

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

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

	Yes	No
Did you put the supplier through an approval process? Do they have robust precautions and traceability measures in place?		
Do you have a good partnership with them? How long have you been using them for?		
Are they trusted within the industry?		
Have there been any past incidents of food fraud in relation to this supplier?		
Consider the company's current business situation. Are they experiencing any financial difficulties?		
Further comments	Supplier Vulnerability Rating	
	/ 5	

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Ingredient:

Section two: Ingredients		
	Yes	No
Has the ingredient been previously frauded?		
Is it considered valuable or have a high profit margin?		
Has the ingredient been blended or repackaged?		
Has it been processed? E.g. into a different form such as a powder.		
Does the ingredient's physical state increase its vulnerability?		
Further comments	Supplier Vulnerability Rating	
	/ 5	

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Ingredient:

Section three: Industry Pressures and External Influences

	Yes	No
Is the ingredient in high demand?		
Is the ingredient used in several different products and businesses?		
Has the market price of the ingredient suddenly increased?		
Does demand exceed supply?		
Has there been a considerably poor harvest due to weather etc.?		
Further comments	Supplier Vulnerability Rating	
	/ 5	

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Overall

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Ingredient:

Overall vulnerability rating for the ingredient: