

# Exploring the barriers faced by the Welsh food and drink industry to obtain food safety scheme compliance and technical accreditation

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United Kingdom Association for  
Food Protection

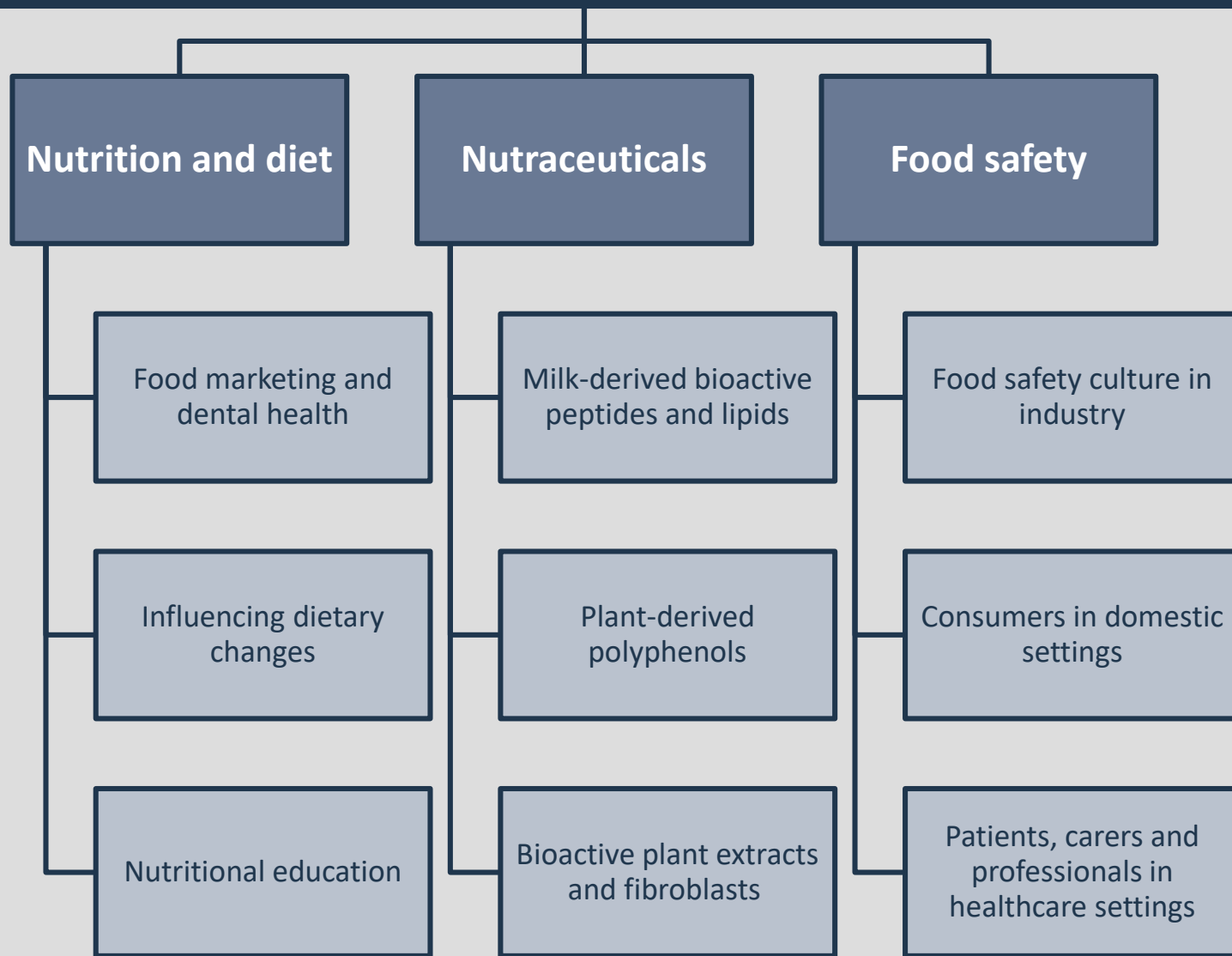


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# Food Related Health Research



