for a wide range of food related activities including:

- Planning, review, development and implementation of food safety management programs for HSE projects and operations.
- Food Safety audits of offshore and onshore based catering operations.
- Certificated Food Safety, HACCP and audit training of HSSE, Health Advisors and catering staff.
- Food safety and catering input for supply chain management prior to awarding a catering contract.
- Mobilisation of caterers into projects and operations to ensure all food safety systems have been implemented.
- Investigation of food safety incidents.
- Design and upgrading of catering facilities.
- Implementation of food safety programs / Haccp into catering operations.

Professional Member of the Institute of Food Science and Technology (MIFST), approved Haccp and Food Safety Trainer for the Royal Society for the Promotion of Health and Lead Assessor trained.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

On what basis do you work?

A client may have a special project that needs developing, implementing or managing, has a management gap that needs filling urgently. e.g. a key manager on leave, a gap that needs filling whilst a permanent replacement is found or a special project. New situations are regularly faced where a substantial amount of information needs to be understood in a very short space of time – and the correct decision or recommendations made. An immediate impact can be made without the usual honeymoon / induction period.

Working as an Independent Contractor or Consultant, contracts can be for a few days to complete a specific piece of work (e.g. a series of food safety audits or a training course) to longer periods of rotational working (e.g. 6/2 for a specific project). Work can be completed either direct or through a specialist recruitment agency serving the oil and gas industry.

Current OPITO approved Basic Offshore Safety Induction Emergency Training (BOSIET), Certificate of Offshore Medical Fitness and Vantage Card for offshore related work.

How is this charged?

There is a fixed daily rate for each day worked, plus an element for expenses avoiding costs such as national insurance, holidays, sickness, training, administration, pensions and other benefits.

Where work is completed through an agency, they usually take responsibility for transport, logistics, health insurance and payroll.

Please Note: This is NOT an interim management and recruitment agency but as a food safety advisor, an interim role can be performed for clients.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

Which countries do you work?

Technical Support Services operate from the North East of England with regular flights from Newcastle into international hubs in London, Amsterdam and Dubai.

Work can be completed in most countries around the world unless the UK Foreign & Commonwealth Office has issued advice against travel which is relevant to the area where the work is planned to take place.

E&P projects have been completed for clients in a number of countries including Azerbaijan, South Korea, Angola, Egypt, UAE & India.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

E&P sector – what type of projects have you completed?

A number of projects have already been completed:

- Planning, review, development and implementation of food safety standards and audit systems for monitoring of catering operations by a major operator
- Food Safety Advisor for a construction yard building a gas production platform with catering facilities preparing and serving meals for 3,500 staff.
- Offshore and onshore food safety audits of catering operations using systems developed for the E&P sector.
- Certificated food safety training and practical food safety audit training for HSE staff including qualified doctors and nurses in occupational health.
- Mobilisation of caterers into onshore operations & projects and offshore operation.
- Food safety and catering input in the tender review and evaluation process in conjunction with supply chain management.
- Re-organisation and upgrade of existing catering facilities and development of plans for new catering facilities.
- Project team for the design of new catering and office facilities.
- Review and update of Water Quality Management Program for potable water.
- Investigation of food safety incidents.

Working with operators, contractors and caterers staff including OIM's, HSE Team, Contracts, Projects, Construction, Commissioning, Operations, Camp Bosses.....

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

What other projects have you completed?

A number of projects have been completed in food manufacturing, catering and retail sectors including:

- HACCP food safety training and implementation of food safety programs in various food manufacturing and catering operations.
- Development of quality systems to meet the BRC Global Food Standard.
- Development of a 5 day Lead Auditor course based on ISO 22000
- Commercial & technical due diligence on behalf of an international investment bank
- Design and layout of food factories including the production of high risk chilled foods and frozen & chilled ready meals.
- Design and layout of catering facilities
- Food Safety audits of food manufacturing, retailing and catering operations.
- Development of food safety standards and audit programs for the water cooler industry
- Development of quality systems for food manufacturers and catering operations to meet the requirements of EU food safety legislation.
- Food labelling and specifications.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

What type of companies do you work for?

