

GUIDE TO PROTECTING AND DEFENDING FOOD AND DRINK FROM DELIBERATE ATTACK

Document Location: GMP and GHP- HACCP, TACCP, VACCP

Alternate Name: PAS 96:2017

Date Document Last Updated: November 16th 2017

Publisher: Food Standards Agency, UK

Date Uploaded to Website: January 2025

Overview

This document, PAS 96, acts as a guide for food business managers to improve their supply chains' resilience to fraud or other forms of attack by following Threat Assessment Critical Control Points (TACCP), which can be adapted by food businesses of all sizes and at all points in food supply chains. This ensures the authenticity and safety of food by minimizing the chance of an attack and mitigating the consequences of a successful attack including deliberate contamination, electronic intrusion, and fraud. Attacks may have food safety implications but can also harm organizations by damaging reputation or extorting money.

PAS 96 introduces the scope of its guidance, includes definitions to relevant terms in the food industry and describes types of threats and attacks to food organizations to provide the user with adequate background information. TACCPs are summarized through its main themes and the key steps behind conducting a TACCP process. Assessment of TACCPs through evaluating threats, identifying vulnerabilities, relevant risk assessment processes, and how to report threats are also included. PAS 96 also includes approaches to risk reduction and responses to an incident should they occur to a business. Useful and relevant figures ranging from flowcharts and scoring tables are provided throughout the document, along with an annex of informative case studies for the user to reference.

Link to Document

https://www.food.gov.uk/sites/default/files/media/document/pas962017_0.pdf