

TACCP & VACCP AWARENESS TRAINING

1. TACCP -Threat Analysis and Critical Control Point

- The organization in the food chain shall ensure the effective preventative measures are in place for all threats deemed necessary by the TACCP Study.

- **Types of Threats**

- a) Sabotage
- b) Cyber-attacks on the company servers - Tampering with the ERP system to shut down company production for ransom. Fraud and collusion with suppliers.
- c) Hijacking of truck with raw materials during delivery.
- d) Industrial espionage by visitors through plant walk about and tours.
- e) Theft of company property
- f) Sabotage of raw materials by deliberate contamination
- g) Malicious contamination/ vandalism or interference of machinery, products and materials

2. VACCP - Vulnerability Analysis and Critical Control Point

- **Vulnerabilities**

- a) Substitution
- b) Dilution
- c) Counterfeiting
- d) Unapproved Enhancements
- e) Concealment
- f) Mislabeling
- g) Grey market production

POTENTIAL THREATS IDENTIFIED BY CORRUSEAL WESTERN CAPE

Process Step	Type of Threat	Controls	Additional Controls Required
1. Truck arrives on site	Hijacking of truck with raw materials during delivery.	Satelite monitoring of trucks	
2. Offload goods	Sabotage of raw materials by deliberate contamination	Designated recipient and offloading area Security check point Inspect seals intact	Cctv to be installed
3. Route to stores	Sabotage of raw materials by deliberate contamination	Designated forklift driver Stores to sign DN	Cctv to be installed
4. Issue to production	Malicious contamination/ vandalism or interference of machinery, products and materials	BoM checklist Password controlled Batch card/ Works order	
5. Job setup	Malicious contamination/ vandalism or interference of machinery, products and materials	Machine settings First off check Supervision of staff CCTV installed On the job training Background checks on employees Whistleblowers policy Access control/ biometrics	
6. Corrugating	Malicious contamination/ vandalism or interference of machinery, products and materials	Machine settings First off check Supervision of staff CCTV installed On the job training Background checks on employees Whistleblowers policy Access control/ biometrics	

7. Conversion	Malicious contamination/ vandalism or interference of machinery, products and materials	Machine settings First off check Supervision of staff CCTV installed On the job training Background checks on employees Whistleblowers policy Access control/ biometrics	
8. Printing	Malicious contamination/ vandalism or interference of machinery, products and materials	Machine settings First off check Supervision of staff CCTV installed On the job training Background checks on employees Whistleblowers policy Access control/ biometrics	
9. QC Testing	Sabotage of raw materials by deliberate contamination Cyber attacks on company IT info	Machine settings First off check Supervision of staff CCTV installed On the job training Background checks on employees Whistleblowers policy Access control/ biometrics	QC Manager to approve COA's
10. Wrapping	Malicious contamination/ vandalism or interference of machinery, products and materials	Machine settings First off check Supervision of staff CCTV installed On the job training Background checks on employees Whistleblowers policy Access control/ biometrics	
11. Packaging	Malicious contamination/ vandalism or interference of machinery, products and materials	Machine settings First off check Supervision of staff CCTV installed On the job training Background checks on employees Whistleblowers policy Access control/ biometrics	

12. Despatch	Malicious contamination/ vandalism or interference of machinery, products and materials	Security checks Weighbridge ticket Waybills Cctv Loading on D/S only	
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POTENTIAL VULNERABILITY IDENTIFIED BY CORRUSEAL WESTERN CAPE

Process Step	Type of Vulnerability	Controls	Additional Requirements
1. Truck arrives on site	None		
2. Offload goods	None		
3. Route to stores	None		
4. Issue to production	Issue of incorrect grades Dilution of chemicals Use of expired/ reject goods	RM labelling Wet ink line up Product specifications	Consider a System to throw out expired chemicals
5. Job setup	Unapproved Enhancements Dilution Substitution	Verify job spec matches job card Machine setting sheets CCTV monitoring Supervision of staff F/O inspection/ approval by Manager	
6. Corrugating	Unapproved Enhancements Substitution	Verify job spec matches job card Machine setting sheets CCTV monitoring Supervision of staff F/O inspection/ approval by Manager	
7. Conversion	Unapproved Enhancements	Verify job spec matches job card	

	Substitution	Machine setting sheets CCTV monitoring Supervision of staff F/O inspection/ approval by Manager	
8. Printing	Unapproved Enhancements Substitution Dilution	Verify job spec matches job card Machine setting sheets CCTV monitoring Supervision of staff F/O inspection/ approval by Manager	
9. QC Testing	Passing NC/ rejected goods	COA's approved by senior QC Manager Product specs vs COA's vs job cards Retention samples Shift reports	
10. Wrapping	Remove packed items that impacts on weight/ quantity	Count/ weight goods prior to delivery CCTV	
11. Packaging	Remove packed items that impacts on weight/ quantity	Count/ weight goods prior to delivery CCTV	
12. Despatch	Remove packed items that impacts on weight/ quantity	Count/ weight goods prior to delivery CCTV	