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OUR SERVICES

E&P Food Safety Services - Where can I find out more?

Please see the section [FOOD SAFETY SERVICES](#) for more information. This section contains FAQ's about our services but may not answer all of your questions - if so please call or e-mail for more information.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

Food safety expertise - how can this help?

A Food Technologist / Food Safety Advisor has expertise in a number of different subjects including good catering practice, food manufacturing, food preservation, food legislation, GMP, HACCP and food safety systems, food microbiology, nutrition & food science, food processing & engineering and product development,.

Specific food safety expertise can complement and enhance the expertise of medical, occupational health & HSE staff for a wide range of food related activities including:

- Planning, review, development and implementation of food safety management programs for HSE projects and operations.
- Food Safety audits of offshore and onshore based catering operations.
- Certificated Food Safety, HACCP and audit training of HSSE, Health Advisors and catering staff.
- Food safety and catering input for supply chain management prior to awarding a catering contract.
- Mobilisation of caterers into projects and operations to ensure all food safety systems have been implemented.

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- Investigation of food safety incidents.
- Design and upgrading of catering facilities.
- Implementation of food safety programs / Haccp into catering operations.

Professional Member of the Institute of Food Science and Technology (MIFST), approved Haccp and Food Safety Trainer for the Royal Society for the Promotion of Health and Lead Tutor on ISO 22000 courses.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

On what basis do you work?

A client may have a special project that needs developing, implementing or managing, has a management gap that needs filling urgently. e.g. a key manager on leave, a gap that needs filling whilst a permanent replacement is found or a special project.

New situations are regularly faced where a substantial amount of information needs to be understood in a very short space of time - and the correct decision or recommendations made. An immediate impact can be made without the usual honeymoon / induction period.

Working as an Independent Contractor or Consultant, contracts can be for a few days to complete a specific piece of work (e.g a series of food safety audits or a training course) to longer periods of rotational working (e.g 6/2 for a specific project). Work can be completed either direct or through a specialist recruitment agency serving the oil and gas industry.

How is this charged?

There is a fixed daily rate for each day worked, plus an element for expenses avoiding costs such as national insurance, holidays, sickness, training, administration, pensions and other benefits.

Where work is completed through an agency, they usually take responsibility for transport, logistics, health insurance and payroll.

Please Note: This is NOT an interim management and recruitment agency but as a food safety advisor, an interim role can be performed for clients.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

Which countries do you work?

Technical Support Services operate from the North East of England with regular flights from Newcastle into international hubs in London, Amsterdam and Dubai.

Work can be completed in most countries around the world. UK Foreign & Commonwealth Office travel advice is taken into consideration.

E&P projects have been completed for clients in a number of countries including UK, Azerbaijan, Algeria, Angola, Egypt, UAE, Iraq, Kurdistan, India, Pakistan & South Korea,

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E&P sector - what type of projects have you completed?

A number of projects have already been completed:

- Planning, review, development and implementation of food safety standards and audit systems for monitoring of catering operations by a major operator
- Food safety management plan at country / regional level
- Food Safety Advisor for a construction yard building a gas production platform with catering facilities preparing and serving meals for 3,500 staff.
- Offshore and onshore food safety audits of catering operations using systems developed for the E&P sector.
- Certificated food safety training and practical food safety audit training for HSE staff including qualified doctors and nurses in occupational health.
- Mobilisation of caterers into onshore operations & projects and offshore operation.
- Food safety and catering input in the tender review and evaluation process in conjunction with supply chain management.
- Re-organisation and upgrade of existing catering facilities and development of plans for new catering facilities.
- Project team for the design of new catering and office facilities.
- Review and update of Water Quality Management Program for potable water.
- Investigation of food safety incidents.

Working with operators, contractors and caterers staff including OIM's, HSE Team, Contracts, Projects, Construction, Commissioning, Operations, Camp Bosses.....

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

What other projects have you completed?

A number of projects have been completed in food manufacturing, catering and retail sectors including:

- HACCP food safety training and implementation of food safety programs in various food manufacturing and catering operations.
- Development of quality systems to meet the BRC Global Food Standard.
- Development of an IRCA registered 5 day ISO 22000 Lead Auditor training course.
- Lead Tutor on an IRCA registered 5 day ISO 22000 Lead Auditor training course.
- Commercial & technical due diligence on behalf of an international investment bank
- Survey for the UK Food Standards Agency
- Design and layout of food factories including the production of high risk chilled foods and frozen & chilled ready meals.

- Design and layout of catering facilities
- Food Safety audits of food manufacturing, retailing and catering operations.
- Development of food safety standards and audit programs for the water cooler industry
- Development of quality systems for food manufacturers and catering operations to meet the requirements of EU food safety legislation.
- Food labelling and specifications.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

What type of companies do you work for?