Food safety projects can be completed for oil and gas operators at local or regional level, companies involved in large construction projects to individual catering companies.

Food Safety courses are suitable for HSE managers, HSE supervisors, health advisors, food safety advisors, company doctors, clinic medical staff, occupational health, hygiene supervisors, camp bosses or anyone who has responsibility for monitoring or operating food safety systems within E&P.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

Food safety incident investigations – what support can you provide?

- Food or water can sometimes be implicated where several people become ill at the same time.
- Can occur even when food safety management systems are in place due to lapses in procedure
- Foodborne illness is more likely if a food safety management program is not in place
- An investigation to identify the root cause requires an understanding of catering operations

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- An understanding of food safety management systems and food hygiene are also required
- Food safety expertise can be brought into the investigation team
- Recommendations from the investigation may also require food safety expertise.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

Food safety audits of our catering facilities – can you complete these?

Yes – it doesn't matter if you are an operator, a contractor who has contracted a catering company across multiple sites or a catering company who needs support for an individual site

- Food safety audits like other HSE audits are designed to demonstrate conformance with a specific standard
- Food safety audits can be applied to all types of industrial catering and foodservice operations.
- Based on principles of HACCP (Hazard Analysis Critical Control Points Systems)
- Food safety also includes potable water
- Onshore and offshore facilities can be audited
- Deficiencies and weaknesses are identified on site, discussed and documented.
- A realistic appraisal of suppliers or a clients own operations which is based on industrial experience.
- Can provide a technical justification for capital expenditure.

Current OPITO approved Basic Offshore Safety Induction Emergency Training (BOSIET), Certificate of Offshore Medical Fitness and Vantage Card having worked as a food safety advisor and auditor in this industry.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

Food safety & Haccp training – can you train our staff?

Yes – **We specialise in providing training on the clients premises or nominated training facility.** Training can be completed in most countries around the world and courses and can be adapted for your company.

Food safety & Haccp training is certificated by the Royal Society for Public Health (RSPH), an organisation formed in 2008 by a merger between the Royal Society for Health and the The Royal Institute of Public Health & Hygiene. The Royal Society for Public Health (RSPH) is also an awarding body recognised by the Qualifications and Curriculum Authority (QCA).

Over 100,000 students take RSPH qualifications each year in subjects including food hygiene, pest control, health & safety, nutrition, meat inspection, health and emergency planning.

We specialise in providing training on the clients premises or nominated training facility. Training can be completed in most countries around the world and courses and can be adapted for your company.

Food Safety courses are suitable for HSE managers, HSE supervisors, health advisors, food safety advisors, company doctors, clinic medical staff, occupational health, hygiene supervisors, camp bosses or anyone who has responsibility for monitoring or operating food safety systems.

Level 2 (Basic) courses are aimed at those in the workplace who participate in activities related to the subject area. The guided learning hours are 9, usually over 1 day. The '**Fundamentals**' courses are equivalent in content to the 'Level 2' courses but do not require the pre-registration of candidates.

Level 3 (Intermediate) courses are aimed at those who have a supervisory role. The guided learning hours are 20 – 25, usually over 3 days.

Level 4 (Advanced) courses are aimed at those who also have a related management role or wish to deliver training. The guided learning hours are 40, usually over 5 days.

All food safety & haccp training courses are conducted in English – a verbal and written understanding of English is essential. Presentations are very pictorial to assist delegates whose first language may not be English.

Haccp & food safety courses incorporate a variety of teaching methods including formal presentations, tutor led discussions, DVD's, individual & group exercises, quizzes and card games. Delegates are provided with handouts and a course-book. To ensure an effective learning environment, recommended course numbers are 12 per course with a maximum of 16.

