



## CFA launches website

The Chilled Food Association (CFA) has launched its new Website at the following address <<http://www.chilledfood.org/>>

Aimed at food companies and potential new members the CFA Website provides basic information about the Association's activities, its publications, members and membership benefits as well as information on the principles of food safety for students and teachers.

The Website will also be useful for journalists and members of the public who are interested in chilled food. Enquirers can register their interest or a specific question on CFA activities or can access, through a useful links service, other relevant organisations and contact addresses.

The Website also includes a Members' only area where Members can have access to extensive up-to-date information about CFA's work.

Kaarin Goodburn, CFA's Secretary General believes the Website will be of great benefit. "CFA's prime role is to promote and maintain standards of excellence in chilled food production and distribution and the Association is committed to the highest standards of good hygienic practice across the food supply chain to ensure safety to the consumer. The new CFA Website is not only a valuable Member service but also a new source of information for non-members, students and teachers" •

## CFA handwashing poster well received

CFA's handwashing poster has now sold over 600 copies since it was first launched in March - and the requests are still coming in.

The poster was produced to help in the training of factory operatives

in developing good hygiene practices and so is essential for anyone working in the food industry. Several publications have promoted the poster including 'Inside Food and Drink' and 'VENDInform' which is published by the Automatic Vending Association of Britain (AVAB).

LACOTS (the Local Authority Coordinating Organisation for Trading Standards) have also promoted the poster to their members.

The colour, splash-proof poster is available in two sizes - A3 and A4 (landscape) and explains why, when and how to wash your hands. 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. Order your posters now by contacting CFA (cheques with orders please - payable to the Chilled Food Association) •

## CFA profiled in 'Inside Food and Drink'

The October 1999 issue of 'Inside Food and Drink' (published by William Reed Publishing) includes a profile of the Chilled Food Association.

Prepared by Kaarin Goodburn, CFA's Secretary General, the article outlines CFA's aims and objectives as well as highlighting the important role CFA plays in developing safe food standards for chilled foods. •

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**NEW**

## Water Quality Management: Guidance for the Chilled Food Industry

CFA has published 'Water Quality Management: Guidance for the Chilled Food Industry'. This unique working document has been developed by CFA's Technical Committee and contains practical advice for the food industry on water quality issues, in particular what to do when a 'boil water' notice has been issued.

During its preparation, the document was widely circulated for consultation with retailers, other trade organisations, water companies and enforcement authorities. The text, therefore, provides the most up-to-date information currently available. However, as this is a fast moving area the intention is to keep the text under review so that it can be updated in the light of new scientific information on water quality and food safety. For the future, CFA will have an important influential role as it has also been invited onto OFWAT's Business Forum where water users can discuss issues face to face with the water companies.

To order send a cheque to CFA payable to the Chilled Food Association (free to members, £20 to non-members) or e-mail: [orion.kandh@easynet.co.uk](mailto:orion.kandh@easynet.co.uk) for further information and order forms.

## CFA Guidelines are 'best seller'

The CFA *Guidelines for Good Hygienic Practice in the Manufacture of Chilled Foods* continue to be in demand, with

now more than 650 copies sold - over 170 to local authorities.

Highly valued for technical content and ease of use by retailers and manufacturers alike, they are very relevant to enforcement authorities and caterers and are a 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**

## CFA hygiene training materials

CFA has developed pre-employment training materials for high risk temporary operatives. The training materials (which accompany the CFA handwashing poster) are written specifically for their target audience and cover such areas as personal responsibility, food poisoning bacteria and viruses, and chemical and foreign bodies. They also include a list of do's and don'ts to help operatives avoid these problems.

The training materials have recently been issued to CFA Members for practical assessment over the Christmas period - a time when temporary operatives are frequently employed by the industry.

Contractor hygiene requirements have also been prepared to accompany the training materials.

The materials will be reviewed in the new year in the light of Members' experiences. In the meantime further information is available from Kaarin Goodburn at CFA.

**For further information contact** The Chilled Food Association, PO Box 14811, London NW10 9ZR, UK tel: +44 020 8451 0503, fax: +44 020 8459 8061

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