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Cleaning Up Biocides Legislation

CFA continues to lead the food industry's response to the European Commission's review of its biocide legislation (see CFA News 42 and 44). The UK food and hygiene industries have prepared a robust defence of biocides, which are vital to assure food hygiene and safety.

Biocides (disinfectants and sanitisers) are used routinely both in food production and in the home to prevent microbiological contamination of our food and water. The European Commission (EC) is proposing to regulate the traces of such compounds in foodstuffs. However, biocides are essential to maintain water and food hygiene standards. As a result of their use, alongside other stringent measures, food poisoning outbreaks are rare in the UK.

The food and hygiene industries have stressed to both UK authorities and the EC the need to maintain an adequate range of effective biocides and cleaning agents in order not to compromise food safety through increased microbiological risk.

CFA Chair Alan Botham of 2SFG says: "The presence of a biocide does not indicate that there is any threat to human health. Worryingly the reverse is true. Biocide use is central to ensuring good food hygiene, therefore their exclusion would pose a significant threat to human health. The main aim is now for the EC to recognise that it is not appropriate to apply Maximum Residue Limits as biocides used for disinfection are not being used as Plant Protection Products (i.e. pesticides)."

A position statement from the CFA and 13 other organisations representing the UK's food production, manufacturing and hygiene industry is available on the CFA website: chilledfood.org

CFA's Chilled Resources Feature in Sainsbury's 'Waste less, Save more' campaign

CFA has been working in partnership with Sainsbury's to supply bespoke fridge thermometers to residents in South Derbyshire as part of the retailer's 'Waste less, Save more' campaign.

Sainsbury's created their own version of the fridge thermometers that CFA offers through its Chilled Education programme, and 15,000 'Waste less, Save more' thermometers are now checking the temperature of



domestic fridges in Swadlincote and surrounding area. Many of these customers will be contacted in a few weeks in order to assess how useful they have found the device in order

to inform the campaign's development.

Kaarin Goodburn, CFA Director explains: "Thermometers take the guesswork out of checking a fridge's temperature but are also a way to raise awareness of the importance of correct food storage, for reasons of safety as well as quality. Sainsbury's use of the thermometers will contribute to people's understanding of food safety in the home, as well as reducing waste."

Chilled Education UPDATE



Chilled STEM Ambassadors offer a taste of the Industry

Chilled Education's 27 Chilled STEM Ambassadors have been sharing their experience at school assemblies and careers fairs to inspire future food scientists.

Heather Hayward of Oscar Mayer Ltd focusses on secondary school students as they start to make career decisions. Using the CEd resources alongside examples of chilled food she explains development and manufacture, highlighting the many careers available. She says the approach works: "Reaction has been really good. Many of the students have never thought of a career in the food industry. All ages seem to love the microbe tattoos and many fridges now have the CFA thermometers in them!"



Samworth Brothers' Ella Connolly finds talking to parents is a great way to change perceptions about the food industry – one of the main barriers to recruitment.

Ella uses CEd resources to spark conversations with parents and their children: "We all have a common ground – food! From the temperature and content of our fridges to concerns about diet, most people are interested in eating. My challenge is to show that a career in the industry is not just about cooking. When parents see the wide choice of available jobs, with competitive salaries and development opportunities, they become engaged and interested. Inspired parents are better able to support their child as they make their A level choices, and guide them into a rewarding career."

The sensory element of food is one of the ways Sue Evans of Hain Daniels engages with young people at events she attends. Her sessions include taking a group of Year 9s through a real-life scenario that involves soup quality testing, writing a Quality Attribute Sheet and benchmarking. She also organised a sensory workshop after school club for primary children as well as working on careers events.

Left: Ella Connolly talks hand hygiene with an interested family.

Microbiology + Biochemistry = Food!

The partnership between CEd and the Association for Science Education (ASE) is now entering its second year. A total of five lesson plans match the Key Stage 3-4 science curriculum and include extensive teacher notes, PowerPoint presentations, and homework suggestions. The resources have been developed by CEd with Science Teachers Sam Holyman from Bablake School in Coventry and Kat Stuart from Myton School near Warwick.

Sam describes one of the plans: "Food offers an engaging way into science and allows us to cover a variety of teaching points. Microbes can be used to make food and drink, and in this lesson students set up a microscope and look at bacteria from a yoghurt drink. They then use mathematical skills to record magnification and represent numbers in standard form." The lessons can be downloaded from: schoolsscience.co.uk/partners/chilled-food-association

CEd Resources Pass the Test at Science Teacher Conference

Colleagues from CFA member companies joined CEd at the Association for Science Education's Annual Conference this January.