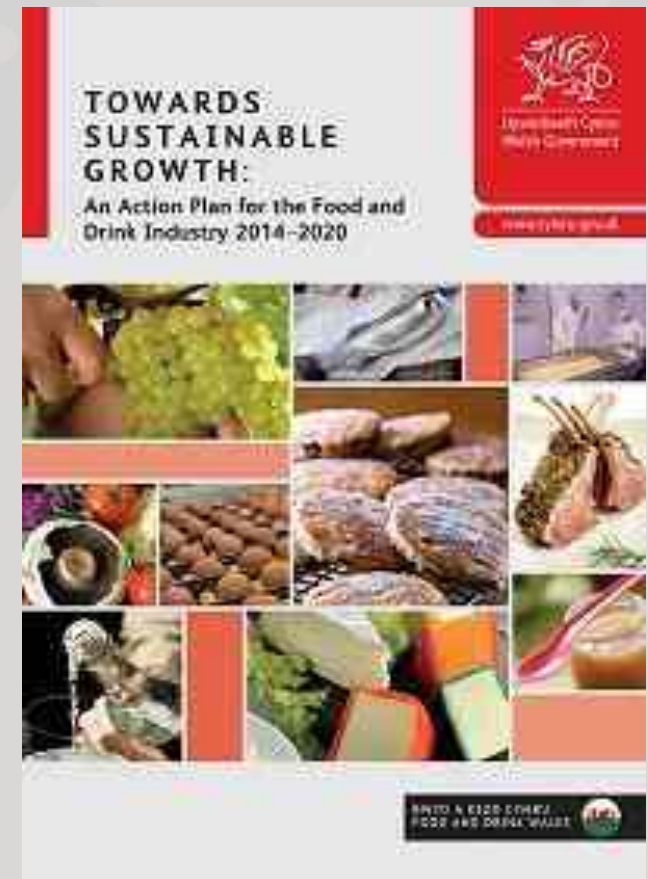
# Food Safety Schemes and Technical Accreditation

- The framework for compliance within the industry to assist in the production of safe and legal food.
- Increased popularity of third party accreditation schemes in the UK
- Impact of a UK retail revolution



# Welsh Government Action Plan for the Food and Drink Industry 2014 – 2020

- Promote and support the uptake of recognised food safety schemes of food and drink businesses in Wales



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# The need for research

- Limited UK data detailing factors associated with obtaining compliance to food safety schemes
- Need to obtain an in-depth understanding of the barriers that exist to food and drink businesses in Wales to obtaining and maintaining food safety schemes and establish how to support food and drink businesses



# Research approach

## Review of scheme availability

- A desk-based review of food safety schemes ( $n=30$ )

## Accreditation status of Welsh food and drink businesses

- Online self-complete questionnaires with Welsh food and drink businesses ( $n=99$ )

## Identification of benefits, drivers and barriers

- In-depth discussions with scheme auditors and mentors ( $n=9$ ).
- Focus groups with stakeholders ( $n=19$ ).
- Focus groups with Welsh food businesses with FSSC/TA ( $n=20$ ).
- Focus groups with Welsh food businesses without FSSC/TA ( $n=17$ ).
- In-depth interviews with retail representatives ( $n=3$ ).

## Explore support mechanisms

- Self-complete online questionnaire with Welsh food and drink businesses and stakeholders ( $n=34$ )

