



FOOD VULNERABILITY ASSESSMENT (VACCP) TEMPLATE



HOW TO USE THIS TEMPLATE

To carry out your vulnerability assessment, you should assess each of your ingredients in isolation.

SECTION ONE: SUPPLIERS

- Take your first ingredient, such as powdered turmeric, and work through the questions in the table under the 'Suppliers' section, selecting the relevant tick box for each.
- The questions may prompt you to highlight certain areas of concern, which you should record in the 'Further Comments' box.
- Then, consider the answers and comments you have given and determine a vulnerability rating for the category of 'Suppliers' from 1 to 5. The higher the score given, the greater the likelihood of breaches in food safety occurring due to vulnerabilities related to the supplier, for example.
- Having considered the supplier and potential vulnerabilities here, move onto the next section of the table, 'Ingredients'.

SECTION TWO: INGREDIENTS

- Still considering your single ingredient of turmeric, you should repeat the above process but consider the questions and factors related to the ingredient that may increase vulnerability.

SECTION THREE: INDUSTRY PRESSURES AND EXTERNAL INFLUENCES

- Again, follow the exact same process of answering the questions and giving the section a vulnerability rating.

OVERALL: VULNERABILITY RATING FOR THE INGREDIENT

- Upon completion, add up the three scores given out of 5 to provide an overall vulnerability rating out of 15. A high vulnerability score (10-15 out of 15) would indicate that this particular ingredient that you are sourcing is susceptible to being frauded. You may find that the ingredient scores badly, with a high rating, for a certain category, such as due to the supplier. If this is the case, you should focus on addressing this as a potential high risk area within your food supply chain.

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INGREDIENT:								
SECTION ONE: SUPPLIER			SECTION TWO: INGREDIENTS			SECTION THREE: INDUSTRY PRESSURES & EXTERNAL INFLUENCES		
Did you put the supplier through an approval process? Do they have robust precautions and traceability measures in place?	YES	NO	Has the ingredient been previously frauded?	YES	NO	Is the ingredient in high demand?	YES	NO
Do you have a good partnership with them? How long have you been using them for?	YES	NO	Is it considered valuable or have a high profit margin?	YES	NO	Is the ingredient used in several different products and businesses?	YES	NO
Are they trusted within the industry?	YES	NO	Has it been processed? E.g. into a different form such as a powder.	YES	NO	Has the market price of the ingredient suddenly increased?	YES	NO
Have there been any past incidents of food fraud in relation to this supplier?	YES	NO	Does the ingredient's physical state increase its vulnerability?	YES	NO	Does demand exceed supply?	YES	NO
Consider the company's current business situation. Are they experiencing any financial difficulties?	YES	NO				Has there been a considerably poor harvest due to weather etc.?	YES	NO
Further Comments:			Further Comments:			Further Comments:		
SUPPLIER VULNERABILITY RATING: / 5			INGREDIENTS VULNERABILITY RATING: / 5			INDUSTRY PRESSURES & EXTERNAL INFLUENCES VULNERABILITY RATING: / 5		

OVERALL VULNERABILITY RATING FOR THE INGREDIENT:

/ 15