



# NEWSLETTER

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## INHERENT RISK VS RESIDUAL RISK

Inherent risk as “The danger that resides in an activity before the application of mitigation controls.” Residual risk is defined as “The risk that remains in an organization or process after the implementation of mitigation controls.”

***For someone new to business continuity management (BCM), these definitions will probably prompt the response, OK, great; what are mitigation controls?***

The glossary covers that, too. Mitigation controls are “Steps taken, and resources created to reduce organizational risk, e.g., business impact analyses, recovery plans, recovery exercises.”

In other words, inherent risk is the danger that is inherent in a business activity or operation. Mitigation controls are the steps you take to reduce that risk and make the operation safer. Residual

Risk is the risk that remains in the activity after the mitigation controls have been applied



***(Inherent risk) – (the risk eliminated by your mitigation controls) = residual risk***

We can also explain the two kinds of risk with an example from everyday life. Think about crossing a busy city street. This activity comes with a certain amount of inherent risk (primarily, of being hit by a car). To reduce that risk, we can implement mitigation controls, such as crossing at a stoplight, wearing a high-visibility vest, carrying an orange flag, carefully checking both ways before stepping off the curb, and so on. These controls reduce the risk, but there is almost always some danger left over; this is the residual risk.

In crossing a street, your residual risk lies in such factors as the possibility that an impaired driver might come careening through, violating the traffic laws.



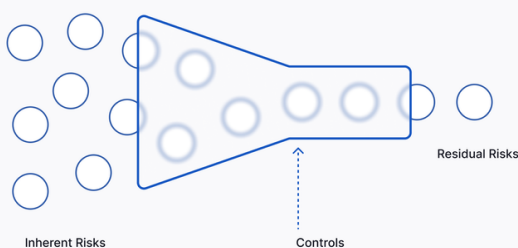
# INHERENT RISK VS RESIDUAL RISK

In business continuity, we often find it in the persistence of various kinds of human error or noncompliance.

Generally, in business continuity, we spend more time worrying about residual risk than inherent risk. This is because inherent risk is what it is, but residual risk can be managed and reduced. In many cases it also has to be lived with, to some extent.

For BC professionals, risk reduction is the ballgame. This is the reason behind all the other BC activities we perform

Inherent Risks vs. Residual Risks



## *Risk Mitigation Strategies*

The concept of risk reduction leads straight to two other keys BCM concepts: mitigation controls and mitigation strategies.

As we've seen, mitigation controls are steps organizations can take to bring down the risk that is built into their activities and operations. Mitigation strategies is a higher-level concept.

There are four risk mitigation strategies, and most organizations use some combination of all of them to manage their risks. The four strategies are:

- **Risk acceptance.** A strategy involving a conscious decision to remain vulnerable to a potential harm, usually based on a cost-benefit analysis.
- **Risk avoidance.** A strategy centered on altering organizational behavior to eliminate a given risk.
- **Risk treatment.** A strategy in which measures are taken to reduce risk, short of eliminating it. Incorporates a combination of the strategies of risk avoidance and risk acceptance.
- **Risk transfer.** A strategy in which a risk is passed on to another organization, such as by hiring a third-party vendor to perform the associated function.



## INHERENT RISK VS RESIDUAL RISK

All the activities you perform as a BC professional should map to one of the risk mitigations controls or strategies.

An organization's goal should be to bring the risk level down until it falls within management's stated risk appetite ("The theoretical amount of risk management is willing to accept as the organization carries out its activities") and risk tolerance ("The amount of deviation from the organization's risk appetite that management is willing to incur in a real-world situation").

Owing to the fact that the environment and organization are always changing, this is a cyclical, ongoing process.

It's a whole other topic and a whole other can of worms. (For one thing, getting management to decide on and tell you its risk appetite and risk tolerance can be like pulling teeth. But that's a subject for another post.)

***In business continuity, risk management is an ongoing, cyclical process that involves using mitigation strategies and controls to bring the risk of the organization's activities down to a level that is within management's stated risk appetite and tolerance.***

Infomatics Consultancy team has an experience in BCM consultancy, certification, and training. Clients from different countries and industries were trained by our certified team.

**For more information about our BCM projects and offers please email us at:  
[info@infomatics-kw.com](mailto:info@infomatics-kw.com)**





# IMPORTANCE OF WEIGHT SCALES CALIBRATION FOR FOOD INDUSTRY

It doesn't matter if you are a large Food manufacturer or a small central kitchen, complying with weight scales calibration is a point you can't skip, Calibration is evidenced through a valid certificate, this may be available with new scales or provided by Calibration company.