Above (l to r): Helen Venn Brown (CFA), Sue Evans (Hain Daniels), Kaarin Goodburn (CFA) and Claire Valentine-Gibson (Florette).

Almost 3,000 delegates attended the ASE conference, and the CEd stand became a magnet for teachers keen to use food in their lessons. Representatives from 2SFG, Florette, Greencore, Hain Daniels and Samworth Brothers shared their passion and knowledge with science teachers from across the UK.



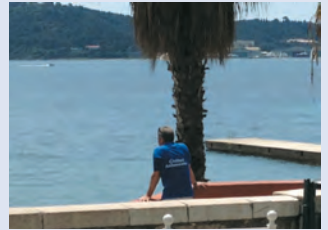
Hundreds of teachers investigated CEd's new lesson plans, tried their luck with MicroTrumps and were inspired by the career opportunities for scientists. Josh Stapleford enjoyed sharing his experiences from his first year of 2SFG's



Graduate programme: "Almost every aspect of our work is science based, so using food to teach the subject makes perfect sense. We talked through opportunities, making the subject accessible, understandable and relevant. Who could resist a conversation on the physics of a chocolate biscuit?!"

Above right: Josh Stapleford and Keelan Henry of 2SFG show off the Microbes Temporary Tattoos.
Left: Ruth Wright of 2SFG explains the lesson plans.

News Bites



Mystery Honorary Chilled Ambassador

Could this be our most well-travelled Chilled Ambassador tee-shirt? Former CFA Chairman Paul Fieldhouse is chilled in a different way on holiday...

CEd Website Refresh

Work is underway on a new look for the CEd website. The popular careers information and industry insights will now be easier to find, with lesson plans and other teaching resources stored in one convenient location. The fresh new site will be live in the summer.

Join the Food Bug Club

CEd is partnering with the University of Manchester on a food safety resource for students and teachers. The Food Bug Club website includes online versions of the popular MicroTrumps game and a chance to take the Food Safety Challenge. Visit the site at foodbugclub.net



Food Bug Club attracting attention.

CFA Bestsellers Updated for 2016

CFA's reputation is founded on upholding the highest food safety standards, and its guidance documents reflect diverse aspects of the dynamic chilled food industry. This spring CFA launches two revised publications:

Microbiological Guidance for Produce Suppliers to Chilled Food Manufacturers (MGG3)

This document addresses Control Points and provides clear guidance to all growers of produce and combinable crops on the main microbial food safety hazards and their controls, particularly in relation to produce that is to be minimally processed and eaten without being cooked.

Richard Barrett of Natures Way Foods explains: "Ready to eat fresh produce requires continuous focus on Good Agricultural Practices and preventive measures, to guard against potential sources of contamination from seed to the final processor. Implementing its recommendations will help growers to minimise microbiological issues associated with fresh produce, protecting both the consumer and food businesses."

Food Safety and Hygiene Training Guidance in a Multicultural Environment

The guidance highlights good HR practices for companies with staff from different cultural backgrounds. It also outlines procedures and gives practical examples of the action employers can take to ensure their legal and moral obligations are met.

Janette Graham, Group Technical Learning & Development Manager at 2SFG explains: "It is vitally important that all employees are trained to ensure our food is safe to eat. As we also have a large and diverse workforce these guidelines have been very helpful for our local training teams. We have now made all of our training materials as interactive and pictorial as possible, enabling us to get our message across more clearly and check delegates' level of understanding during the training for both our introductory and Food Safety Level 2 programmes."

Both publications will be available to buy through the CFA online shop: chilledfood.org



CFA Supports Courtauld 2025 Leading the World in Sustainability

Waste reduction and sustainability charity WRAP has invited CFA to be a founding signatory to its Courtauld 2025 Commitment (C2025).

C2025 brings together food organisations – from producer to consumer – in a 10 year voluntary agreement to make food and drink production and consumption more sustainable. Its targets include: 20% reduction in food and drink waste in the UK, and 20% reduction in greenhouse gas intensity of food and drink consumed in the UK and a reduction in the impact associated with water use in the supply chain.

CFA Director Kaarin Goodburn

explains: "Chilled food has an excellent sustainability track record with, for example, more than 99% of food waste arising on chilled food production sites diverted from landfill. So we are natural partners for WRAP in this commitment."

WRAP's Richard Swannell, Director of Sustainable Food Systems, continues: "C2025 is our most ambitious agreement yet and we are delighted that CFA has pledged its support."

"We are faced with big challenges – rising populations, climate change and dwindling resources. Only by working together can we realise the big changes that are essential to ensure a more prosperous future for individuals, businesses and the planet."

CFA's education activity, including how best to store food and our fridge thermometers, as well as its SUSSLE shelf life research, all contribute to C2025's aims.

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