# Evaluation of available schemes



Figure 1. Food safety schemes





# Scheme availability

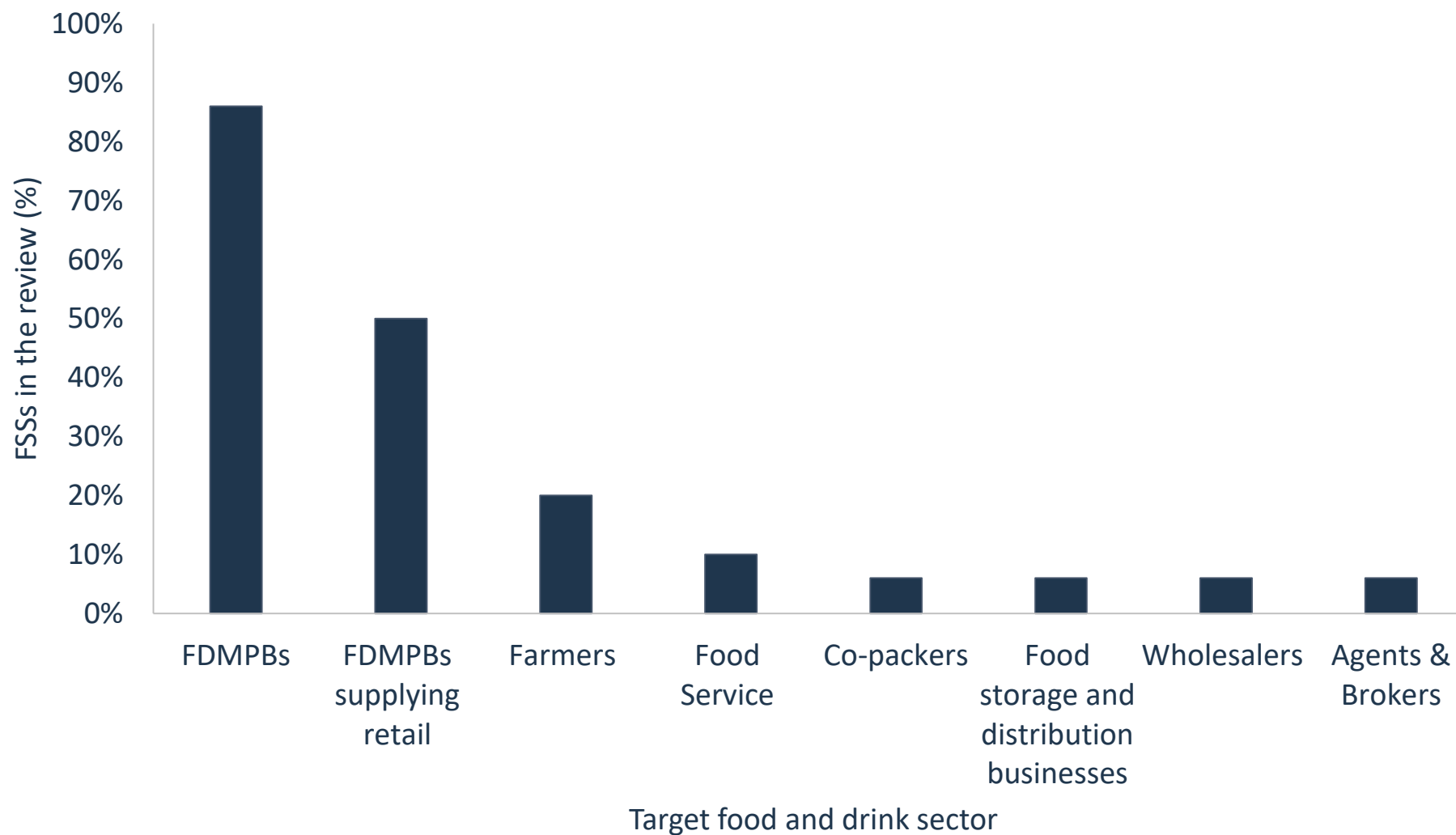


Figure 2. Percentage of FSSs included in the review based on target sector ( $n=30$ )

