



## CFA leads ECFF into millennium

The UK Chilled Food Association (CFA) has assumed responsibility for the Presidency and Secretariat of the European Chilled Food Federation (ECFF). This is the third time, since ECFF was founded in 1991, that the UK has held these roles and CFA is particularly proud to be leading the organisation into the new Millennium.

Major objectives for the year are to extend ECFF's representation by bringing in new members to the Federation as well as continuing to monitor and influence legislative developments affecting chilled foods. As part of this process, CFA's Secretary General, Kaarin Goodburn, has recently presented a paper, on behalf of ECFF to the European Commission, on the topic of food safety and primary production. The paper, which has been well received by the Commission, recommends a strategic programme to tackle food safety issues including areas for further research.

Other important activities for ECFF for the coming year will include reviewing the ECFF Guidelines, examining new areas for research, seeking funding where required and establishing and developing strong links with other like-minded organisations.

## New members

CFA is pleased to welcome Northern Foods and Saint Martin Food Products as two new Full Members of CFA. Also we welcome S&W Process Engineering as Associate Members.

More good news - the whole of the Fisher Group of companies (as opposed to only one) is now in full membership and Hazelwood Foods and UB Foods, who have been Associate members for several years, have now decided to take advantage of all the benefits and services that CFA can offer by upgrading to Full

Members. This brings CFA's membership total to 21 companies which represents about 90% of the total UK chilled prepared food manufacturing industry.

If you would like details on how to join CFA please contact the Kaarin Goodburn at the CFA Secretariat.

## CFA handwashing poster now available

Good hygiene is essential for anyone working in the food industry and to help in the training of factory operatives CFA has recently produced an attractive new eye-catching poster on handwashing for food handlers.

This four colour, splash-proof poster is available in two sizes - A3 and A4 (landscape) and explains why, when and how to wash your hands. In particular the food handler is taken through the 'how to wash your hands' section in a step-wise fashion using clear pictures with simple, easy to read text to demonstrate the correct way to wash hands.

For CFA members the price of the poster is a nominal fee to cover postage and packing only. For non-members the price is still a bargain at £12.00 for 3 of either size (A3 or A4) or for the same price you can order a bumper bundle of 2 x A4 plus 2 x A3. The price includes VAT.

Although written and designed with the chilled food industry in mind, the poster is equally suitable for other food outlets. So order your posters now by contacting Kaarin Goodburn, Chilled Food Association, PO Box 14811, London NW10 9ZR, UK, tel: +44 (0)181 451 0503, fax: +44 (0)181 459 8061 e-mail: [orion.kandh@easynet.co.uk](mailto:orion.kandh@easynet.co.uk) (cheques with orders please - payable to the Chilled Food Association). CFA is also currently working on pre-employment training materials to accompany this poster. So watch this space for further announcements.

# NEWS

## Demand for CFA Guidelines continues

The CFA *Guidelines for Good Hygienic Practice in the Manufacture of Chilled Foods* continue to be in demand, with now more than 100 copies going to local councils and EHO's in the last 3 months.

Highly valued for their technical content and ease of use by retailers and manufacturers alike, they are very relevant to enforcement authorities and caterers - indeed LACOTS has promoted the *Guidelines* to its members. In addition they are useful tool in teaching and training.

To order your copy (£50 non-members, £25 for members and EHOs) simply send a cheque payable to the Chilled Food Association, to Kaarin Goodburn, at CFA or e-mail: [orion.kandh@easynet.co.uk](mailto:orion.kandh@easynet.co.uk) for further information and order forms.

## New for 1999

### Water quality guidance

CFA is close to finalising guidance which will set out practical advice for factory operations and external communications in relation to water quality issues.

The CFA guidance is being used as the basis of a wider industry document being developed under the auspices of a group convened by Campden and Chorleywood Food Research Association. This group includes representatives of CFA, the Local Authority Coordinating Organisation for Trading Standards (LACOTS), the Public Health Laboratory Service (PHLS), water companies, food companies, manufacturers and retailers. This advice will be of particular interest to the chilled food sector, which will then be used as the core framework document for the wider

industry guidance. The CFA guidance will be published in the near future.

### Hygienic design guidelines

Recognising that hygienic design is a major factor influencing the safe production of chilled foods, CFA has set up its own Hygienic Design Working Group to develop a CFA document summarising information available on this topic.

Specific aims of the document are to provide:

- General information on general principles of hygienic design;
- Key points to be borne in mind when specifying/designing certain items of commonly used equipment in the industry; and
- References to further information sources on specific topics/items of equipment.

The Working Group plans to consult widely with interested organisations with relevant expertise.

### Packaging hygiene standard

CFA has also set up a working group to draft a hygiene standard for packaging. CFA has used the Agricultural Development Advisory Service (ADAS) guidelines for packaging hygiene and relevant material from the CFA *Guidelines for Good Hygienic Practice in the Manufacture of Chilled Foods* and the *High Risk Area Best Practice Guidelines* as the basis for the standard. CFA will continue to cooperate with ADAS who will take forward the initiative to develop an industry-wide code of practice.

Further information about any of these activities is available from Kaarin Goodburn at CFA.

**For further information contact** The Chilled Food Association, PO Box 14811, London NW10 9ZR, UK tel: +44 (0)181 451 0503, fax: +44 (0)181 459 8061 e-mail: [orion.kandh@easynet.co.uk](mailto:orion.kandh@easynet.co.uk) © Chilled Food Association Ltd March 1999