

Chilled Food Association, Industry & Challenges

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Content

- **CFA and the unique UK chilled prepared food sector**
- **Our overarching priorities**
- **Challenges**
 - **Recent activities**
 - **Forward priorities**



UK Retail Chilled Prepared Food

- **Dressed salads**
- Leafy salads
- Prepared Vegetables
- Prepared fruit
- Stir fry kits
- Sandwiches
- Sandwich fillings
- Quiche/flans
- Pizza
- **Recipe dishes/kits**
- Meal Accompaniments
- Sushi
- Filled/plain fresh pasta
- Soups
- Sauces
- Desserts

2009 retail value ~£8.7bn, equating to ~3.5Mte

Consumer confidence & trust: safety, quality

UK Retail Chilled Prepared Food Industry

Year	Market (£m)
1989	550
1999	4550
2005	7357
2009	8708

Unique position of chilled foods

- Retail brand dominance, although brands now emerging
- No manufacturer contracts
- Unpreserved
- Just in time
- HACCP from the outset
- Exacting microbiological standards
- Significant annual churn



UK Chilled Prepared Food Characteristics

- **Multicomponent products**
 - Complex ingredients streams
 - Animal derivatives content 0-100%, but large proportion of foods 5%-25%
 - Remainder: carbohydrate, e.g. bread, pasta, produce
 - Potential for re-working generally low
 - Much is handmade
- **Short shelf life final products and ingredients**
 - Ingredient replenishment matched with projected product orders
 - Rapid distribution to points of sale
 - Perishable waste requires efficient disposal routes
- **Largely ready to eat**
 - Hygiene is critical
- **Specified suppliers, own/contract growers**
 - Integrated control
- **Very few finished product imports**



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Chilled Food Association

- **Who are we?**
 - Represent manufacturers supplying UK retail market
- **What is our Mission?**
 - To promote and defend the reputation and value of the professional chilled food industry through the development and communication of standards of excellence in the production and distribution of chilled food
- **With whom do we work?**



CFA - Influential Through Partnership



Our Overarching Priorities

1. Lobbying for

- appropriate risk-based **regulation** and **Government policy**
- equitable **enforcement**
- wider uptake & recognition of **best practice** inc in public procurement

2. Building knowledge

- providing **training** tools supporting common enforcement
- providing **support** to Members
- **research** funding, promotion, monitoring, reporting

3. Strengthening supply chain security

- up to the minute **alerts and intelligence**
- **incident** resolution and impact minimisation
- systems & trade issues feedback inc to HMG to minimise potential for recurrence

Key Challenges

People

- Lack of scientists
- Multicultural workforce
- Knowledge base

Legislative Environment

- EU Legislation
- Agencies' interpretations

Food scares & disease trends

- Disruption
- Communication
- Supply Chain

R&D

- Lack of research

Sustainability

- Carbon, energy, waste, etc

Key Challenges - People

Major skills issue (Improve-Food and Drink sector skills council):

From 2007-15 the food and drink industry will require 117,000 new recruits:

• Management and supervisory roles	38,000
• Technical operators	13,000
• Craft skills	16,000
• Machine operators	40,000

1 in 4 food scientist jobs vacant

Students not bonding with science (National Science Learning Centre):

84% of school students agree it is important for the country to have well qualified scientists BUT almost a third don't want to be one

Scientists are "a bit weird" and do "boring jobs"

15% admitted they were "unsure what scientists do"

Key Challenges - People

- **Could have >20 languages in one facility**
 - Need to ensure simple communication and understanding of the food safety message
 - CFA guidance on food safety/hygiene training in multicultural environments
- **Promoting science**
 - Sound scientific basis to CFA standards, guidance and communications
 - CFA supports the Science Media Centre
 - Members sponsor food science summer schools
 - Attitudes to science changing...?

Key Challenges – Hygiene Enforcement

- **Self regulation – CFA HACCP-driven guidance**
 - **Micro Guidance for Growers (produce)**
 - **CFA Best Practice Production Guidelines**
 - **FSA-endorsed guidance on setting shelf life**
 - **Hygienic Design Guidelines**
 - **Microbiological testing: application & interpretation guidance**
 - **CFA/BRC EU Microbiological Criteria Regulation guidance**
- **Four layers of auditing in chilled own label production**
 1. **Food safety management system internal audit + day to day**
 2. **Customer (retailer) audit + interim visits**
 3. **Third party audit** e.g. BRC (corrective action within 28 days)
 4. **Environmental Health visit** - frequency based on scoring



Net result

- **Enhanced microbiological quality**
 - **Corroborated by LACORS/HPA survey outputs**
 - e.g. Retail v. other sandwiches
 - **Consumer protection**
- **Market founded on standards**
- **Growth driven by NPD**

However #1

- **Public procurement standards**
 - e.g. hospitals, schools, care homes – vulnerable groups

Probable & Possible Listeriosis cases/clusters (England, Wales: 1999-2007)

Year	Region	Cases	Vehicle
1999	NE England	4	Hospital sandwiches
2003	NE England	17	Butter
2003	NE England	18	None identified
2003	S Wales	2	Hospital sandwiches
2003	SW England	5	Hospital sandwiches
2004	E Mids	6	None identified
2004	SE England	2	Hospital sandwiches
2005	NW England	1	Sliced meat
2006	London	1	Sliced meat
2007	London	1	Hospital sandwiches