# British Retail Consortium (BRC)

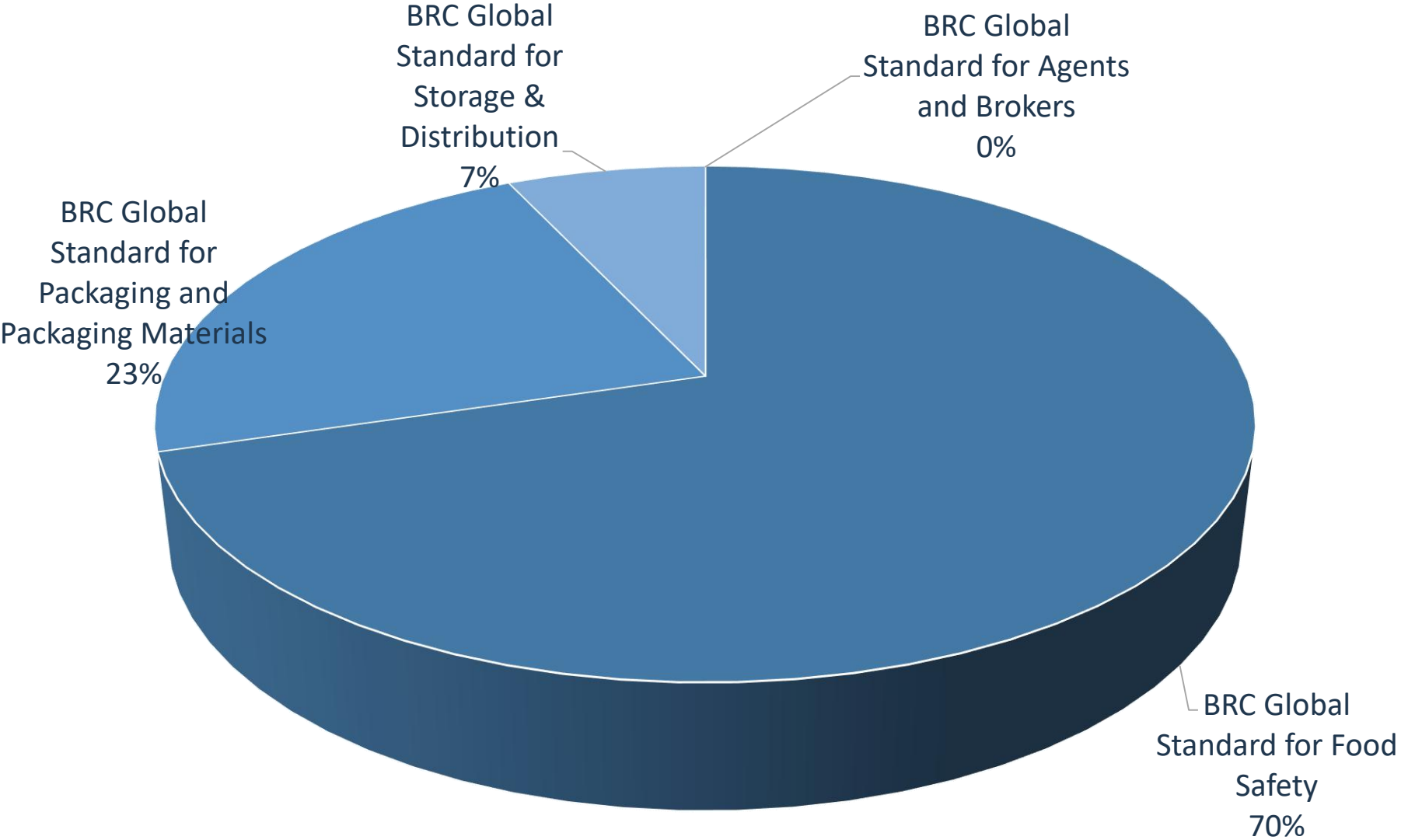


Figure 3 Total number of BRC certified sites in Wales (n=172) (November 2015)

