



The Society of
Food Hygiene
and Technology

SOFHT Breakfast Club

Prospectus 2015



The Society of Food Hygiene and Technology

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SOFHT Breakfast Club

Prospectus 2015

INLINE AND RAPID TESTING METHODS - THE FIRST LINE OF DEFENCE FOR PRODUCT INTEGRITY?

3 March 2015

Review of available equipment to support the requirements of the Food Information Regulations and BRC Version 7

With the increased focus on consumer labelling, a requirement for accuracy of product information including nutritional content, a need to manage allergen cross contamination and the opportunity for product adulteration, to name but a few areas, the aim of this Breakfast Club is to focus on practical implications of ensuring control within the factory environment. In addition, Version 7 of the BRC Global Standard for Food Safety includes a number of clauses such as control of claims in which inline monitoring could support, and also requiring confidence in the correct operation of equipment such as automated product labels and printing verification. With the range of sampling and detection equipment available, how can technology support with ensuring product quality, safety, legality and authenticity? Although raw material and supplier review may be the first line of defence, there is an opportunity to review the benefit of Automatic Labelling Recognition, Allergen Rapid Testing, Inline or Rapid Nutritional Analysis and other key areas of testing to allow positive release of the packed product.

FOOD INFORMATION REGULATIONS - A REVIEW OF INDUSTRY IMPACT

10 March 2015

Review of Industry Impact

The Food Information Regulations 2014 Statutory Instrument, puts in place the enforcement measures of the EU FIC (Food Information to Consumers) Regulations. The new Regulations also consolidate existing general food and nutrition labelling regulations in the UK. The Breakfast Club will provide a review of this new Statutory Instrument, including the impact so far to the industry, a review of any improvement notices issued, and any industry learnings. This is the ideal forum for businesses to gain a greater understanding of the current status and will provide opportunities for delegates to discuss in detail their requirements, concerns and also to raise questions on the subject matter.

EFFECTIVE ALLERGEN MANAGEMENT

17 March 2015

How to meet the requirements of the Food Information Regulations and the BRC Global Standard for Food Safety Version 7

With a growing incidence of food allergies, a rising number of product recalls associated with the presence of allergens (many due to mis-labelled products), the raised consumer awareness through the Food Information Regulations and BRC Version 7 requirements, industry is looking for greater certainty in what it needs to do. In order to protect allergic consumers from exposure to undeclared allergens, many food manufacturers have implemented allergen control programmes founded on risk assessment (using HACCP principals) & utilising prerequisite programmes. As there is currently no regulatory guidance with respect to the management of allergen cross-contamination this has led to an inconsistency in allergen risk assessment, mitigation and management systems. This Breakfast Club will cover the evolution of allergen risk assessment from a pure 'hazard' to a risk based 'approach' and describe how recent advances in allergen knowledge (potency, prevalence and severity) can be used in allergen risk assessment. As has been seen with the new Food Information Regulations, the way allergens are labelled in both a pre packed and non pre-packed have changed. This linked to the Scientific community appearing to be getting closer to recommending possible thresholds for a range of allergens it is obvious we will see significant changes in the way legislation covers this important area. This presentation discusses these changes and the legislative impact. This is the ideal forum for businesses to gain an update to allergen controls and regulations and will provide opportunities for delegates to discuss in detail their requirements, concerns and also to raise questions on the subject matter.

CAMPYLOBACTER - A REVIEW

21 April 2015

A review of current status

Campylobacter is the principal cause of bacterial gastroenteritis. In 2013 there were over 66,000 confirmed infections in England and Wales. The estimated actual figure is over 280,000. The FSA cites that more than 1,000 people were so ill because

of campylobacter last year they ended up needing to receive hospital treatment. Most survived, but not all. Campylobacter can kill and has an estimated cost to the economy of £900million. About four in five cases of campylobacter poisoning in the UK can be traced back to poultry meat contaminated with the bacterium. To tackle this, and reduce contamination on UK-produced chickens, the whole food chain needs to play its part. The forum takes us back to basics with an overview of the background to the organism, sources and modes of transmission, recent food-borne outbreaks of Campylobacteriosis and the burden of the disease on the UK.

Secondly modes of control of the organism in the food industry will be reviewed, including an overview of the impact of new technology in campylobacter reduction on the finished carcass. The meeting will conclude with an overview from the policy and regulatory perspective, with a discussion of the current FSA programme to reduce the incidence of Campylobacter in humans principally by focussing on reducing Campylobacter in chickens and possible future EU initiatives to control Campylobacter in poultry meat.

