

## CFA welcomes Food Standards Agency

The CFA has welcomed the launch of the new Food Standards Agency and looks forward to working with it on all matters relating to food safety. CFA has already participated in a consultation on the best approach to communications and in the work of an ADAS (Agricultural Development Advisory Service) study of how 'farm to fork' could best be addressed through the FSA. Further meetings with Agency officials are planned.

### NEW

## CFA Packaging Hygiene Guidelines

The CFA has published new *'Packaging Hygiene Guidelines for Suppliers to the Chilled Food Industry'* (15pp). These guidelines cover manufacture and storage facilities for primary chilled food packaging and are designed to highlight the major areas of concern to be addressed during supplier assessment (in-house or external auditor).

Packaging is an important raw material for the chilled food industry and should be treated as such with a HACCP approach being used in its production to identify critical control points and define the hygiene measures applicable. A significant amount of chilled food packaging is used for ready to eat products that can be eaten straight out of the container, therefore, particular care in the production and storage of the packaging material is necessary.

The text of the CFA document is based on the ADAS *'Guidelines for Packaging Suppliers to the Food Industry'*, the CFA *'Guidelines for Good Hygienic Practice for the Manufacture of Chilled Foods'* and the CFA *'Class A (High Risk) Area Best Practice Guidelines'*.

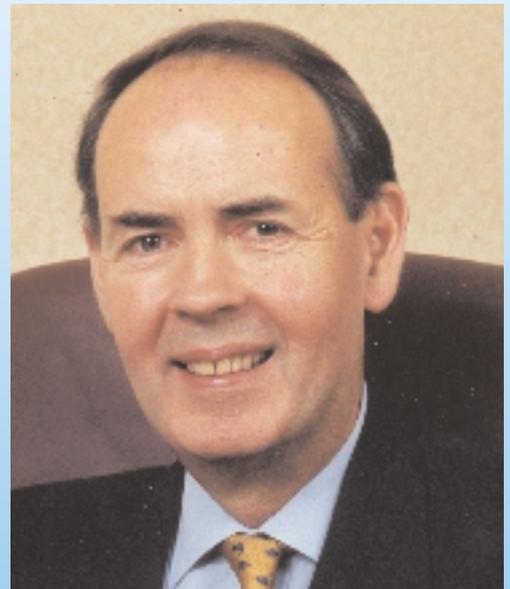
CFA is also participating in a British Retail Consortium-led initiative to develop

standards for the whole of the food industry with the CFA document to be incorporated as *the* standard for the packaging of 'high risk foods'.

To order your copy (£15.00 for non-members or £10.00 for members including p&p, no VAT applicable) simply send a cheque payable to the Chilled Food Association, to Kaarin Goodburn at CFA or e-mail for further information and order forms.

## New Chair for CFA

Ian Menzies-Gow (below) Chairman of Geest, is CFA's new Chairman. He replaces Keith Barber, Managing Director of Tinsley Foods.



Ian Menzies-Gow joined the Imperial Group in 1970 and fulfilled a number of senior operational roles in their food businesses, culminating in the position of Managing Director of HP Foods in 1984. The take-over of Imperial by Hanson saw a change in career direction away from the food industry. During that time he ran or was responsible for many companies, including a South African battery manufacturer, a vitamin supplement company, a major high street retailer, a leading UK brickmaker, the biggest aggregates company in Britain and a significant British housebuilding company. He joined Geest in 1996, as Executive Chairman, following Hanson's demerger.

# NEWS WE W A F C

## 1000 visitors to CFA website

Since its launch at the end of last year the CFA website has received 1000 visitors. Recommended by *'International Food & Drink'* magazine as a website "worth bookmarking" the site is aimed at food companies and potential new members. It provides basic information about the Association's activities, its publications, members and membership benefits as well as information on the principles of food safety for students and teachers.

New since its launch is information on the European Chilled Food Federation, market data, and a section for feedback.

The Website also includes a Members' only area where Members can have access to extensive up-to-date information about CFA's work. Visit the site at <http://www.chilledfood.org/>.

## CFA priorities 2000

A major objective for CFA is to ensure that best practice is maintained throughout the chilled food industry. Key areas of activity for the coming year are a review of: the CFA *'Water Quality Management Guidelines'*; the CFA *'High Risk Area Best Practice Guidelines'*; and some of the CFA training materials including the best practice approach to the recruitment of temporary operatives. New guidance on hygienic design for chilled food manufacturing equipment is also planned.

CFA will continue to work towards best practice measures for produce and to monitor legislation and research as relevant to CFA members. Furthering CFA contacts with bodies such as the new Food Standards Agency also remains a priority.

CFA continues to support its European association which, this year, will focus on monitoring the development of the European Food Authority, and reviewing the ECFF *'Guidelines for the Hygienic Manufacture of Chilled Foods'*.

## Secretary General to speak at IFT

CFA Secretary General, Kaarin Goodburn has been invited to speak at the prestigious US Institute of Food Technologists Conference to be held in Dallas in June on *'Food Safety Considerations for Chilled Prepared Meals'*.

The presentation will highlight the growth of the European chilled prepared meals market over the last two decades and the importance of an effective chill-chain, restriction to short shelf-life, and stringent control of hygienic measures and procedures. Kaarin Goodburn will also show how the CFA *'Guidelines for Good Hygienic Practice in the Manufacture of Chilled Foods'* have been instrumental in establishing a good safety record for these products in the UK.

## ECFF Secretariat stays in UK

For the fourth time in nine years, Ms Kaarin Goodburn is the Secretary General of the European Chilled Food Federation. The ECFF Secretariat changes every year and is appointed by the President. Last year the UK held the Presidency and the Secretariat. This year the Italian delegation, representing UNIPI and APPF, the main and fresh pasta associations, hold the chair and the APPF President, Giovanni Rana of Rana SpA, the biggest fresh pasta company in Italy, asked Kaarin Goodburn to continue as Secretary General.

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