

## First woman to chair CFA



**Helen Sisson**, Group Technical Director of Greencore Group, has been appointed as the first woman to chair CFA.

Helen has been involved with the Association for 6 years, including serving on the CFA Executive Committee for the past 3 years. She has 20 years experience within the food industry, the majority of which have been working with chilled foods.

Helen will chair CFA's Board of Directors, comprising senior management representatives of Full Member companies. The Board is responsible for governance and development of CFA. It oversees all CFA activities and determines overall CFA strategy.

Helen was appointed Group Technical Director of Greencore in 2004 having previously held a number of technical and operational roles within the company. She is responsible for all aspects of food safety, health & safety and the environment as well as leading the company's health agenda and unique Food First programme.

Kaarin Goodburn, Secretary General, CFA said, "We are delighted that Helen Sisson is to be the first woman to chair CFA. Her experience in the chilled food industry is extensive and her knowledge and background will help us in our mission to promote the reputation and standards of food safety and hygiene of the professional chilled food industry."

Commenting on her appointment, Helen Sisson said, "It is an honour to chair CFA. I am looking forward to working with colleagues in the industry to build on CFA's many strengths and excellent reputation as a centre of expertise for the chilled food industry" •

## CFA website

The CFA website is proving to be a popular and useful tool for CFA members and those wishing to know more about the £7.4bn

chilled food industry. In 2006 the website hit rate was over 185,000, virtually double that of 2005, and the number of page views was also nearly doubled at 130,000. The top three page views were the CFA/BRC Guidance on the Practical Implementation of the EC Regulation on Microbiological Criteria of Foodstuffs and CFA's Microbiological Testing and Interpretation Guidance, followed by the Media Centre.

For 2007, CFA has various plans to improve and expand the website including a new item focusing on the role of Development Chefs working in the chilled food industry. Visit [www.chilledfood.org](http://www.chilledfood.org) •

## New editions of MCR and micro testing guidance published

A new edition (v1.2) of the CFA/BRC Guidance document on the Implementation of the EC Microbiological Criteria Regulation (MCR) has recently been published. In addition CFA's Microbiological Testing and Interpretation Guidance has also been revised.

First published in December 2005, both publications have been hugely successful with over 25,000 downloads of the MCR Guidance and a further 12,000 downloads of the Testing and Interpretation Guidance.

The MCR Guidance aims to help food businesses meet the requirements of the EC Regulation on the Microbiological Criteria for Foodstuffs which came into force in January 2006. The Microbiological Testing and Interpretation Guidance complements the MCR Guidance setting out how microbiological testing fits into HACCP, where sampling should take place and how data should be interpreted and acted upon.

Both publications have been updated in the light of practical experience and take account of changes in interpretation and advice.

To obtain your free download copies visit: [www.chilledfood.org/content/guidance.asp](http://www.chilledfood.org/content/guidance.asp) •

## CFA presentations

CFA's Secretary General, Kaarin Goodburn gave a presentation entitled 'EU Micro Criteria Regulation EC/2073/2005 - an industry perspective' at an EU Microbiological Criteria Regulation Workshop held at the Health Protection Agency (HPA) headquarters in Colindale, London on 25 January 2007. The event was attended by Environmental Health Officers, laboratory staff from HPA headquarters and the regions.

## CFA research priorities

Each year, CFA compiles a list of research priorities covering a wide range of chilled food safety and quality topics and circulates them to researchers and potential funders for take-up.

CFA first established research priorities in the mid 1990s and the majority of the original requirements have been addressed by various institutes, universities and research organisations. For 2007 CFA's key microbiological research priorities are:

- Shelf life extension assuring safety without reducing quality: tailoring heat processes to spore loadings;
- Pathogen removal from equipment surfaces using dry cleaning or alternative techniques.

CFA's research priorities are clearly reflected in the first report of Defra's (Department of Environment, Food and Regional Affairs) Sustainable Farming and Food Research Priorities Group (RPG) which was published in March 2005 and which established the framework for Defra's research funding in the next 10-15 years.

Please contact CFA ([cfa@chilledfood.org](mailto:cfa@chilledfood.org)) if you would like to pursue research on these priority areas or you have information that would assist in addressing requirements.

## CFA handwash poster in demand

Increased demand for CFA's handwash poster is helping to train a new generation about the importance of hand hygiene. Since 1999 about 5000 CFA handwash training posters have been distributed in the UK and worldwide to food safety authorities, food companies, restaurants, EHOs, hospitals and day care nurseries. They are also being used by EHOs for school presentations and training.

The posters, which are printed on splash-proof paper, are designed specifically for food businesses and show how and when to wash hands.



Recent requests have come from the Society of Food Hygiene and Technology who will be distributing copies of the poster at their conference "Hand Hygiene - the Absolute Essential" to be held on 26 April 2007 in Derby ([www.sofht.co.uk](http://www.sofht.co.uk)). We are also very pleased that the Automatic Vending Association have agreed to sell posters for CFA at AVEX, the International Vending Exhibition, to be held at Earls Court, London on 24-25 April 2007. ([www.avexinternational.com/site/avex/home](http://www.avexinternational.com/site/avex/home))

In addition, poster artwork will be produced in various languages for CFA members on request. Contact Kaarin Goodburn on +44 (0)1536 514365 for details.

Posters can be ordered from the CFA web-shop ([http://shop.chilledfood.org/acatalog/Factory\\_Hygiene.html](http://shop.chilledfood.org/acatalog/Factory_Hygiene.html)) price £25 per pack of two A3 and four A4 size posters (including VAT and P&P in the UK).

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