Courses relevant to the HSE, Occupational Health & Catering staff in the E&P Sector include:

- Level 2 Fundamentals of Food Hygiene (One day including a multiple choice exam)
- Level 2 (Basic) Award in Food Safety in Catering
- Level 3 (Intermediate) Supervising Food Safety in Catering
- Level 4 (Advanced) Award in Managing Food Safety in Catering

- Level 2 Fundamentals of Haccp
- Level 3 (Intermediate) Award in HACCP for Food Manufacturing (Also applicable to Catering)
- Level 4 (Advanced) Award in HACCP Management for Food Manufacturing (Also applicable to Catering)

Non RSPH Courses

- **Practical Food Safety Audit Training (Half – One day including a practical session)**

This is one of our bespoke training courses which combines a basic theory of audit principles with a practical session where delegates work in pairs to complete a basic food safety audit of a catering operation used by their own organisation. The audit findings are discussed as a group and provides an opportunity for delegates to convert food safety theory into practice which helps to reinforce the training and develop confidence.

This course can be added to the Supervising Food Safety in Catering to give a 5 day course or the Fundamentals of Food Hygiene and Fundamentals of HACCP to give a 3 day food safety course.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

Assessing catering contractors – can you help at the tender stage?

Yes – a technical evaluation can be completed on each company to assess food safety management systems prior to awarding a catering contract.

- Working with contract holders, supply chain management and HSE staff
- A technical evaluation is often performed to assess food safety management systems prior to a commercial evaluation.
- The objective is to assess if each company in the tender process has the appropriate food safety systems.
- Minimises the risk of food safety incidents occurring after the contract has been awarded
- Food safety requirements and objectives can be part of the tender document and contract.
- The technical evaluation can be considered with the commercial / cost evaluation.
- The technical evaluation may also involve food safety audits of catering premises.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

Can you help us to ensure that the mobilisation of a new caterer is completed as planned?

Yes – Successful mobilisation of a new contractor requires an input from both sides.

- The changeover from one caterer to another requires careful planning
- A 'hands on' approach to management of change activities gives the best results
- Helps to raise the profile of facilities related issues which are outside the control of the caterer
- Ensures successful implementation of food safety programs.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

New catering facilities or upgrading current facilities – can you help?

Yes – to ensure that food safety is considered in the design process.

- Food safety starts with the design and layout of catering facilities
- Design can be optimised to ensure that efficient and safe catering operations are built into the design
- We can work with your project team or contractors in the design of new facilities or upgrading of existing facilities
- Deficiencies and weaknesses are identified, discussed and documented.
- An audit of current facilities can provide a technical justification for capital expenditure.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

Subcontracting – Will you work for other consultants and organisations?

Yes – Projects and other work are accepted from other organisations and individual consultants who need to supplement their own resources to implement or complete a specific food safety or quality contract / project.

Over the last 10 years, a number of other organisations have been helped to deliver a variety of projects including:

- Development, training, implementation and monitoring of food safety across multiple industrial catering sites and subcontractors.
- Advice on the use and practical application of alternative technologies to cook–chill for use in a new in–flight airline catering facility.
- Providing technical support for the design and layout of catering facilities and high risk chilled foods factory.
- Technical support on behalf of investment companies / banks to carry out technical, market and commercial assessments to assess food industry investment projects.
- Completing a food safety survey on behalf of the UK Food Standards Agency
- Undertaking food safety audits of foodservice & catering operations, food manufacturers and supermarkets.
- Providing a local / regional resource for companies holding an auditing contract

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

FOOD SAFETY

Aren't catering companies responsible for food safety?

The short answer is Yes but....

Successful food safety is dependent on having the right company working in a properly designed, equipped and maintained kitchen which is operated by suitably trained management and food handlers working to appropriate food safety systems.