PRODUCT AUTHENTICITY, CLAIMS AND CHAIN OF CUSTODY

23 June 2015

Part 1 - Purchase of Fraudulent or Adulterate Raw Materials

Within the new Version 7 of the BRC Global Standard for Food Safety, one of the key areas of focus has been placed on raw materials, product integrity and authenticity. With the publication of the Elliot Review into the Integrity and Assurance of the Food Supply Chain Network, and the update to the PAS96 Guide to Protecting and Defending Food and Drink from Deliberate Attack, Food Manufacturers must require further food security requirements. 'Threat Assessment Critical Control Point' TACCP has a raised profile. Manufacturers require a sufficient understanding of the subject to be able to either integrate it into HACCP or develop a stand-alone system. This Breakfast Club will cover a range of considerations including traceability, threats within the supply chain and claim verification.

The **SOFHT Breakfast Club** has been developed to be an opening for an informal networking opportunity and to provide practical fact finding forums. Designed to fit around those people who may not have the time in their busy schedule to attend a full conference but have the desire to understand a subject significant in their role / company.

BRC GLOBAL STANDARD FOR FOOD SAFETY VERSION 7

7 July 2015

[Are you ready?](#)

This extremely topical Breakfast Club will firstly discuss the primary changes of the BRC Standard and the background to these changes followed by a presentation reminding the industry of just why the Standard was introduced and the importance of it to support food safety and systems. This is the ideal forum to understand and explore more about this subject area with two experts in the field. It provides delegates with excellent opportunities to discuss in detail their requirements, concerns and raise questions on the subject matter with the speakers.

PRODUCT AUTHENTICITY, CLAIMS AND CHAIN OF CUSTODY

21 July 2015

[Part 2 - Methods of Production including Free From](#)

This Breakfast Club aims to review the systems required to manage products for which a claim is made. Product growth areas include those products with specific provenance or origin, 'Free From' or assurance standards. Within a Food Manufacturing environment there are a number of areas which can support effective control. The BRC Global Standard for Food Safety outlines the use of process flow diagrams to support in identifying potential areas for contamination or loss of identity. Other areas of a robust Quality Management System including mass balance, raw material review through traceability, and review of processing records from raw material to finished product. The Breakfast Club will review these key areas, and allow an opportunity for an informal discussion and group sharing of experiences.

HYGIENIC DESIGN OF EQUIPMENT AND FACTORY LAYOUT

15 September 2015

[Food Processing Requirements](#)

A number of food poisoning outbreaks have been associated with food processing equipment. Equipment can also be linked to food spoilage and quality issues. This Breakfast Club considers the impact of

ineffective cleaning and maintenance of the equipment, as well as the poor design of the equipment itself. If Good Manufacturing Practice is also not strictly adhered to, this can cause a significant impact to the food manufacturer. The Food Hygiene Regulations state that such equipment is to be 'so constructed, be of such materials and be kept in such good order, repair and condition as to minimise any risk of contamination'. Design and layout of the food factory also impacts on hygiene standards. EU legislation includes requirements for the layout and design of premises, which 'permit adequate maintenance, cleaning and/or disinfection, avoid or minimise air-borne contamination, and provide adequate working space to allow for the hygienic performance of all operations.' Within the new Version 7 of the BRC Global Standard for Food Safety, key areas of design include assessment of risk and suitable access points for personnel, including design of changing facilities for high care and high risk. The impact of services on food safety will also be reviewed including drains, air flow and quality, water distribution and materials used in the design of equipment.

PERSONNEL

20 October 2015

[Medical Screening and Protective Clothing Requirements within the Food Industry](#)

Staff have a key role to play in the prevention of food contamination. As well as their basic understanding of food safety, more specific areas of medical fitness and their clothing standards may have an impact. This Breakfast Club will focus on these two areas, both as far as Good Manufacturing Practice but also the requirements of Quality Management Systems, including BRC Global Standard for Food Safety. Questions to be answered include, what is best practice with regards to medical screening, including Fitness to Return to Work, and what is the most effective method of making employees aware of the types of infection, disease or condition which would prevent a person working with open food? There will be a discussion of effective ways for employees, visitors and contractors to notify the business relevant infections, diseases or other condition which they may be suffering from. Protective clothing requirements will be discussed, including how should effective clothing management be monitored, criteria for

effective laundering control, 'foot-fall' contamination, environmental monitoring and identification of clothing between Low Risk and High Risk/High Care.

