



NEWS EVENTS CFA CFA

Thousands of CFA handwash posters for Food Safety Week

To mark this year's National Food Safety Week (13-19 June) on the theme 'Stop - Think - Wash', CFA's eye catching handwash training posters were made available free to Environmental Health Officers and other health professionals to promote the high standards in place in the chilled food industry. Around 2,500 posters were distributed by CFA.

The posters, which are printed on splash-proof paper, were designed specifically for food businesses and show how and when to wash hands. This offer was available for a limited period only but additional posters can be ordered from CFA, priced at £20 per pack of two A3 and four A4 size posters. The price includes VAT and postage and packing within the UK.

People at CFA

Mr Ron Mellow (Heinz Frozen & Chilled Foods) has been confirmed to continue as CFA's Chairman for another year with Mr John Gorman (Northern Foods) holding the Vice Chairmanship. With so much emphasis on technical issues CFA is also delighted that Ms Carole Stewart (Northern Foods) has been appointed as Chairman of the Technical Committee and that Mrs Shaheen Adatia (Kerry Foods) will continue as Chairman of the Microbiology and Hygiene Working Group. Copies of CFA's Annual Report for 2004 can be downloaded from the CFA website.

New on-line CFA shop for publications

A new feature of CFA's successful website is a fully integrated on line shopping facility where visitors can order hard copies of CFA's highly acclaimed publications. CFA relaunched its website in 2004 with improved functionality, navigation and design and it has proved very successful with over 90,000 hits since its launch. The new on line shopping facility will provide a more streamlined approach and will be available from the end of June 2005. Visit <http://www.chilledfood.org/>.



CFA's handwash training poster

Surprise change proposed on EU ABP waste disposal rules

A proposed change to the rules on landfill has recently been announced by the European Commission and confirmed by DEFRA. Under the Animal By-Products Regulations (ABPR) the landfill of foods containing animal by-products was due to be banned by 1 January 2006 but this is now proposed to be overturned.

CFA has always argued that there is no scientific evidence to suggest that ready to eat food is dangerous to landfill and welcomes the removal of the blanket ban as it would have created more problems than it solved. CFA recognises however, that there is a need to move away from landfill towards more sustainable forms of waste management and is currently participating in a DEFRA-funded research project for its members on waste arising during manufacture, with a view to establishing generic guidance on process waste minimisation for certain chilled food production processes. CFA has also provided its views on a proposed review of DEFRA guidance on the ABPR to take into account the proposed rule change.

New CFA members

CFA welcomes Nature's Way Foods, Soleco and Watton Produce Ltd as full members who are actively participating in CFA Produce Working Group. This brings CFA membership to 21 full members, 3 Associates and 1 subscriber, its membership accounting for some 90% of retail chilled prepared food production in the UK.

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CFA Guidance on Microbiological Criteria Regulations

The EC Microbiological Criteria Regulations have been agreed by the EC Standing Committee on the Food Chain and Animal Health and now await clearance by the World Trade Organization. These Regulations will define microbiological safety in the EU from 1 January 2006 and relate to a package of new EU hygiene regulations that are also due to come into effect on the same date. They also relate to the General Food Law (178/2002) Regulation, which came into force on 1 January this year.

The new regulations require the application of HACCP and periodic microbiological verification testing of foods apart from certain meat preparations and products where specified testing frequencies are defined. In readiness for their implementation in 2006 CFA is preparing, in conjunction with BRC, FSA, LACORS and Campden & Chorleywood Food Research Association, new guidance on interpretation of the Regulations by the authorities. CFA's own guidance on microbiological testing in relation to HACCP is to be published shortly, on which that guidance is to be based.

European FLEP Forum

CFA's Secretary General, Kaarin Goodburn was invited to speak at the European Food Law Enforcement Practitioners Forum meeting held on 7/8 June 2005 in Stockholm. FLEP represents enforcement officers and food standards agency personnel from all EU Member States and is currently chaired by David Statham of the UK's Food Standards Agency. In her presentation 'Chilled Food - Getting it Right', Kaarin Goodburn outlined the way in which CFA successfully addresses hygiene and enforcement issues in the UK illustrating why the UK chilled food industry is the most advanced in the world. A copy of the

full presentation is available on the CFA website: <http://www.chilledfood.org/content/presentations.asp>

New ECFF hygiene recommendations

The European Chilled Food Federation (ECFF) is revising its hygiene guidelines and expects to publish 'Hygiene Recommendations for the Manufacture of Chilled Foods' by the end of 2005. The new Recommendations incorporate additional sections to take account of new legislative and technical developments since the last guidance was issued in 1996. CFA will issue an update of its own Good Hygiene Practice Guidelines soon after.

ECFF currently represents the chilled food industry in 8 European countries. CFA is a founder member of ECFF and the largest member in terms of represented industry turnover, numbers of employees, scientists, plants and products.

More CFA publications as website downloads

CFA's Hygienic Design Guidance and Water Quality Management Guidance are the latest CFA publications available on the CFA website as free PDF downloads. CFA publications become freely available once they are two years old. Other CFA publications already available as downloads include:

- CFA's High Risk Area Best Practice Guidelines;
- CFA's Packaging Guidelines for Suppliers to the Chilled Food Industry;
- CFA's Due Diligence Guidance on the Agricultural Use of Pesticides for Suppliers to Chilled Food Manufacturers;
- CFA's Micro Guidance for Produce Suppliers to Chilled Food Manufacturers.

The remainder of CFA's publications are available to purchase.

For further information contact The Chilled Food Association, PO Box 6434, Kettering NN15 5XT, UK tel: +44 (0)1536 514365, fax: +44 (0)1536 515395 e-mail: cfa@chilledfood.org Web: <http://www.chilledfood.org/>

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