FIPG bears fruit - lower property insurance premiums predicted

In autumn 2001, CFA established, together with the Cold Storage & Distribution Federation, the Ice Cream Federation, and the UK Association of Frozen Food Producers, the Food Industry Panels Group (FIPG). The chair of FIPG is held by CFA’s Secretary General, Kaarin Goodburn.

FIPG’s aim was to develop guidance on the minimisation of fire risk particularly for its constituent sectors that used composite panels. Once endorsed and taken up by the industry, the objective was to help companies with management practices to obtain reduced premiums. FIPG’s guidance was published earlier this year and has been successfully promoted to the industry, the insurance sector, risk management (AIRMIC) and fire protection professionals. Uptake has been good and has generated international sales. Copies of the guidance, which have been endorsed by the Fire Protection Association, can be ordered on-line from the CFA website.

An Aon report on ‘Insurance Costs for Food & Beverage Companies’, published in July, suggests that FIPG and AIRMIC activity has started to bear fruit. The Aon report concluded that the sector’s Property Damage and Business Interruption (PDBI) rates are expected to reduce by 25-30% for the remainder of 2003, and improve further in 2004. This welcome downturn in costs was attributed primarily to the increased attention given by companies within the sector to minimising fire risk.

For further information visit the CFA or the FIPG website (www.infoatfipg.com).

CFA acts on animal by-product waste

Following CFA representations to DEFRA regarding the lack of consultation and impact on the chilled food sector of new EU regulations on waste, CFA has secured a delay in the full implementation of the Regulations to the end of 2005.

EU Regulation 1774/2002 was due to come into force on 1/05/03 requiring thermal treatment of any animal by-product waste (ABP). This waste had been going direct to landfill. This change would have placed a major burden on the industry due to lack of treatment capacity. A delay in the implementation date was imperative to enable Government and industry to develop the systems necessary to manage the practicalities of the legislation, particularly in setting up an infrastructure for the treatment of animal waste in appropriate waste processing plants.

As a result of CFA representations, a DEFRA project-managed approach has been secured with CFA representation on the DEFRA Working Group which is clarifying interpretation of the Regulation and its implementation. In addition a CFA/DEFRA workshop (funded by DEFRA) was held on 24 September for CFA members to identify issues, potential solutions and a roadmap to compliance by 31/12/05. Waste minimisation is also a challenge to be met by companies. CFA is working closely with DEFRA to ensure industry’s compliance roadmap is realised.

CFA handwash poster reprinted

CFA’s very successful handwash poster has been reprinted due to popular demand. This A3-size colour poster shows, in step by step way, the correct way to wash hands. It is also splash-proof allowing it to be used on site near handbasins and washing facilities. Copies are now in stock and are available for members and non-members alike, price £20.00 for three (postage and packing is free for all UK orders). Visit the CFA website to place your order.
Coming shortly - veterinary residue management guidance

CFA will be publishing, in spring 2004, new Guidance for the chilled food manufacturing sector designed to assist companies in managing veterinary residues out of the supply chain.

The new Guidance will provide:
• an overview of the issues and legislation
• clarity on various types of veterinary medicines, routes of administration, and restrictions on their usage.
• sources of up-to-date information.

In particular, the Guidance, which is being developed with input from the Veterinary Medicines Directorate and industry bodies, will give an indication of the various responsibilities throughout the chain, outline best practice in control measures, and provide information to assist in auditing feed mills, farms and slaughterhouses.

Watch this space for further information or contact CFA to reserve an advance copy.

Microbiological guidance for growers

CFA’s successful publication Microbiological Guidance for Produce Suppliers to Chilled Food Manufacturers, which has been critically acclaimed in the UK is being translated into Spanish, since many produce suppliers are from that region.

Copies of the Guidelines will be available to non-members for £40 each for 1-4 copies, or £30 each for 5 or more copies. Members will receive a discount. Contact CFA to reserve a copy.

New for 2004

Plans are steaming ahead to revamp the CFA website in 2004 to give the much visited site increased functionality and an enhanced members’ area. Again watch this space for further news.

CFA publications – on-line ordering

Don’t forget you can order your copies of CFA publications on-line. Ordering is easy, secure and major credit cards are accepted. Just visit the CFA home page and follow the link to order. Alternatively if you wish to use a credit card (using secure facilities) to buy CFA publications, you can do so over the telephone. Your free issue of ‘CFA News’ can also be ordered by e-mail at <www.chilledfood.org>.

New members

CFA has in membership 28 companies, representing over 180 plants employing over 53,000 people. In addition, the Northwest Food Alliance has recently become a subscriber to CFA’s information services.

Factory visits

As part of CFA’s longstanding programme of demonstrating CFA members’ commitment to excellence in good manufacturing practice to government officials and others, factory visits were arranged during the summer for officials from the Food Standards Agency, the Pesticide Safety Directorate, and the Department of Environment, Food and Rural Affairs. Areas of interest included CFA members’ implementation of HACCP from a meat perspective, which is a requirement of forthcoming consolidated EU hygiene legislation; the relationship of microbiological criteria to HACCP; CFA systems and controls on pesticides; and animal by-products issues and associated best practice.