ENVIRONMENTAL IMPACT ON FOOD PRODUCTION

10 November 2015

[A review of the impact of WRAP and BRC initiatives on Food Packaging Manufactures and Food Producers](#)

Environmental issues are increasingly influencing the technical requirements of food products, examples including the reduction in packaging and changes to packaging materials, desire to increase shelf life or the focus on durability date coding to reduce food wastage. A module of environmental management has also been developed for packaging and packing materials, used on food products. This Breakfast Club will be divided into two parts, firstly an overview of a number of WRAP Initiatives covering product packaging, supply chain, product shelf life and animal by-products. Secondly the BRC Environmental Awareness Module as an optional supplement to the BRC/IOP Global Standard for Packaging and Packaging Materials will be discussed.

PEST CONTROL

24 November 2015

[Best Practice, new technologies and practical challenges](#)

With changes in legislation, supplier demands and rodent behaviour the daily challenges faced by pest controllers is ever increasing. This Breakfast Club will look at some of these challenges and aim to understand how they can be tackled. The Breakfast Club will focus on rodent control within food premises and will look at challenges including rodent resistance and rodenticide availability. Ensuring that your pest control service is compliant and effective will be discussed, including the techniques used by technicians such as aspects of mouse behaviour that make control challenging - reluctance to enter bait stations, avoidance of snap traps etc, resistance to rodenticide in rats and actions in the event that resistance is found.

This is the ideal forum for companies of all sizes and for delegates responsible for pest control management within their business.



SOFHT Breakfast Club Booking Form

Session Title	Date	Please tick	Session Title	Date	Please tick
INLINE AND RAPID TESTING METHODS - THE FIRST LINE OF DEFENCE FOR PRODUCT INTEGRITY?	3 March 2015	<input type="checkbox"/>	BRC GLOBAL STANDARD FOR FOOD SAFETY VERSION 7	7 July 2015	<input type="checkbox"/>
FOOD INFORMATION REGULATIONS - A REVIEW OF INDUSTRY IMPACT	10 March 2015	<input type="checkbox"/>	PRODUCT AUTHENTICITY, CLAIMS AND CHAIN OF CUSTODY - PART 2	21 July 2015	<input type="checkbox"/>
EFFECTIVE ALLERGEN MANAGEMENT	17 March 2015	<input type="checkbox"/>	HYGIENIC DESIGN OF EQUIPMENT AND FACTORY LAYOUT	15 September 2015	<input type="checkbox"/>
CAMPYLOBACTER - A REVIEW	21 April 2015	<input type="checkbox"/>	PERSONNEL	20 October 2015	<input type="checkbox"/>
PRODUCT AUTHENTICITY, CLAIMS AND CHAIN OF CUSTODY - PART 1	23 June 2015	<input type="checkbox"/>	ENVIRONMENTAL IMPACT ON FOOD PRODUCTION	10 November 2015	<input type="checkbox"/>
			PEST CONTROL	24 November 2015	<input type="checkbox"/>
Total Cost (inc VAT)				<input type="text"/>	

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 (per session):

Society Members - £35.00 + VAT

Non Members - £70.00 + VAT

Students - £15.00 + VAT

(VAT to be charged at applicable rate)

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

Continuing Professional Development:

Certificates of attendance will be available after the session.

Non Members should consider joining the Society. Join today and enjoy reduced price registration at this event. A range of categories of membership are available and many additional benefits; please contact the Society's office for more details.

Increase your profile by sponsoring a Breakfast Club

- contact the SOFHT office for more details

<input type="text" value="Name"/>	<input type="text" value="Signed"/>	<input type="text" value="Date"/>
<input type="text" value="Position"/>	<small>ADMINISTRATION DETAILS</small> <ul style="list-style-type: none"> • All bookings will be acknowledged and confirmation will be sent on receipt of payment. • Cheques to be made payable to The Society of Food Hygiene and Technology or charge credit card. 	
<input type="text" value="Company"/>	<small>Cancellations/Substitutions:</small> Cancellations must be received by letter, fax or email by no less than 4 weeks prior to the event and will be subject to an administration charge of £30.00 + VAT. Thereafter no refunds will be given. Substitutions may be made and the correct delegate rate will be applied.	
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<input type="text" value="Postcode"/>	<input type="text" value="Cardholder's name"/>	<input type="text" value="Total amount £"/>
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If you require any further assistance, please contact:

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