

SOFHT

Technical Briefing

- Back to Basics



The Society of
Food Hygiene
and Technology

FREE
to SOFHT
members

Tuesday 24 September 2013

SOFHT, The Granary, Middleton House Farm, Tamworth Road, Middleton, B78 2BD

Programme of the day

Welcome by Alan Lacey - SOFHT Vice Chair

Stephen Falder

The history of hygiene – why we clean

Tony Shawcross - Byotrol Technology

The history of cleaning: what we use and why

Steve Hessey, Head of Food Safety - Bakkavor Group

Putting food safety at the heart of your supply chain

- *Key measures: micro trending and GHP/GMP*
- *Cost of failure: product re-call, site closure*
- *Real life project: Implementation of a 'food safety plan'*

Gary Hilton - Byotrol Technology

Back to Basics – Real life project implementation

Lunch and close

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



Name: (please give title, first name and surname)		Position:	
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Signed:			

Reservations and directions - An acknowledgement of booking will be sent together with directions to the venue on receipt of the registration form. A receipted VAT invoice will be issued for all monies received. Payment of fees is required by the date of the meeting.

Fees - Member of SOFHT **Free of charge** Non member* **£50 + VAT**

Time - 10am - 2pm, **Registration and coffee** - 9.30am
 Buffet lunch is included.

Cheques should accompany reservations and be made payable to The Society of Food Hygiene and Technology.

Alternatively charge the following credit card for £.....

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If you require any further assistance, please contact:
The Society of Food Hygiene and Technology, The Granary, Middleton House Farm,
 Tamworth Road, Middleton, Staffs B78 2BD
 Tel: 01827 872500 Fax: 01827 875800
 Email: admin@sofht.co.uk Website: www.sofht.co.uk

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