Food safety projects can be completed for oil and gas operators at local, regional level or international level, companies involved in large construction projects to individual catering companies.

Food Safety training courses are suitable for HSE managers, HSE supervisors, health advisors, food safety advisors, company doctors, clinic medical staff, occupational health, hygiene supervisors, camp bosses or anyone who has responsibility for monitoring or operating food safety systems within E&P.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

Food safety incident investigations - what support can you provide?

- Food or water can sometimes be implicated where several people become ill at the same time.
- Can occur even when food safety management systems are in place due to lapses in procedure
- Foodborne illness is more likely if a food safety management program is not in place
- An investigation to identify the root cause requires an understanding of catering operations
- An understanding of food safety management systems and food hygiene are also required
- Food safety expertise can be brought into the investigation team
- Recommendations from the investigation may also require food safety expertise.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

Food safety audits of our catering facilities - can you complete these?

Yes - it doesn't matter if you are an operator, a contractor who has contracted a catering company across multiple sites or a catering company who needs support for an individual site

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- Food safety audits like other HSE audits are designed to demonstrate conformance with a specific standard
- Food safety audits can be applied to all types of industrial catering and foodservice operations.
- Based on principles of HACCP (Hazard Analysis Critical Control Points Systems)
- Food safety also includes potable water
- Onshore and offshore facilities can be audited
- Deficiencies and weaknesses are identified on site, discussed and documented.
- A realistic appraisal of suppliers or a clients own operations which is based on industrial experience.
- Can provide a technical justification for capital expenditure.

Current OPITO approved Basic Offshore Safety Induction Emergency Training (BOSIET), Certificate of Offshore Medical Fitness and Vantage Card having worked as a food safety advisor and auditor in this industry.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

Food Safety & Haccp Training - can you train our staff?

Yes - **We specialise in providing training on the clients premises or nominated training facility.**

Training can be completed in most countries around the world and courses can be adapted for your company.

Food safety, hygiene & Haccp training courses are certificated by HABC who are the fastest growing awarding body in the UK.

Food Safety courses are suitable for HSE managers, HSE supervisors, health advisors, food safety advisors, company doctors, clinic medical staff, occupational health, hygiene supervisors, camp bosses or anyone who has responsibility for implementing, monitoring or have responsibility for operating food safety systems.

We specialise in providing 'in house' food safety & haccp training courses on the clients premises or nominated training facility. We can combine this with other work such as food safety inspections of catering premises in offshore or onshore facilities. Haccp & Food Safety Training courses can be completed in most countries around the world and courses can be adapted for your company. We can also deliver these courses on behalf of other training companies or organisations.

• HABC Level 2 Food Safety in Catering (Basic One day food safety course including a multiple choice exam)

This training is an introduction to food safety. The qualification provides the basic knowledge for candidates to be safe food handlers and to be able to play an effective role in a food business operator's food safety management system.

• HABC Level 2 Haccp for Catering (Basic One day haccp course including a multiple choice exam)

This training is an introduction to food safety management systems. The aim of the qualification is to introduce the concept of HACCP and to develop an understanding of and the ability to apply HACCP principles practically in food and food related businesses in order to ensure effective food safety. This training can follow on from the Level 2 Food Safety in Catering course to give a 2 day course.

• HABC Level 3 Award: Supervising Food Safety in Catering (3/4 Days including a review session & written exam)

The aim of this training course is to provide a broader knowledge of food safety and food hygiene to supervisors working in catering or occupational health / medical / HSE staff who are required to audit catering premises. We recommend this course is taken over 4 days where English is a second language. This can include work which is completed prior to taking the formal course.

Holders of this qualification will have the appropriate knowledge and understanding to be able to take responsibility for HACCP food safety systems including food safety monitoring procedures, to identify hazards to food safety, take appropriate action in the light of these hazards and contribute to improvements in food safety practice. The training course also includes food safety legislation and supervisor responsibilities. Participants are advised to have knowledge equivalent to Level 2 Food Safety in Catering or equivalent prior to taking this course.

This course can lead onto the Level 4 award, Managing Food safety in Catering or an alternative route can be the Level 3 Award in Haccp as this option concentrates on the practical application of food safety principles in the development of Haccp.

• **HABC Level 4 Award: Managing Food Safety in Catering (5 Days including a review session & written exam)**

This qualification is principally designed for senior staff and managers and covers all of the necessary aspects of food hygiene and safety in depth, providing candidates with a thorough knowledge. It builds on the knowledge provided in the level 3 course and concentrates on the need for programmes and procedures to be properly drawn up, introduced and monitored to ensure full compliance with the legislation. The course is ideal for those who have to implement and manage food safety systems. The aim of this qualification is to provide an in-depth knowledge of food safety and food hygiene principles and practices. Holders of this qualification will have the appropriate knowledge and understanding of food safety to develop and implement food safety management systems.