# Safe and Local Supplier Approval (SALSA)

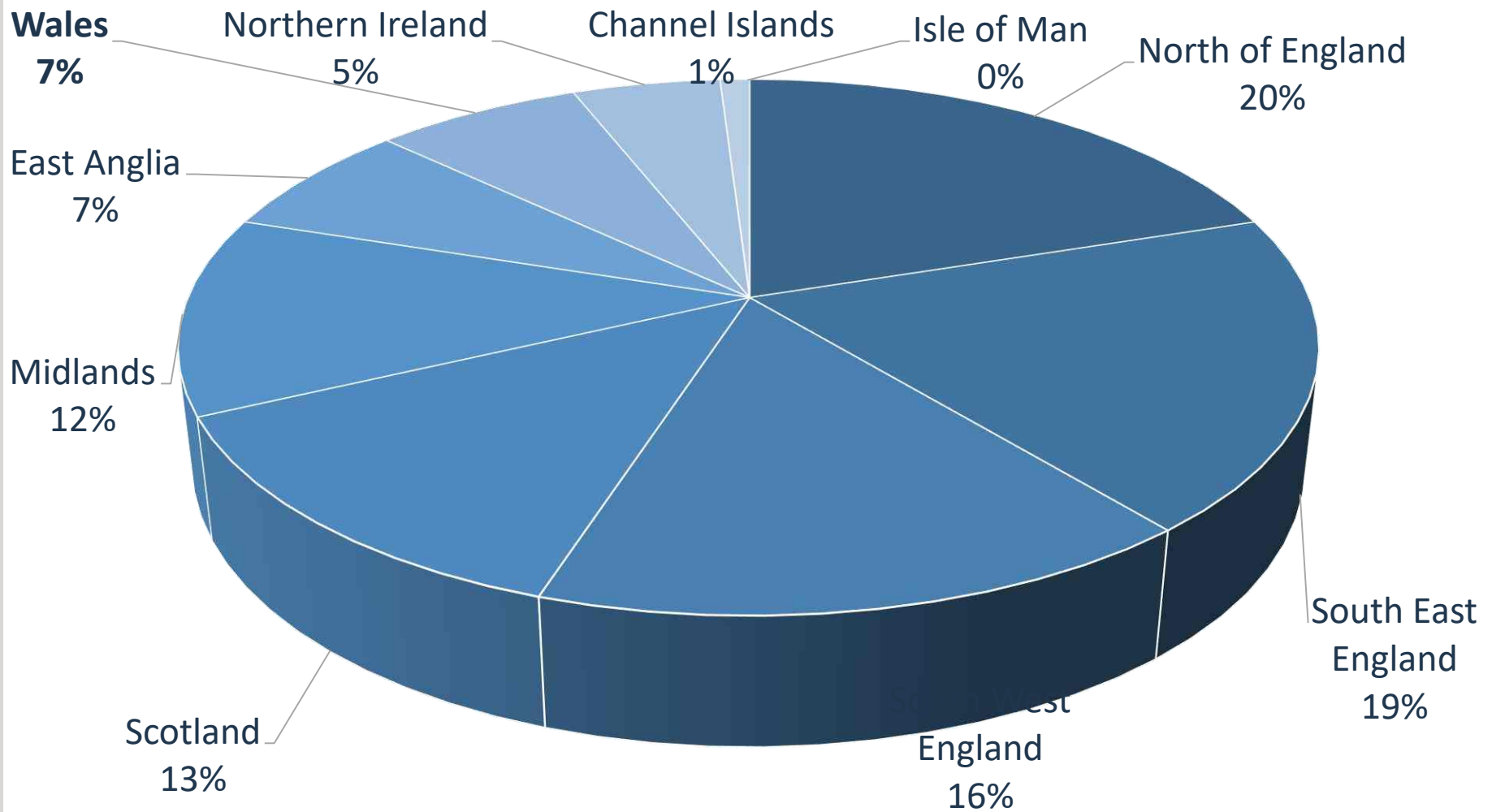


Figure 4 Percentage of SALSA approved sites by UK regions (n=934)

