

SOFHT Technical Briefing



The Society of
Food Hygiene
and Technology

- Safer Food for the Nation: listeria and campylobacter interventions

FREE
to SOFHT
members

Wednesday 20 November 2013

Campden BRI, Station Road, Chipping Campden, Gloucestershire, GL55 6LD

Programme of the day

Welcome by Susan Werro,
SOFHT Training Services Director

A few words from our host
Lawrence Staniforth, Campden BRI

FSA

The role of legislation:

- FSA 5 point plan
- Strategy and progress
- Safer Food, Better Business
- Food Hygiene rating for home

Nicola Williams, Leahurst – Liverpool University

Campylobacter:

- What is it?
- How to control, measure and prevent?
- The business impact

A Retailer

- Listeria
- What is it?
- Key measures, micro trending and GHP/GMP
- Cost of failure (product re-call, site closure)
- Real life project

Gary Hilton

Summary – Putting food safety at the heart of everything you do

Open Forum – Q&A

Lunch and close

**Easier, cleaner, safer
lives for everyone**