All haccp & food safety courses are conducted in English - a verbal and written understanding of English is essential. Presentations are very pictorial to assist delegates whose first language may not be English. We recommend this course is taken over 6 days where English is a second language.

Courses incorporate a variety of teaching methods including formal presentations, tutor led discussions, DVD's, individual & group exercises, quizzes and card games. Delegates are provided with handouts and a course-book. To ensure an effective learning environment, course numbers are limited to 12 per course. Many of the handouts and books used in the courses are provided by Highfield, a leading UK supplier of food safety training materials.

• **HABC Level 3 Award in Effective Auditing & Inspection Skills (One day including a practical session)**

The qualification is intended for use by persons who are or who may be involved in practical auditing or inspection of food premises and persons responsible for verifying HACCP, with the main emphasis of the qualification being on practical inspection and audit skills in the workplace. This course combines a basic theory of audit principles with a practical session.

Delegates work in pairs to either complete a basic food safety audit of a catering operation used by their own organisation or classroom based exercise is used using a real scenario taken from actual inspections. The audit findings are discussed as a group and provides an opportunity for delegates to convert food safety theory into practice which helps to reinforce the training and develop confidence.

This course can be added to the Level 3 Supervising Food Safety in Catering to give a 4/5 day course or the Level 2 Food Safety in Catering AND Level 2 HACCP for Catering to give a 3 day food safety course.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

What is the difference between the CIEH / RSPH / HABC?

In short, nothing. They all have equal status and have to meet the same requirements for courses and have to use the same core syllabus for a specific qualification. However, the examination format can be different for the same qualification.

The Chartered Institute of Environmental Health (CIEH) is a registered charity and the professional voice for environmental health. It sets standards, accredits courses and qualifications for the education of members and other environmental health practitioners. In Scotland, REHIS (The Royal Environmental Health Institute of Scotland) is the professional body and offers similar qualifications.

The RSPH is an independent charity formed in October 2008 with the merger of the Royal Society of Health (RSH) and the Royal Institute of Public Health (RIPH). Almost 100,000 people take their qualification each year in subjects such as food hygiene, health and safety and health improvements.

HABC is the fastest growing Awarding Body in the UK. They are recognised to award accredited Food Safety, Health and Safety, HACCP, First Aid, Licensing, Security, Fire Safety and Teaching qualifications.

Assessing catering contractors - can you help at the tender stage?

Yes - a technical evaluation can be completed on each company to assess food safety management systems prior to awarding a catering contract.

- Working with contract holders, supply chain management and HSE staff
- A technical evaluation is often performed to assess food safety management systems prior to a commercial evaluation.
- The objective is to assess if each company in the tender process has the appropriate food safety systems.
- Minimises the risk of food safety incidents occurring after the contract has been awarded
- Food safety requirements and objectives can be part of the tender document and contract.
- The technical evaluation can be considered with the commercial / cost evaluation.
- The technical evaluation may also involve food safety audits of catering premises.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

Can you help us to ensure that the mobilisation of a new caterer is completed as planned?

Yes - Successful mobilisation of a new contractor requires an input from both sides.

- The changeover from one caterer to another requires careful planning
- A 'hands on' approach to management of change activities gives the best results
- Helps to raise the profile of facilities related issues which are outside the control of the caterer
- Ensures successful implementation of food safety programs.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

New catering facilities or upgrading current facilities - can you help?

Yes - to ensure that food safety is considered in the design process.

- Food safety starts with the design and layout of catering facilities
- Design can be optimised to ensure that efficient and safe catering operations are built into the design
- We can work with your project team or contractors in the design of new facilities or upgrading of existing facilities
- Deficiencies and weaknesses are identified, discussed and documented.
- An audit of current facilities can provide a technical justification for capital expenditure.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

Can you work offshore?

Yes - BOSIET & HUET completed. Current OPITO approved FOET and Additional Basic Safety Training for the Norwegian Sector completed in 2010, MIST training for UK offshore, current UKOOA Offshore Medical Certificate and Vantage Card.

Subcontracting - Will you work for other consultants and organisations?

Yes - Projects and other work are accepted from other organisations and individual consultants who need to supplement their own resources to implement or complete a specific food safety or quality contract / project.

