

Kaarin Goodburn awarded MBE



Kaarin Goodburn (above) CFA Secretary General, was awarded an MBE for services to the food industry in the Queen's 2008 Birthday Honours List.

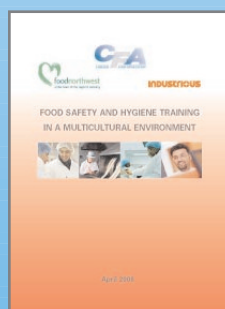
With a background in biochemistry, applied molecular biology and food science, Kaarin has worked with CFA since its launch in 1989, much of the time as a consultant to the Association. She is responsible for the development of CFA, its policies, activities and relationships with members, Government and the media.

Kaarin is a member of numerous expert working groups and committees in the UK and internationally, and a Board member of a wide range of research projects and organisations.

Commenting on her award Kaarin said: "This award is quite a surprise and a great honour recognising not only my work personally but also the standing and positive contribution of CFA in public life."

To read the full press release visit: www.chilledfood.org/MEDIA/NEWS/2008/kaarin-goodburn-awarded-mbe.htm

Food safety & hygiene training guidance for multicultural workforces



CFA has now published its training guidance for multicultural workforces in the chilled food sector. "Food Safety and Hygiene Training in a Multicultural Environment" was developed by representatives of the chilled food industry in association with Food Northwest www.foodnw.co.uk and Industrious (formerly known as Horizon European) www.industriouspeople.com.

It highlights good practice for the food manufacturing sector and is targeted particularly at chilled food and drink manufacturers who directly employ, or who use the services of a labour provider to supply, workers who may be from different cultural backgrounds.

The Guidance outlines procedures and gives practical examples of action which employers can take to ensure that their legal and moral obligations are met. Its recommendations complement existing food safety and hygiene management arrangements.

The Guidance covers:

- Managing culture and diversity
- Effective recruitment
- The use of risk assessment techniques
- Communication
- Induction and training
- Successful supervision
- Efficacy of training
- Guidance on creating a positive hygiene and food safety environment in a multicultural workplace
- Appendices: ESOL Framework, Example job descriptions; Précis of key hygiene/food safety legislation; and Legal aspects of employment.

The Guidance is timely in the light of a recent FSA announcement to hold a series of one-day training courses called 'Working effectively with diverse communities' for local authority food law enforcement officers.

Food Safety and Hygiene Training in a Multicultural Environment' costs £75 (plus p&p) to non-members and is available from the online CFA shop at www.chilledfood.org

New CFA member

CFA is pleased to welcome Pork Farms (www.pork-farms.co.uk) as a new full member of CFA. The company, which joined formally in June 2008, has been producing meat products and savouries since 1931. Since starting life as a small shop in Nottingham it now operates a 2500 strong team spread over different locations in the UK - Market Drayton, Shaftesbury and Nottingham. Currently the company produces 3 million hot and cold eating savoury products every week - both branded and retailer own label.

FAO/WHO experts meet on leafy green vegetables and herbs

At the invitation of the United Nations, Kaarin Goodburn, CFA's Secretary General, participated in a recent FAO/WHO Expert Meeting on Microbiological Hazards in Leafy Green Vegetables and Herbs which may be eaten raw. The meeting, which took place in Bangkok, Thailand from 5-9 May, was convened in response to a request for scientific advice from the Codex Committee on Food Hygiene (CCFH) as part of the programme of work of the Joint FAO/WHO Expert Meetings on Microbiological Risk Assessment. The meeting reviewed current information and data on leafy produce which may be eaten raw, from production through consumption, with the objective of identifying and ranking factors that contribute to their microbiological contamination. The report produced by the meeting will provide advice to the CCFH on the issues to be addressed in the management and control of microbiological hazards on leafy green vegetables, including the impact of potential mitigation, and intervention strategies. It will also provide advice and guidance to FAO and WHO on future work needed in this area.

Kaarin has been working in the area of fresh produce safety assurance since 1996, her activities including:

1. producing a detailed report (1997-99) on VTEC and Agriculture for the European Chilled Food Federation, identifying the chain of contamination from animals to agricultural produce (both animal and plant);
2. presenting this report to DG111 (now SANCO) at the European Commission in 1999;
3. giving evidence to a specially convened EC Scientific Committee for Food in 2000, which resulted in the EC's risk assessment for fresh produce;
4. presenting, in 2000, on the 'Microbiological safety of fruit and vegetables' to the UK Public Health Laboratory Service (now Health Protection Agency);
5. developing the first edition (2002) of CFA's Microbiological Guidance for Produce Suppliers to Chilled Food Manufacturers (MGG) which was endorsed and adopted by



Participants at the FAO/WHO Expert meeting on microbiological hazards in leafy green vegetables and herbs which may be eaten raw. Kaarin Goodburn is second from the left

major UK multiples and which is now widely used as the basis for safety assurance standards for retailed fresh and chilled prepared produce;

6. securing £100k funding for research into the attachment of pathogens to cut produce surfaces;

7. developing the 2nd edition of MGG, (2007), which has the support of the British Leafy Salads Association, the Fresh Produce Consortium, the Horticultural Development Council, the National Farmers' Union, and the Health Protection Agency.

The aim is for equivalent standards to be applied to the entire produce supply chain including herbs and wholesale produce.

CFA membership criteria and priorities

In June 2008 CFA's Executive Committee reviewed the Association's membership criteria which are:

- BRC or IFS certification;
- Statement of compliance with CFA Best Practice Guidelines for the Production of Chilled Foods (4th ed) and associated CFA guidance together with an action plan on any non-compliance;
- A supporting reference from an existing CFA member;
- A statement of qualifications and experience of the person responsible for food safety at the business.

CFA priorities for the 2008-09 include working towards clear and appropriate UK interpretation and equitable enforcement of legislation, seeking wider uptake of best practice manufacturing standards, sustainability, training and research.

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