# Food Safety Scheme Compliance / Technical Accreditation

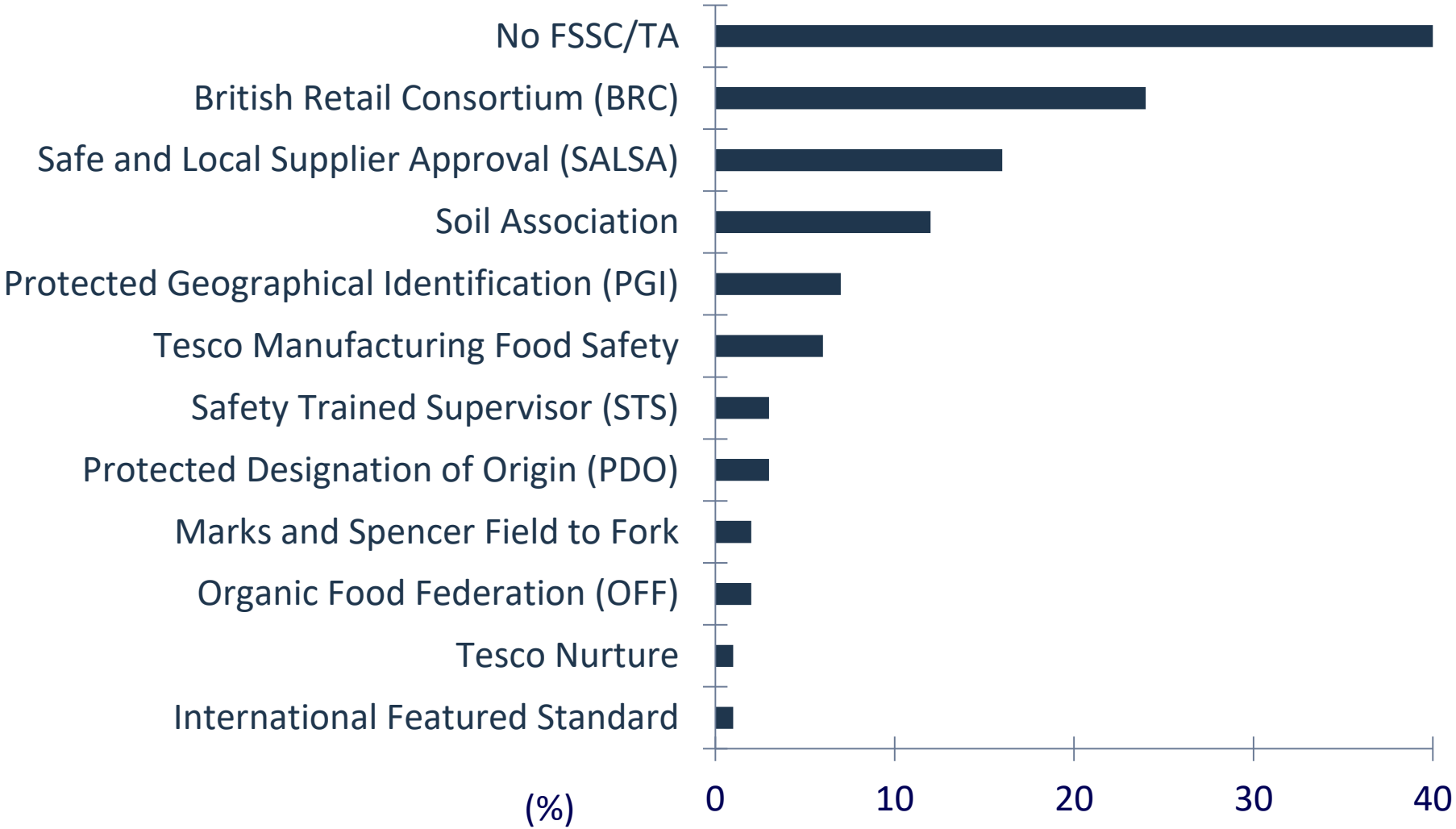


Figure 5. Reported Food Safety Scheme Compliance/Technical Accreditation Status of Welsh FDMPBs (n=99).

# FSSC/TA status of FDMPBs in Wales

**Table 1. Reported business size and FSSC/TA of Welsh FDMPBS (n=96) (\*according to EC definitions of business size6).**

<b>Business size*</b>	<b>Employees</b>	<b>Turnover</b>	<b>FDMPBs</b>	<b>with FSSC/TA</b>	<b>with SALSA</b>	<b>with BRC</b>
Micro	<10	<£2 million	59%	27%	12%	6%
Small	<50	<£10 million	26%	83%	25%	42%
Medium	<250	<£50 million	11%	100%	20%	60%
Large	>250	>£50 million	4%	100%	0%	100%

- Micro sized FDMPBs were significantly associated with not having accreditation ( $p<0.001$ ).
- SALSA was significantly associated with small/medium FDMPBs ( $p<0.001$ ).
- BRC accreditation was significantly associated with large FDMPBs ( $p<0.001$ ).