Over the last 10 years, a number of other organisations have been helped to deliver a variety of projects including:

- Development, training, implementation and monitoring of food safety across multiple industrial catering sites and subcontractors.
- Advice on the use and practical application of alternative technologies to cook-chill for use in a new in-flight airline catering facility.
- Providing technical support for the design and layout of catering facilities and high risk chilled foods factory.
- Technical support on behalf of investment companies / banks to carry out technical, market and commercial assessments to assess food industry investment projects.
- Completing a food safety survey on behalf of the UK Food Standards Agency
- Undertaking food safety audits of foodservice & catering operations, food manufacturers and supermarkets.
- Providing a local / regional resource for companies holding an auditing contract

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

FOOD SAFETY

Aren't catering companies responsible for food safety?

The short answer is Yes but...

Successful food safety is dependent on having the right company working in a properly designed, equipped and maintained kitchen which is operated by suitably trained management and food handlers working to appropriate food safety systems.

A simple analogy is transportation where vehicles have to be suitable for their intended purpose, regularly maintained to ensure vehicle safety, and only operated by suitably trained drivers who adhere to the correct driving standards.

In much the same way as a trained driver cannot make an unsafe vehicle safe, a good caterer cannot make a badly designed or poorly maintained unsafe kitchen into a safe kitchen. Sometimes the deficiencies can be compensated for a limited time but will soon become apparent.

Often it is a change in circumstances which is the trigger, such as a rapid change in the number of meals served in much the same way as vehicle problems may only manifest themselves when driving at a higher speed. So food safety is much the same as transportation safety in that it is more logical to concentrate on prevention rather than waiting for an accident and then putting resources in to clear up the incident.

The caterer may have no control over the kitchen because this is owned by the operator / contractor and the caterer may fail to report problems for a variety of reasons. Conversely, the contractor / operator might supply a kitchen and equipment which has properly maintained equipment but the caterer fails to implement appropriate food safety procedures.

Food safety isn't just about the caterer taking a few temperatures - it involves a number of factors, all of which need to be taken into consideration when evaluating food safety.

Ultimately, it is the responsibility of the caterer to provide safe food but the company who awards the catering contract also has a responsibility to consider food safety when selecting a suitable catering company (and where appropriate, designing & maintaining suitable catering facilities in which the caterer is expected to work)

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

Why do we need to consider food safety?

Everyone involved in the contracting or operation of catering facilities has a responsibility to ensure food and water is safe. E&P operations and projects are often in places which are not ideal or where local standards are different to those in the UK. This sometimes means that more thought needs to be given to food safety to get the round the local limitations.

The purpose of food safety & water management programs are to ensure that agreed standards of food safety and food hygiene are achieved across all sites to reduce the risk of work related foodborne illness.

A formal preventative food safety & water management based on the principles of HACCP is relevant to both operators and contractors as part of the occupational health program

Food safety expertise can work within the Occupational Health / HSE team to :

- [Develop](#), [implement](#) or [improve](#) food safety & potable water management programs for your project or operation.

- Define and document food safety & potable water standards for onshore and / or offshore facilities.
- Work with supply chain management and managers accountable for catering contracts.
- Define food safety management monitoring / audit programs.
- Visit catering sites to assess facility standards and catering staff behaviours
- Prioritise issues and provide inspection reports
- Support catering subcontractors and contract holders by helping to identify solutions
- Implement an ongoing food safety audit program

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.

Is there any food safety guidance available for E&P?

Industry guidance is produced by a number of organisations including The United Kingdom Offshore Operators Association (UKOOA) and the The International Oil and Gas Producers Association (OGP). These industry organisations provide excellent information relating to HSE across a wide range of subjects.

The International Association of Oil & Gas producers (OGP) encompasses most of the world's leading publicly-traded, private and state-owned oil & gas companies, oil & gas associations and major upstream service companies. OGP members produce more than half the world's oil and about one third of its gas.

An essential part of OGP's mission is to represent the interests of the upstream industry before international regulators and legislators. OGP also helps members achieve continuous improvements in safety, health and environmental performance and in the engineering and operation of upstream ventures.

OGP have issued a number of guidelines about health assessment and managing health which refer to the importance of safe food and water within occupational health. There are links to these guidelines in the the [Health Resources](#)

These are not designed to go into great detail but refer to other documents including international food safety standards which do go into more detail.

The United Kingdom Offshore Operators Association (UKOOA) have published environmental health standards for the UK offshore industry and the UK Maritime & Coastguard Agency have Guidelines for the Provision of Food and Fresh Water on Merchant Ships and Fishing Vessels published. These standards tend to refer to World Health Organisation standards and guidelines. There are links to these in the the [Food & Water Guidelines](#)

Technical support is provided to enable the objectives in these documents to be met.

If you need help, [Call](#) or [e-mail](#) now or see [Food Safety Services](#) for more information.
