



## IN THIS ISSUE: Wonder Web, Top Trumps and the Big Bang!

# Elliott Review turns to CFA for chilled supplier QA input

Whilst chilled prepared food was not implicated in the horsemeat issue, the industry still has a role to play in enhancing and spreading best practice on sourcing controls – based on its own rigorous procedures and standards.

To this end, CFA is contributing evidence, comment and best practice suggestions to the Professor Chris Elliott-led review of the integrity and assurance of food supply networks. This includes sourcing criteria and supplier management requirements embedded in CFA's Best Practice Guidelines for Chilled Food Production (visit [www.tsoshop.co.uk/chilledfoods](http://www.tsoshop.co.uk/chilledfoods)). CFA also detailed members' actions after the issue, which included traceability exercises to verify supply chain integrity and additional screening protocols.

Media interest in the subject continues to rumble on and earlier this summer CFA's Director, Kaarin Goodburn, appeared on BBC Radio 4's *Today* programme. In their 'Dissection of a ready-made lasagne' item, reporter Nicola Stanbridge visited a production site as part of her look at the supply chain. The chilled sector has robust world class systems worthy of greater recognition and Kaarin concluded the piece by encouraging industry to be more open about its high performance raw material traceability and Supplier Quality Assurance systems.

## A second year of success for Chilled Education



September marks the second year of Chilled Education, the CFA's programme to inspire and enthuse young

people to follow a career in the chilled food industry. Since launching, Chilled Education lesson plans have been downloaded 7,135 times from the Design & Technology Association (D&TA) and STEM websites, and Chilled Education is now in touch with hundreds of teachers, who have received 750 Glo-Germ kits. And 70,000 fridge thermometers are being used to educate children (and their families). A full update appears later in this newsletter, including news of our



new-look website, which contains much-requested resources thanks to help from CFA members.

# Chilled Education

# UPDATE



## Real experiences help make a Wonder Web!

Chilled Education is celebrating its second anniversary with a makeover.

We're refreshing our website to make it even more relevant and attractive to teachers and students. It will also be filled with more free resources and useful information. We know that teachers, career advisors, colleagues and students are all interested to know more about the food industry. So, to whet the appetite (!), and with the help of our members, we've researched and uploaded dozens of actual job descriptions. Thanks to many colleagues in CFA member companies, we are also able to offer fascinating career path insights through interviews with real people doing real work – from new recruits to a CEO. The look may be radically different, but the new site can still be found at the usual address: [www.chillededucation.org](http://www.chillededucation.org)



## Top Trumps with a twist!

Chilled Education has come up with a new approach to top trumps – microbes! Using our free cards, students challenge each other to see which of their



bugs trumps the competitor's offerings, based on criteria ranging from 'dangerousness' to the minimum pH needed for growth.

The 14 Micro Trumps cards feature an electronmicrograph of each microbe, which include zero 'dangerousness' *Lactobacillus acidophilus* and the highly toxic *Clostridium botulinum* – trumping most others with its 'dangerousness' score of 12! There's general and technical information on each card, and a fun Nanobugs cartoon of each microbe reinforces the messages and adds an interesting talking point. The cards are suitable for KS3 and KS4, and for pre-KS3 with guidance.

If you'd like a set of Micro Trumps to use in your Chilled Education activities please email: [TeachingResources@chillededucation.org](mailto:TeachingResources@chillededucation.org)

# Chilling at the Big Bang Fair..

Derby's Roundhouse fizzed with hundreds of enthusiastic young scientists in early July, all keen to learn, and share their learning, at the Big Bang Fair East Midlands.

At the CFA stand it was all about correct chill temperatures, hand washing and challenging games of Micro Trumps. Students met CFA members Greg Hunn and Charnjit Bhandal from S&A Foods and Samworth Brothers' Ella Connolly, and heard about their careers and the opportunities on offer. The three all enjoyed their day, getting their hands dirty (and clean again!) using the Glo-Germ kits, and chatting to teachers and students alike.



*"We got across education messages which the children will hopefully be using for years to come."*

Charnjit commented afterwards: "The Glo-Germ hand washing kit was really effective for conversation engagement and was light-hearted fun which provoked competitiveness amongst the children! We got across education messages which they'll hopefully be using for years to come."



*Ella demonstrates Glo-Germ, students from William Allitt School set the trend with the Nanobugs temporary tattoos, and Greg and Charnjit prepare to meet the students.*

## Summer School

The University of Nottingham held its fifth Summer School in Food Sciences earlier this July. A total of 52 young people from around the UK, including nine sponsored by CFA, took part in practicals and factory

visits, attending lectures and getting a feel for studying the subject and university campus life in general. This year the university is inviting participants to share their experiences through a competition. Winning entries will be featured in the leading food trade magazine *Food Manufacture* and on the CFA website.

# CFA advising on Listeria control in hospitals and SMEs

One of CFA's Overarching Priorities is the promotion and sharing of best practice, including in public procurement.

So it was pleased to be invited by the FSA to contribute expertise to its Listeria Risk Management Programme Working Group which advises the healthcare sector on the identification and control of *L. monocytogenes* (Lm) in hospitals

and other healthcare settings.

The Listeria risk management programme has three elements: providing advice to consumers; improved compliance of high-risk food industry sectors, particularly SMEs, with existing legal

requirements for Lm in foods, while ensuring robust and consistent enforcement in this area; and advice on procurement/provision of foods to hospitals.

CFA is also providing input into new FSA guidance for SMEs on successful Lm control, due for publication by the end of this year, with supplementary training sessions for Environmental Health Officers in 2014.

Kaarin Goodburn sits on both working groups: "Businesses should not be allowed to supply the healthcare sector if they have not implemented the same manufacturing, shelf-life and chill chain controls as required to supply the major retailers."



## CFA heads west for IAFFP 2013

Kaarin Goodburn crossed the pond in July to talk to the International Association for Food Protection (IAFFP) 2013 Conference. The meeting attracted more than 2,800 food scientists, technologists and regulators from around the world. Kaarin was a member of the roundtable panel discussing the inclusion of water in HACCP.

IAFFP organisers were pleased

with CFA's input. Susan McKnight, Vice-President of Quality Flow Inc, said: "Thank you for sharing the information about the UK's water management – it showed the attendees that there is more than one way to view water quality in the supply chain, and how the UK is successfully making it work."

She concluded: "Water is still a 'stealth' ingredient in the food supply



chain that deserves – and hopefully as a result of this roundtable will receive – more attention." Water has been considered in HACCP from the outset in CFA guidance.

## Looking ahead

Did you know that next June is CFA's 25th anniversary? We'll be marking the occasion, so keep an eye on our website [www.chilledfood.org](http://www.chilledfood.org) for news

**For information contact:** The Chilled Food Association, PO Box 6434, Kettering NN15 5XT, United Kingdom  
Tel: +44 (0)1536 514365 Email: [cfa@chilledfood.org](mailto:cfa@chilledfood.org) Web: [www.chilledfood.org](http://www.chilledfood.org)

Chilled Food Association Ltd, A company limited by guarantee. Company number: 2572566. Registered in England and Wales.  
Registered Office: Sterling House, 31-32 High Street, Wellingborough NN8 4HL. VAT No: GB 523 3524 73