Source: ACM 847a (ACMSF) 2007

However #2

- **Light touch enforcement**
 - *E coli* O157 outbreaks (1997, 2005, 2009)
 - No handwash facilities (Wrexham)
 - Same vac pack equipment for raw and cooked (South Wales)
 - Cleaning and disinfection not understood (Lanarkshire + South Wales)
- **Scores on the Doors rating**
 - **Foodservice**
 - **6 tier system – 5 stars maximum**
 - **Zero stars awarded, but allowed to remain open**



CFA RTE Prerequisites

- **Prerequisites:**
 - handwash facilities on all premises
 - hygienic and functioning refrigeration
 - implemented and functioning hygiene schedules
 - all staff handling food and the business owner able to demonstrate they have received hygiene training
- **Clearly link standards with SOTD**
 - No stars for premises not complying with prerequisites
 - Enforcement action to ensure speedy compliance with prerequisites
 - Pass/fail/excellent approach instead?



食品安全监督公示

FOOD SAFETY INSPECTION NOTIFICATION



良好

EXCELLENT



一般

PASS



较差

FAIL

· 监督检查结果 ·
Inspection Results



食品安全投诉电话:

Food Safety Complaint Hotline

962727



上海市食品药品监督管理局黄浦分局

Shanghai Food and Drug Administration Huangpu Branch

Hygiene: What Do We Want?

1. Make best use of enforcement resource and make it count

- Recognise best practice & relevant certifications in determining LA inspection frequency
- Target highest risk premises not having relevant 3rd party hygiene certification:
 - Ready to eat food
 - Food supplied to vulnerable groups, e.g. hospitals
- CFA RTE prerequisites implemented as a minimum
- EHPs confident enough to use available powers, provide new powers if necessary
- EHPs to avoid 'light touch' approach
- Give EHPs enforcement tools, e.g. hand washing, cleaning/disinfection, shelf life

2. Scores on the Doors to have real meaning

- Only rate premises if they comply with the prerequisites
- Short timescale for corrective action
- Clearly communicate ratings meanings to the public

3. Help Consumers

- Improve consumer understanding of date marking
- Improve domestic fridge temperature performance

Key Challenges - Sustainability

- **Waste WG formed 2003 to address Animal By Products Regs**
 - **Derogation on ABP achieved**
 - **Geographical manufacturing waste survey**
- **In 2007 updated to Sustainable Development Working Group**
- **Direct policy involvement - shaped Defra FISS implementation**
 - **Research Priorities Group**
 - **Champions Group on Waste**
 - **Food 2030**
- **Research involvement**
 - **PICME study of waste arising in manufacture - Defra**
 - **Imperial College PhD on waste arising in the chain - Defra**
 - **Lean Manufacture - Defra**
 - **Trade relationship impacts on waste – Defra**
 - **Sheffield Hallam University – Domestic v. industrial lasagne production**



Key Challenges - Sustainability

- **SUSSLE (Sustainable Shelf Life Extension)**
 - £750k three year research project
 - Challenges guideline shelf life limits and specified thermal processes
 - Aims
 - Enhance quality of extended shelf life chilled foods, assuring safety
 - Reduce waste
 - Reduce energy inputs
- **WRAP involvement**
 - Confidence in compost (use in agriculture) Technical Advisory Group
 - The Food We Waste
 - 2008 data: Only 37% of claimed figures confirmed to be ready meals
 - 2009 data: 60% meal waste homemade, the rest takeaways/ready meals
 - Resource Mapping for Pre-Prepared Foods
 - Focus on lasagne, pizza, pies, sandwiches

Chilled Sector Sustainability Aims

- 1. Achieve a 20% reduction in CO₂ emissions by 2010 v. 1990, aspiring to a 30% reduction by 2020 (based on CCA sector data)**
- 2. Achieve significant reductions in water use to help reduce stress on water supplies and contribute to meeting the FISS absolute target for the food industry to reduce water use by 20% by 2020 v. 2007**
- 3. By 2010 diverting from landfill 70% of food waste v. 2003**
- 4. By 2015 sending zero food waste to landfill**
- 5. Make a significant contribution to WRAP's work to achieve an absolute reduction in the level of packaging reaching households by 2010 v. 2005 and provide more advice to consumers on how best to recycle or otherwise recover used packaging**
- 6. To support ethical sourcing practices incorporating sustainability principles**

CFA's Ongoing Priorities

1. Lobbying for enforcement recognising best practice
 - FSA, LA and enforcer engagement
 - EHOs' to use powers and avoid 'light touch' approach
 - Scores on the Doors: only rate premises if they comply with the law
 - CFA RTE prerequisites implemented as a minimum
2. Monitor progress on Sector Sustainability Aims
3. Progress research agenda
 - SUSSLE delivery to ultimately secure legislation
 - Sustainability: WRAP
 - CFA general research priorities
4. Continue to lobby on technical agenda, plus
 - Uptake/enforcement of shelf life guidance
 - Consumer understanding of date marking
 - Domestic fridge temperature performance
5. GSCOP implementation





*The centre of excellence for the chilled
food industry*

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