

**IN THIS ISSUE: CFA International, Biocides, Chlorates, Listeria, Government Guidance**



# International Biocide Work - Outputs Revealed

Since 2017, CFA Director Kaarin Goodburn has been a member of the Global Food Safety Initiative's (GFSI) Chemicals in Food Hygiene Technical Working Group (*CFA News 48*). The Group aims to: 'ensure consumer protection through the application of sanitisers, disinfectants and cleaning agents from farm to fork, balancing risks and benefits of their use whilst facilitating the global trade of food.'

CFA is pleased to report three important outputs from the Technical Working Group. The first two – Chemicals in Food Hygiene, Vol 1: 'The optimal usage of cleaning agents, sanitisers and disinfectants to minimise the risk of traces in foods' and Vol 2: 'Cleaning agents, sanitizers and disinfectants in food businesses: detection of traces and human risk assessment processes' – have now been published on GFSI's website ([mygfsi.com](http://mygfsi.com)). Much of the approach of Vol 1 is derived from CFA/FBIG material, including the minimisation of traces being carried over into food.

The third output comprises a review paper from the subgroup, led by Kaarin, on microbial resistance and biocides. She explains: "The main conclusions were that research referring to resistance did not use biocides in accordance with recommended dilutions and/or contact times, and often used trained, phenotypically adapted microorganisms. There was no evidence of appropriately applied food hygiene biocides being linked with microbial resistance." This paper has been accepted for publication in the *Journal of Food Protection*.

## US Food Safety Leadership Conference: Listeria Without Frontiers



In February CFA Director Kaarin Goodburn travelled to San Diego to present CFA at the American Frozen Food Institute's Food Safety Leadership Conference. In a session entitled 'Lessons Learned from European and South African Listeriosis Outbreaks' she spoke to an audience of 150 senior technical and regulatory specialists from US and international companies, universities and FDA. The outbreaks discussed are reminders that listeriosis doesn't recognise international borders and Kaarin (together with Dr Phil Voysey of Campden BRI) discussed not only underlying issues behind them, but also the impact of these outbreaks on global regulatory policy requirements.

Erika Blickem, Director of Food Safety of major US agribusiness Simplot attended the session and enjoyed Kaarin's approach to this critical issue: "Your session was my favorite. It is great to have information shared across the world, so we can all get better together."

Kaarin took with her Chilled Education's innovative MicroTrumps which soon attracted the attention of international colleagues – universities and the Simplot microbiology team among them.



Donna Garren, Executive Vice President of AFFI, with Kaarin Goodburn, at the conference.



Samworth's Craig Darby signs up another keen teacher.



Kaarin explains a lesson plan.

## More Science Teachers Clamour for CEEd Resources at Major Conference

Birmingham University was once again the destination for the Chilled Education team when it returned to the Association for Science Education's Annual Conference in January.

Colleagues from Greencore, Hain Daniels and Samworth Brothers enthusiastically shared their passion for chilled food with hundreds of teachers, trainee teacher and technicians. The busy stand was once again the focus for everyone keen to use food as a classroom resource.

It was CEEd's second visit to Birmingham and fifth visit to the conference. While numbers attending have stabilised, the team did notice one significant difference. As Chris Roddis of Greencore explains: "I've represented CEEd at most of the conferences and this year I was

pleased to see that the level of interest really has grown. Teachers, and especially student teachers, are genuinely keen to use food in their science lessons. We all felt we were 'pushing on an open door'. Which can only be good news for the future of food science both as subject and a career."

Many teachers are already using the CEEd resources and shared some very positive feedback. Nadine from the University of Birmingham was glowing in her evaluation: "These are incredible!" she said.



Sue Evans from Hain Daniel talks through a lesson workshop.



MRSA with teachers! Getting to grips with CEEd's resources.

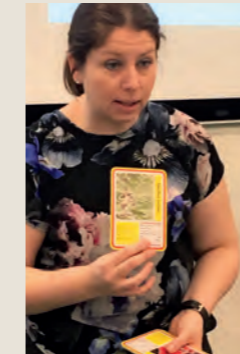


### New Graduate Joins the Team

Recent graduate Tessa Herbert of Greencore joined the team at the ASE Conference and is the latest to share her chilled experience on the CEEd website. She traces her interest in food manufacturing back to her childhood, when TV programmes on the subject sparked her curiosity. Her degree in Food Science and Technology led her to a place on the graduate scheme at Greencore and she is now living her own 'Food Unwrapped'.

## Sweet Sustainable Science

CEEd has been working with leading science teacher and author Sam Holyman for a number of years and was delighted to co-present with her an exciting hands-on workshop at the ASE conference.



Sam shows how versatile MicroTrumps can be in teaching science.

The workshop introduced a new set of practical lesson ideas entitled 'Sweet Sustainable Science'. They are specifically designed to bridge the gap between Science and Food Science teaching. Each activity links to the Science National Curriculum, as well as the GCSE specifications in Science and Food Science. They explore subjects ranging from miscibility to sustainability in packaging, using food to model science concepts, as well as completing low-cost, low-risk alternatives to more traditional science experiments.

CFA Director Kaarin Goodburn co-presented the workshops with Sam. She put the science into its food production context, which included the forensic approach taken by microbiologists and supply chain managers responsible for food safety. Feedback from the teachers was overwhelmingly positive: "Super session, very engaging with ideas to take back to school that are inexpensive and link to real life." – just one of the glowing comments.

The possibility of taking the workshops to other locations currently being discussed. The complete workshop is now available as a free downloadable PowerPoint from the CEEd website.



Teachers attending the workshops found themselves making DNA using jelly babies and jelly laces, exploring gas pressure with mini marshmallows, and chemical changes with flying saucer sweets.



