# Food Import Inspection and Border Food Control Course: Sampling, Holds and Release

11 – 15 October 2027
Dubai - Five-star CBD venue



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**Ref:** 1582_25389 **Date:** 11 – 15 October 2027 **Location:** Dubai - Five-star CBD venue **Fees:** 19500 SAR

## Introduction:

Food import inspection and border food control is a 1-week course for inspectors, port-side officers, importer quality teams and clearing agents who decide whether food consignments are released, ending with a Border Inspection Plan and Consignment Release Decision Pack. Organisations lose safe stock and time when risk is not ranked, sampling is arbitrary and holds or rejections are decided without evidence. Nominees already check, receive or clear imported food, and teaching is by inspection walkthrough of container cargo, sampling records and laboratory reports. CoreConcept Training Center delivers this food import inspection course.

## Course Objectives:

- Map the stages of an import food control system from pre-arrival notice to release, and place each check at the right stage
- Rank incoming consignments by product, origin and supplier history using a risk scoring matrix
- Verify health certificates, consignment documents and seal records, and record discrepancies in a standard inspection form
- Draw samples from a consignment using a sampling plan and coordinate analysis with a testing laboratory
- Decide between release, hold, rejection and re-export, and document the reasoning for each decision
- Trace a suspect consignment forward and backward, and prepare a Border Inspection Plan and Consignment Release Decision Pack

## Target Audience:

- Inspectors responsible for physical and document checks of imported food at ports, airports and land crossings
- Officers who plan inspection resources and set risk rankings for incoming food consignments
- Importer quality and compliance staff responsible for supplier approval and consignment release
- Clearing and forwarding staff who submit food consignment documents and handle holds
- Laboratory liaison staff who receive border samples and report results to inspectors

## Course Outline:

### Day 1: Import Food Control Landscape and Current-State Review

- Codex Food Import Control System Principles and Stage Map
- Roles of Inspector, Importer, Broker and Laboratory
- Consignment Lifecycle Flow From Pre-Arrival Notice to Release
- Border Hazard Catalogue for Perishable, Dry and Frozen Cargo
- Current Inspection Practice Gap Assessment Checklist

### Day 2: Risk Ranking, Documents and Inspection Standards

- Risk Scoring Matrix by Product, Origin and Supplier History
- Codex Guidelines for Inspection and Certification Systems Overview
- Health Certificate and Consignment Document Cross-Check Sheet
- Seal, Container and Transport Temperature Record Verification
- Inspection Intensity Tiers and Reduced-Check Eligibility Rules

### Day 3: Physical Inspection, Sampling and Laboratory Liaison

- Container Unloading and Physical Inspection Walkthrough Form
- Acceptance Sampling Plan Selection by Lot Size and Hazard
- Sample Collection, Sealing and Chain-of-Custody Record
- ISO/IEC 17025 Laboratory Report Reading and Method Suitability Check
- Cold Chain Probe Readings and Sensory Assessment Scoring Sheet

### Day 4: Holds, Rejections, Re-Export and Traceability Under Pressure

- Release, Hold, Reject and Re-Export Decision Tree
- Detention Notice Content and Importer Right-of-Reply Steps
- Destruction, Diversion and Re-Export Supervision Records
- ISO 22005 Traceability Exercise With One-Step Back and Forward Tracing
- Rapid Alert Messaging and Consignment Recall Coordination Log

### Day 5: Inspection Walkthrough and Border Inspection Plan Completion

- Case Port Cargo Walkthrough Applying the Risk Matrix
- Case Document Discrepancy Review and Hold Decision Record
- Case Sampling Plan Design and Laboratory Result Interpretation
- Case Rejection Versus Re-Export Decision Defence Panel
- Border Inspection Plan and Consignment Release Decision Pack Completion

## Skills You Will Gain:

- Import Risk Ranking
- Consignment Document Verification
- Sampling Plan Application
- Laboratory Result Interpretation
- Clearance Decision Recording
- Detention and Re-Export Supervision
- Consignment Traceability Tracing
- Inspection Plan Design

## Why Attend This Course:

- Deliver a Border Inspection Plan and Consignment Release Decision Pack to the head of inspection, the port manager and the importer quality manager
- Decide whether a consignment can be released, must be held for sampling, or has to be rejected or re-exported
- Avoid unsafe food reaching shelves, spoiled cargo waiting for decisions and disputes that rest on thin inspection records
- Coach colleagues and brokers on document checks, sample sealing and detention notice wording

## Conclusion:

Back at work, the participant gives the head of inspection, the port manager and the importer quality manager a Border Inspection Plan and Consignment Release Decision Pack. Inspectors use its risk matrix and sampling selection table to decide how hard to check each arrival, while importers and brokers use its document sheet to fix gaps before cargo arrives. After the first month of use, the unit should review hold times, sample failure rates and the share of decisions with complete records, then adjust the risk tiers.

## Frequently Asked Questions FAQ:

### What should participants know before a food import inspection and border food control course?

Participants should already inspect, receive or clear imported food and be comfortable reading certificates and laboratory reports. Bringing anonymised consignment records, a past detention notice or a sampling log from their own organisation makes the case work more useful.

### How does a food import inspection and border food control course differ from a food labelling or HACCP course?

It focuses on decisions about arriving consignments: risk ranking, document checks, sampling, holds, rejections and re-export. Labelling courses cover pack content, and HACCP courses cover hazard control inside production, so both appear here only where they affect clearance.

## Why is risk-based inspection used for food import control?

Inspection capacity is limited, so risk-based inspection directs the deepest checks to products, origins and suppliers with the highest hazard or poorest record. Low-risk consignments move faster, and effort is not wasted on arrivals that rarely fail.

## What do participants take back from the food import inspection and border food control course?

Participants take back a Border Inspection Plan and Consignment Release Decision Pack, with a risk scoring matrix, document cross-check sheet, sampling selection table and release or hold decision record that they can adapt to their own port or import operation.