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## Climate change levy discount scheme - you can still register!

On 1 April the Government's Climate Change Levy (CCL) came into effect. The CCL was devised by the UK Government as its chosen method of meeting its commitments following the Kyoto Climate Conference. By making energy more expensive the UK government aims to cut greenhouse gas emissions by reducing energy use. It has, therefore, added around 20% to gas and 10% to electricity costs.

The Food and Drink Federation (FDF) has negotiated a discount for the industry provided it signs up to meeting specific energy efficiency targets. Although the original deadline for receipt of agreements has passed, CFA has been advised that there is still time to register.

Since CFA is a member of FDF its members can join the FDF CCL Discount Scheme at reduced rates and, in return for achieving a 10% energy efficiency improvement by 2010, will receive an 80% rebate on the cost of the Levy. Without the rebate, it has been estimated that the CCL could cost a medium-size manufacturer £500,000 over 10 years. You can check out how much the CCL will cost your company by using the ready reckoner at <[www.ccleavy.com](http://www.ccleavy.com)>.

Membership of the CFA entitles your company to a 50% reduction on the Scheme's joining fee, which is up to £1,400 per site and one third on subsequent years' membership (up to £975 per site).

By joining CFA, therefore, not only will you have access to a unique resource for chilled food-focused activities, but also a potential major on-going saving on your energy costs through the CCL Discount Scheme. In addition, the CFA membership fee includes free FDF membership as well as membership of the European Chilled Food Federation (ECFF). If your company is committed to high standards of hygienic practice and works in line

with the CFA 'Guidelines for Good Hygienic Practice in the Manufacture of Chilled Foods', you can join with the minimum of bureaucracy and make the most of the FDF CCL Discount Scheme.

For more information about CFA membership and fees and the Climate Change Levy contact Kaarin Goodburn on 020 8451 0503. For general information about the FDF CCL Discount Scheme contact the Scheme's administrators on 0161 874 3668 (Website <[www.ccleavy.com](http://www.ccleavy.com)>).

### NEW

## High Risk Area Best Practice Guidelines

Order your copy now! The second edition of CFA's High Risk Area Best Practice Guidelines will shortly be published (first copy free to members, £15.00 to non-members). These guidelines are a supplement to CFA's best selling *Guidelines for Good Hygienic Practice in the Manufacture of Chilled Foods* - the gold standard for chilled food manufacture.

Subjects covered include: Medical Screening; Protective Clothing Design and Type, Changing Facilities, Procedures and Sequence; Cleaning; Hand Washing; Equipment Cleaning and Control; Air Quality; Temporary Operatives Pre-employment Training Material; and Contractor Hygiene Requirements.

## Foot and mouth

During the current foot and mouth outbreak, CFA's Secretary General, Kaarin Goodburn, has been attending regular meetings at the Ministry of Agriculture, Fisheries and Food (MAFF) and has been involved in negotiating improvements in certification procedures, and in ensuring the best use of vets appropriate to their expertise rather than in food factory and process certification. Both CFA and MAFF have been in direct contact with the Royal College of Veterinary Surgeons on this matter.

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## CFA effective hygiene training workshop

On 8 March, CFA held a successful workshop on effective hygiene training for members and non-members. The Workshop was designed to update the industry on developments in hygiene training as well as provide an opportunity to discuss with specialists their approach to training. The Workshop also aimed to help industry develop a common practical approach to the content, structuring, delivery, assessment and management of hygiene training.

Speakers included representatives from academia, training organisations, the Chartered Institute of Environmental Health, the Royal Institute of Public Health and Hygiene, and leading chilled food manufacturer and CFA member, Northern Foods. Topics covered included a summary of the legislation and practical problems, such as barriers to effective training, and case studies.

Following the presentations there was a discussion on how the industry should tackle the issues to ensure effective hygiene training. The discussion resulted in a number of recommendations, relating to training and its management, provision of information to teachers in schools and teacher-training colleges, and effective monitoring. These issues will be considered further by a CFA Working Group made up of Workshop speakers and CFA members.

## New CFA projects

### Pesticides - due diligence for manufacturers

This new CFA project aims to develop guidance on what constitutes 'due diligence' regarding pesticides usage for manufacturers under the Food Safety Act 1990 and MRL (maximum residue level)

legislation. CFA has already been in contact with the Pesticide Safety Directorate (PSD) and the Ministry of Agriculture, Fisheries and Food (MAFF), advising them of the project and noting that comments will be sought at the appropriate stage of its progress.

The guidance will cover all plant origin material used by UK processors and will include information on: MRLs/Approved Status; Legal Position; Appropriate measures to ensure compliance with legal and other requirements (UK, EU and third countries); and Incident Management.

### Microbiological guidance for growers

A new CFA Working Group has been set up to provide a reference document for growers of produce and combinable crops, particularly in relation to produce that is to be lightly processed and eaten without being cooked.

The aim is to help ensure that suppliers provide the highest quality raw materials possible for the chilled food industry. The guidance will provide key advice on the main microbial food safety hazards and their controls, as well as a bibliography of reference materials.

## Over 5000 visitors to CFA website

The CFA website has now received over 5000 visitor 'hits'. Recently updated, the site comprises some 1,100 pages and nearly 9000 hyperlinks. New pages include information on market data for the year 2000, and a directory of events and exhibitions.

Also, please note that you can now opt to receive 'CFA News' by e-mail by filling in the on-line reply form at <[www.chilledfood.org](http://www.chilledfood.org)>.

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