## New Opportunities for Chilled Education

CEEd team member Charlotte Patrick has been forging exciting links with Northampton's Moulton College. The college recently opened its Food and Drink Innovation Centre which offers food science, food technology and nutrition diplomas ('A' Level equivalent).

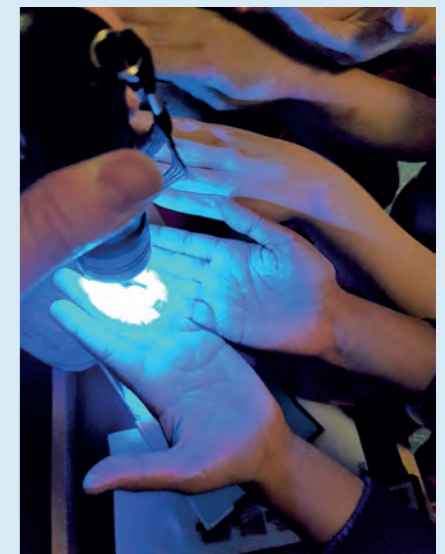
As the courses are in their first year resources are scarce, so the college was happy to accept CEEd's mouth-watering array of practical resources and ideas. As Charlotte explains: "They're already using our MicroTrumps and find them really useful. They really would like as much careers information as we can send to encourage their students about the wide range of careers out there in the sector and



the next steps into the food sector.

"And we have another helpful link – senior lecturer Rachel Roy has worked with Samworth Brothers in the past. She is keen to engage further with CEEd and its members."

## News in Brief



### Glo Germ Kit Spreads the Word – Not the Germ!

Sam Holyman has been using CEEd resources in her Superbugs lessons, and reporting on it in the school newsletter. And the Glo Germ kits also had an outing with Charlotte Patrick recently – helping to teach hand washing for a First Aid and Health badge at a Rainbow Park Club.



### MicroTrumps Have Many Uses

Food Standards Scotland recently put in an order for CEEd's innovative MicroTrumps cards. A whopping 480 decks were soon heading north to be used by Local Authorities in food safety enforcement and education campaigns.



# Chlorates – Food MRL Proposals Rejected by Consultees



CFA led submissions by industry on a recent European Commission (EC) consultation on proposed chlorate MRLs for food materials, co-ordinating UK activity and promoting opportunity to comment internationally. Sixty four organisations, including 59 European and US sector associations and Federations including CFA, the Food and Biocides Industry Group (FBIG)

and European Chilled Food Federation (ECFF), plus the New Zealand Government, and UK government expert committees – ACMSF (food safety) and PRIF (pesticides) – unanimously objected to the proposals on the following grounds:

- Inappropriateness of regulating chlorate as a pesticide (PPP) instead of as a contaminant
- The need for the proposed chlorate limits in the Drinking Water Directive to be considered in parallel, since water is the primary source of chlorate in foodstuffs in the EU, for which there is no mitigation measure, and
- The need to recognise and protect in law the appropriate use of biocides to assure food (and water) hygiene and safety, preventing it being compromised by chlorate rules.

European federations including ECFF, for which Kaarin Goodburn is Biocides Rapporteur, are in dialogue with the EC, which is understood to be considering its next potential steps.

## Sustainable Crops Update

# RSPO

Roundtable on Sustainable Palm Oil

CFA has been advising the UK Government on its positive position on the sourcing of sustainable palm oil (SPO) since 2012. The long-term aim was to move to 100% sustainable sourcing of palm and its derivatives by the end of 2015 (CFA News 47).

The UK chilled food sector historically uses very little palm oil, but CFA members have also consistently supported its sustainable sourcing and are predominantly using Roundtable on SPO (RSPO) supply chain certified SPO. As such, we are delighted to hear of the improvements in the RSPO standard Principles & Criteria (as ratified in November 2018) and the strengthening of the requirements used within the RSPO palm oil supply chain.

In the most recent UK Roundtable on Sourcing SPO's Annual Communication of Progress report, CFA reported that the chilled food sector has maintained usage of physical supply chain SPO at some 99% total. This is the greatest proportion of SPO usage by the UK food industry. Only small quantities, as constituents of ingredients, remain to be certified. If this has not been possible, suppliers have found alternatives to palm oil or purchased RSPO credits. The limited availability of some derivatives required in insignificant quantities for functionality remains a problem as the disproportionate cost of pursuing certification is a barrier.

Retail customer commitments to deforestation are also helping to initiate use of other sustainable crops, notably soya. CFA is a participant in the UK Roundtable on Sustainable Soya.

## FSA/FSS guidance engagement

### Recalls Guidance

CFA has been engaged since 2016 with the Food Standards Agency and Food Standards Scotland as a member of a project Stakeholder Steering Group and WGs on improving recalls efficacy, including consumer awareness and action. FSA's *Guidance on Food Traceability, Withdrawals and Recalls within the UK Food Industry* was published in March, and reflects industry best practice on notification, management (including root cause analysis) and communication to the public of withdrawals/recalls. The guidance replaces FSA *Guidance Notes for Food Business Operators on Food Safety, Traceability, Product Withdrawal and Recall* produced in 2007.

### E. coli Cross Contamination Guidance

CFA has commented to FSA that this draft revised guidance should be addressed to the control of foodborne pathogens more broadly as microbiological cross-contamination controls are general food safety rules, not restricted to any one pathogen. CFA has advised FSA that it is aware that some parties are assuming incorrectly that the guidance only relates to circumstances where *E. coli* O157 is a potential hazard. The draft guidance does not fully reflect ACMSF advice in 2008 that prewashed ready to eat produce should not be rewashed by the consumer as it is of no benefit and serves to open up potential for cross-contamination (ACM/891 and ACM/MIN/91). The outcomes of the consultation are awaited.



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