# Drivers and benefits of accreditation

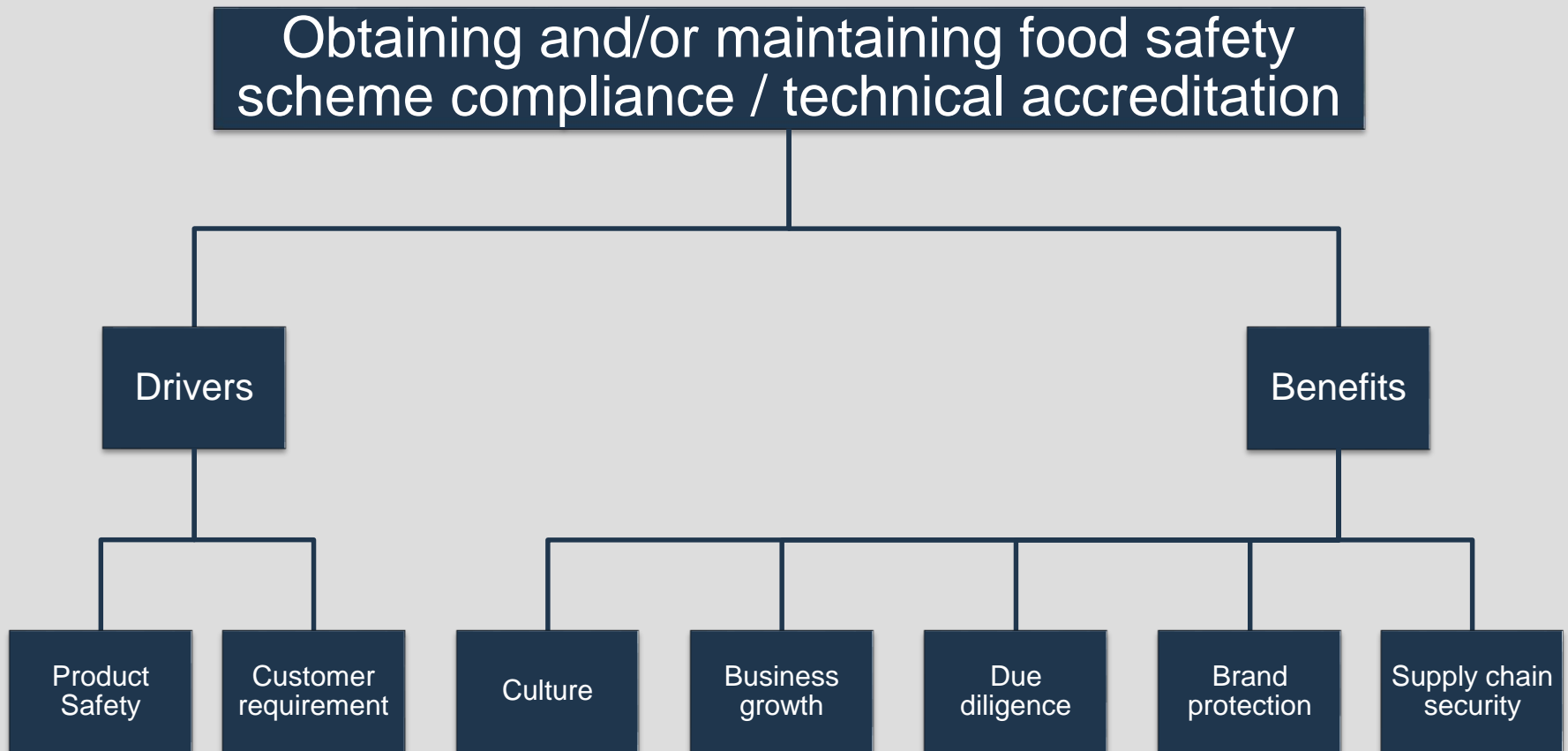


Figure 6. Identification of drivers and benefits of FSSC/TA.

# Drivers for compliance

***“If you haven’t got it, you can’t trade.”***

(Participant 45, director, FDMPB without FSSC/TA).

***“Customer requirement. If they didn’t insist on it, would we do it all?”***

(Participant 15, technical manager, FDMPB with FSSC/TA).

***“The key legal one, is that this will generate an efficient due diligence defence scheme should they ever need to call up on it.”***

(Participant 03, FSS Auditor/Mentor).

# Benefits of compliance

*“You’re maintaining those high level standards, so people keep their jobs, the factory doesn’t shut”*

(Participant 39, Head of Technical, FDMPB without FSSC/TA).

*“Food safety system will improve the profitability of the business.”*

(Participant 03, FSS Auditor/Mentor).

*“Obtaining certification against a food safety scheme does show that suppliers have met the basic requirements of a scheme, ..., rather than having to do audits that focus on what our brand would consider to be the ‘basic requirements to meet food safety’.”*

(Participant 66, Retail representative).



# Barriers to accreditation



Figure 7. cloud indicating word frequency when discussing barriers to FSSC/TA.

# Barriers:

## Time, cost and resources

***“I can put it down to two things, time and money. Running the business takes up a lot of my time, the time that’s left goes towards my accreditation, I can’t afford to get a technical person.”***

(Participant 43, owner, FDMPB without FSSC/TA).

***“It’s the money and resource, for smaller companies the cost of having the audit, but for big companies it’s the people to input the standard.”***

(Participant 66, Retail representative).

# Barriers:

## Knowledge and skills

*“To get a BRC, I believe we would need a technical manager, so there is quite a lump of an overhead straight away that you have to do.”*

(Participant 37, operations manager FDMPBs without a FSS).

*“We’ve not got enough people coming through the right courses to take the jobs to enable them to actually put these schemes in place.”*

(Participant 05, FSS auditor).

*“The food industry has got a shortage of qualified technical staff.”*

(Participant 02, FSS auditor/mentor).

# Barriers:

## Communication and access to information

***“There’s so many different accreditations, that you don’t know them all.”***

(Participant 64, owner, FDMPB without FSSC/TA).

***“A barriers is knowing which standard is appropriate for your business.”***

(Participant 29, owner, FDMPB with FSSC/TA).

***“The fact that there are multiple standards out there, and always there’s one that isn’t recognised, different customers want different standards.”***

(Participant 59, NGO stakeholder).

