

TSI Government Experience

International

United Kingdom

In the early 2000s, members of the TSI team worked for the UK government Food Standards Agency (FSA). This involved a two-year project to design and deliver an innovative new method of HACCP for food service.



FOOD
STANDARDS
AGENCY

The output of the project included the Safer Food Better Business (SFBB) system, which has subsequently been implemented in over 200000 businesses in the UK. Furthermore, the research completed as part of the FSA project contributed to the Food and Agriculture Organisation (FAO) / World Health Organisation (WHO) document *FAO/WHO guidance to governments on the application of HACCP in small and/or less-developed food businesses*.

Peru

In 2014, TSI's partner Key Management Resources (KMR), supported by TSI, delivered a project for Lima Municipality in Peru to implement the Menu-Safe food safety management system in a large group of restaurants in the tourist area of the city.



Municipalidad
Metropolitana de Lima

Thailand

In 2005, members of TSI's team (Dr Joanne Taylor and Professor Eunice Taylor) worked on a project with the Thai Government Department of Agriculture. This was part of an FAO initiative to improve food safety and HACCP standards, including the development of audit protocols and training methods for inspectors.



Food and Agriculture Organisation (FAO)

Since 2008, TSI's Training and Research Director has been co-leading a project with the FAO to develop a training course and textbooks to assist governments in the formulation of food safety policy and strategy.



TSI Government Credentials

Middle East

Abu Dhabi

TSI has consulted extensively to the Abu Dhabi Food Control Authority (ADFCA). For example, in 2008, TSI designed the curriculum for the Essential Food Safety Training (EFST) program, which has been rolled out to the entire food industry. More recently, Professor Eunice Taylor designed and delivered extensive training to ADFCA inspectors, including HACCP audit.



Dubai

In Dubai TSI is an approved Awarding Body for the Person-in-Charge (PIC) program. As part of this program TSI has designed various Dubai-specific training courses and materials in multiple languages. In addition, TSI has provided training to Dubai inspectors in relation to audit, inspection, food safety and HACCP.



Sharjah

Since 2010 TSI has been working with Sharjah Municipality for the design and co-management of the Sharjah Food Safety Program (SFSP). The SFSP is an integrated end-to-end food safety training, system implementation, audit and certification program for the entire Emirate. TSI provides train-the-trainer services, custom materials, program management support, etc.



Ajman

In 2014, Ajman Municipality, in partnership with TSI, launched the Ajman Public Health Program (APHP). The first Stage of the APHP covers industry-wide GHP and HACCP food safety management system-based implementation. TSI is providing management support, Train-the-Trainer, custom materials and audit.



Qatar

In 2014, sponsored by the Supreme Council of Health and in partnership with Campden BRI, TSI provided *Risk-based Inspection* training to over 200 food inspectors from multiple Municipalities in Qatar. This included a broad 'farm-to-fork' curriculum and bilingual (Arabic and English) delivery and materials. Extra courses were given on Management and Train-the-Trainer.