A simple analogy is transportation where vehicles have to be suitable for their intended purpose, regularly maintained to ensure vehicle safety, and only operated by suitably trained drivers who adhere to the correct driving standards.

In much the same way as a trained driver cannot make an unsafe vehicle safe, a good caterer cannot make a badly designed or poorly maintained unsafe kitchen into a safe kitchen. Sometimes the deficiencies can be compensated for a limited time but will soon become apparent.

Often it is a change in circumstances which is the trigger, such as a rapid change in the number of meals served in much the same way as vehicle problems may only manifest themselves when driving at a higher speed. So food safety is much the same as transportation safety in that it is more logical to concentrate on prevention rather than waiting for an accident and then putting resources in to clear up the incident.

The caterer may have no control over the kitchen because this is owned by the operator / contractor and the caterer may fail to report problems for a variety of reasons. Conversely, the

contractor / operator might supply a kitchen and equipment which has properly maintained equipment but the caterer fails to implement appropriate food safety procedures.

Food safety isn't just about the caterer taking a few temperatures – it involves a number of factors, all of which need to be taken into consideration when evaluating food safety.

Ultimately, it is the responsibility of the caterer to provide safe food but the company who awards the catering contract also has a responsibility to consider food safety when selecting a suitable catering company (and where appropriate, designing & maintaining suitable catering facilities in which the caterer is expected to work)

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

Why do we need to consider food safety?

Everyone involved in the contracting or operation of catering facilities has a responsibility to ensure food and water is safe. E&P operations and projects are often in places which are not ideal or where local standards are different to those in the UK. This sometimes means that more thought needs to be given to food safety to get the round the local limitations.

The purpose of food safety & water management programs are to ensure that agreed standards of food safety and food hygiene are achieved across all sites to reduce the risk of work related foodborne illness.

A formal preventative food safety & water management based on the principles of HACCP is relevant to both operators and contractors as part of the occupational health program

Food safety expertise can work within the Occupational Health / HSE team to :

- [Develop](#), [implement](#) or [improve](#) food safety & potable water management programs for your project or operation.
- [Define](#) and [document](#) food safety & potable water standards for onshore and / or offshore facilities.
- [Work](#) with supply chain management and managers accountable for catering contracts.
- [Define](#) food safety management monitoring / audit programs.
- [Visit](#) catering sites to assess facility standards and catering staff behaviours
- [Prioritise](#) issues and provide inspection reports
- [Support](#) catering subcontractors and contract holders by helping to identify solutions
- [Implement](#) an ongoing food safety audit program

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

Is there any food safety guidance available for E&P?

Industry guidance is produced by a number of organisations including The United Kingdom Offshore Operators Association (UKOOA) and the The International Oil and Gas Producers Association (OGP). These industry organisations provide excellent information relating to HSE across a wide range of subjects.

The International Association of Oil & Gas producers (OGP) encompasses most of the world's leading publicly-traded, private and state-owned oil & gas companies, oil & gas associations and major upstream service companies. OGP members produce more than half the world's oil and about one third of its gas.

An essential part of OGP's mission is to represent the interests of the upstream industry before international regulators and legislators. OGP also helps members achieve continuous improvements in safety, health and environmental performance and in the engineering and operation of upstream ventures.

OGP have issued a number of guidelines about health assessment and managing health which refer to the importance of safe food and water within occupational health. There are links to these guidelines in the the [Health Resources](#)

These are not designed to go into great detail but refer to other documents including international food safety standards which do go into more detail.

The United Kingdom Offshore Operators Association (UKOOA) have published environmental health standards for the UK offshore industry and the UK Maritime & Coastguard Agency have Guidelines for the Provision of Food and Fresh Water on Merchant Ships and Fishing Vessels published. These standards tend to refer to World Health Organisation standards and guidelines. There are links to these in the the [Food & Water Guidelines](#)

Technical support is provided to enable the objectives in these documents to be met.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.
