

EXAMPLE: FOOD RISK MITIGATION STRATEGIES

Below is a comparative table as to how to deal with MAJOR FOOD risks FOR YOUTH GROUPS in various levels of depth:

The food risk	Minimal risks mitigation plan or none	Mid level risk mitigation plan	High end quality assured level of risk mitigation plan
Unidentified or untraced food consumed (to manufacturing sources) can lead to serious poisoning and other problems	Normally there is no restriction on any food to be consumed anywhere during the educational trip, as long as it look "reasonably fresh"	There might be some checks or restrictions on students - but no method or special tools to verify traceability of food or freshness are systematically used	Serious controls are applied prior and during the trip, see EBI Group's examples.
Checks on Food supplier credentials/ licenses as food manufacturer or distributor	Normally not required or shallow	Might ask for documentation, but not in a procedural way	<ul style="list-style-type: none"> - Requires thorough checks and possibly a visit to manufacturer site. - Requires some validated external record of excellence or good performance prior to engagement
Checks on F&B supplier track record	Normally not required or shallow	Might ask for documentation, but not in a procedural way	Food supplier should show and prove, prior to contract signing that it has at least 5 years of past work with no major incidents
Local food and drink national hazards in some countries	Might be identified or not	Some might be identified but not all are thoroughly checked for	Food supplier is asked to provide written operations procedures (SOPs) as to how he can avoid and mitigated specific food hazards and risks in its country/region - the completion and execution of the SOPs is the only proof that genuine efforts are carried. ISO or GMP or HACCP certifications could be extremely beneficial proofs.
Accidents and food poisoning records of supplier not checked or not properly checked	Very likely	Quite likely	Not likely - supplier has to come up with some records of proper past problem handling
Lab's test results not available	Very likely	Quite likely	Up to 5 year backward records and only by certified labs (such as ISO-17025 certificate) or alternatively, local state authorised labs or official Ministry of Health or local municipality, signed testing reports.
Catering means in field services not properly checked	Quite likely	likely	Unlikely - every relevant item in serving area should be checked