



Empowering & Inspiring Excellence

Company Registration No. 2014/063827/07

ONLINE Course

COVID-19 Health and Safety Risk Assessment and Control Measures at the Workplace including Business Continuity plan

Course Overview

The COVID-19 pandemic caused by Coronavirus-2 named Severe Acute Respiratory Syndrome Coronavirus 2 (SARS-CoV-2) has shocked the whole world with a staggering number of morbidities and mortalities. As of 05 June 2020, there were almost 6,747,692 confirmed cases and 394,335 deaths and 3,277,057 recovered worldwide. These numbers are probably an underestimate as many sick people will choose to remain in self-isolation at home and have not been tested, confirmed and included in the statistics. Some may have also died from the disease and no post mortems were conducted to confirm cause of death due to the overwhelming pressure on the health facilities. In South Africa the pandemic is probably still unfolding, and as of 5 June 2020 there were 40792 confirmed cases. 848 deaths and 21,311 recovered, which is also most likely an under estimate, and the number of tests conducted so far are about 820,675.

The pandemic is likely to adversely affect the Food Industry including the food retail industry if no effective mitigation measures are implemented. Food companies have already started to be temporarily shut down after cases have been confirmed among employees. The situation may get worse as the pandemic continues or even escalates with medical experts predicting the peak to reach September 2020. It is therefore prudent for food companies to develop a comprehensive personnel health and safety COVID-19 risk assessment plan to prevent introduction of infection into their company and transmission among employees. Infected food handlers risk infecting others throughout the food chain i.e. food packers and distribution personnel, retail outlets personnel and consumers in the market. The impacts of any positive COVID-19 cases on business viability are grave due to possible closure and this will also have a negative impact of food availability to consumers.

This course presents a methodology that companies will need to adopt, document, analyze, evaluate and implement a risk assessment of COVID-19 and implement rigorous mitigation measures. In addition to that, companies will have to consider implementing a business continuity plan to address issues impacted by COVID-19 such as HR policies, budget adjustments etc. A template of a generic and comprehensive risk assessment plan is presented that companies can customize to suit their specific operations.

An integrated approach to Occupational Health and Safety System (ISO 45001:2018) and Food Safety Systems (HACCP, ISO 22000:2018, FSSC 22000, BRC) including food defence and vulnerability plans to ensure production of safe food will be covered. The developed COVID-19 health and safety risk assessment plan can be applied to any food safety risk assessment.

Course Objectives

- Understand the importance and impact of COVID-19 in the Food Industry including the food retail industry.
- Provide practical skills and methodology to document, analyze, evaluate and implement health and safety risk assessment of COVID-19 in food manufacturing and retail companies

- Determine appropriate mitigation measures to control and prevent the introduction and transmission of the Coronavirus (SARS-CoV-2) in the work place
- Educate all personnel on the risk and impact of COVID-19 to the Food Industry including food retail industry
- Understand the need to adopt and document a business continuity risk assessment plan

Course Content

- Unlocking the lockdown
- Risk Assessment Overview
- Conducting a Risk Assessment
- Setting up Controls
- Review & Monitor
- Risk Assessment Documentation
- Business Continuity
- Cleaning & Sanitation
- Integrated Health & Safety and Food Safety Management Systems

Who should attend?

- Business owners,
- Senior managers
- Supervisors and managers working in the food industry.
- All food handlers, non-food handlers (administration staff), who work in food environment on full-time or part-time basis as well as sub-contractors who may visit the company for routine maintenance of food delivery.

Entry requirements:

- Working in the Food Industry
- A basic comprehension of English and be able to read and write

Duration of the course: 2 Days with 3 hours contact/ lecture time per day

Cost R2 500 per person

For Further Information on our training courses, or to register for this Food Safety Talk, please contact us on:

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