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Calibration has many advantages for Food organizations, this may include:

- Compliance to standards as HACCP, ISO 22000 FSMS, BRC and local country laws
- Assurance policy for customers, the product is as it says, it weights, ingredients, even nutrition facts
- Saving money for food industry as it assures that exact resources are used, and waste is minimized
- Compliance with Franchisors regulations
- Provide credibility for the Food manufacturer and protects it in case of any product problem, thus we may view it as an insurance policy



Calibration is done for all types of scales, the process is usually done every 6months to 1 year, in this issue follow the manufacturer directions

For Auditors of ISO 22000 FSMS, GMP (Good manufacturing process), HACCP (Hazard analysis critical control point) and for general standards as ISO 9001 QMS, not meeting this requirement is a non-conformity that the auditee is required to rectify immediately

A Calibration standard procedure, Calibration record and certificate copies must be available and up to date at all time.

**For more information on Calibration or any mentioned standard please email us at: [info@infomatics-kw.com](mailto:info@infomatics-kw.com)**





## PEST CONTROL TIPS – IMPROVE YOUR HYGIENE STANDARD

Pest Control continue to be a critical point to watch in any food facility, many facilities experienced an increase in pest control issues as rodents and other pests became more desperate and bolder in their search for food sources considering reduced foot traffic. Thus, we emphasize the importance of working with a licensed pest control partner and making prevention a top priority in your facility.

As a start you need to research existing firms in market, make sure you pick the one with strong support, fast reaction to any situation that may arise at your facility (Before finalizing the agreement, carefully read contract terms to fully understand what pests and services are covered, as well as any guarantees that may be given). Even after you chose the firm you need to keep close eye and frequent evaluation (we recommend twice a year, or at least on yearly basis).



Beside that here are some points that will help you in keeping pest control working in your favor:

- Look for signs of a rodent infestation such as live or dead rodents, nests or gnaw and rub marks. Pay extra attention to machinery, kitchens, and bathrooms for signs of a cockroach infestation such as droppings or eggs. Carefully inspect storage areas where materials may be packed close together, providing cover for a multitude of pests.
- Inspect any shipments for pests before bringing packages and deliveries inside.
- Clean machinery and operations areas, such as employee break rooms and kitchens, daily.
- Keep trash bins closed and regularly remove garbage from inside and outside the facility.
- Keep food sources sealed because pests are attracted to food processing and service facilities where food is in abundance. It's important to discard any food that is expired, left uncovered or shows signs of infiltration, and to store any usable food items in sealed containers.
- On the exterior of the building, seal any cracks or holes, make sure, that all work facility areas are maintained, cleaned and protected



## PEST CONTROL TIPS – IMPROVE YOUR HYGIENE STANDARD

- Keep close monitoring for location environment as in using CCTV
- Keep all insect killers frequently inspected and cleaned
- Assure proper reporting by staff for any pest notice

Assure all entrances are protected by suitable tools as plastic or Air curtains

### ***FSIS Alerts about food risk and new types of risk that the world would suffer from.***

#### **FSIS Issues Public Health Alert for Poultry and Meat Products Containing FDA-Regulated Corn Starch That Has Been Recalled Due to Misbranding and Undeclared Allergens**

FSIS Announcement WASHINGTON, August 24, 2022 –

The U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) is issuing a public health alert for poultry and meat products containing a Food and Drug Administration (FDA) regulated corn starch that has been recalled due to an undeclared allergen, specifically milk. FSIS is issuing this public health alert to ensure that consumers are aware that these products should not be consumed.

This situation is currently evolving, which means additional products may be added. Please continue to check back for possible updates. While this public health alert focuses on chicken and pork tamale products, FSIS believes it is likely that additional meat and poultry products will be affected by the FDA-regulated corn starch. The list of products subject to the public health alert are available here and the labels are available here. The tamales were shipped to warehouse, distributor, and retail locations in Illinois, Indiana, and Wisconsin. However, if other products are added, additional states might be affected. FSIS and FDA are coordinating on the recalled corn starch and are working together to determine the extent of the distribution of the corn starch to other establishments.

There have been no confirmed reports of adverse reactions due to consumption of these products. Anyone concerned about an illness should contact a health care provider.

FSIS is concerned that some product may be in consumers' homes. Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase



## OUR PARTNERS



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