# Support mechanisms

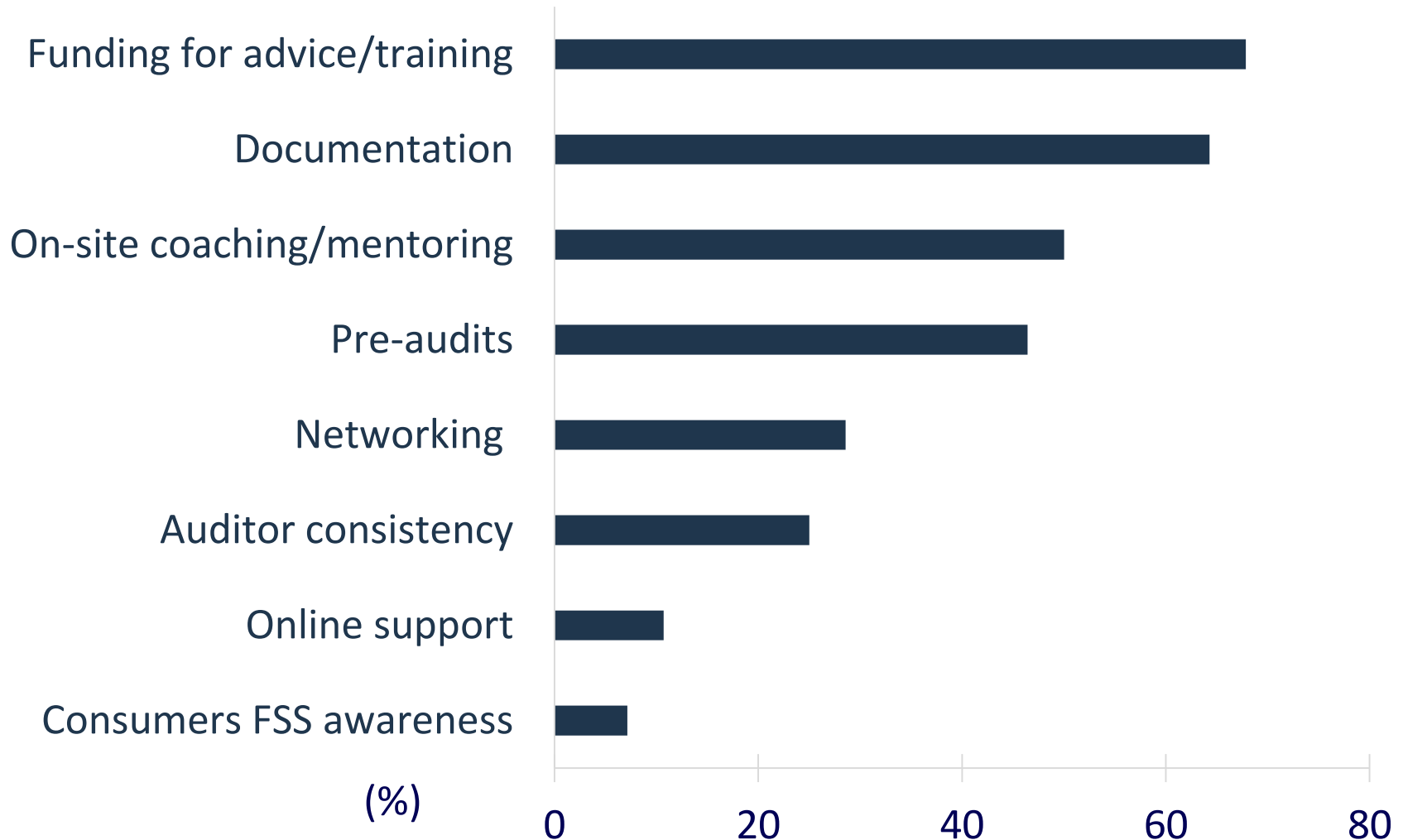


Figure 8. Support mechanisms believed to be most beneficial ( $n=28$ )

# Conclusions

*Support mechanisms to assist food and drink manufacturing and processing businesses in Wales to obtain and maintain food safety scheme compliance:*

- Knowledge & skills development
  - Education
  - Training
  - Documentation support
  - Mentoring
  - Knowledge transfer
  - Networking
  - Pre-audits
- Improving information & communication
  - Online-information knowledge hub
  - Scheme owner communication
  - Consumer awareness of FSS
- Accessing financial support
  - Funding for capital expenditure
  - Signposting for training costs support



# Acknowledgements

- Welsh Government Food Division funding



Bwyd a Diod Cymru  
Food & Drink Wales

- Participants and respondents



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# Understanding the Barriers to Accreditation in the Food & Drink Sector in Wales



<https://businesswales.gov.wales/foodanddrink/barriers-accreditation>



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Thank you for listening.

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