

SOFHT TECHNICAL BRIEFING

CLEANING FOR THE FUTURE



The Society of
Food Hygiene
and Technology

TUESDAY 15TH OCTOBER 2019 | HILLBRUSH, MERE, WILTSHIRE, BA12 6FE

hillbrush®



FREE TO
SOFHT
MEMBERS

CLEANING FOR THE FUTURE

Cleaning is a fundamental requirement for all companies to ensure they deliver safe food. With time and cost pressures versus customer and third party audit requirements, there remains a need for all companies to be up-to-date with the latest technologies, science and methods to ensure their cleaning is effective, efficient and evolving. This meeting will review some of the latest technologies, science and legislation as well as taking delegates back to basics on good cleaning practices. Three industry leading experts will guide delegates through the best practices for cleaning. Following the meeting there will be the opportunity for all delegates to visit the new Hillbrush factory to watch the manufacture of both traditional and the latest cleaning tools and visit the Hillbrush Visitor Centre.

PETER LITTLETON - What's New in the World of Hygiene?

SOFHT Vice Chair & Technical Director at Christyens Food Hygiene Ltd

The world of hygiene appears on the surface to be a very conservative place with little changing from year to year; in fact little could be further from the truth. Innovation, new technologies, cleaning techniques, legislation and best practice continues to evolve to support the efforts of hygiene professionals to remove contaminants and play their role in ensuring the safe production of food, dairy and beverage products. During this talk, Littleton will collate and review these changes as well as looking forward to see where hygiene technology could be heading in the future.

CATHERINE WATKINSON - How Should We Clean?

Global Technical Hygiene Specialist at Hillbrush

There are many different methods for cleaning, with recommendations from retailers and consideration of the new BRC Global Standard also having an impact. With rules for allergens, colour coding, validation and verification and correct choice and storage of cleaning tools, it can be a minefield for companies trying to develop a continuous improvement culture. This presentation will review fundamental requirements to ensure that cleaning is consistent and compliant.

PAUL MORRIS - Targeted Hygiene

Chief Executive Officer at Admaster (UK) Ltd

Reducing the risk of pathogenic bacteria at critical touch points is so important for breaking the chain of infection. Morris will discuss the difference between clean surfaces and hygienic surfaces and how new technology can help both the food industry and the general public.

AGENDA

09.30 - 10.00	Registration & Continental Breakfast
10.00 - 10.10	Welcome
10.10 - 10.40	Peter Littleton <i>- What's New in the World of Hygiene?</i>
10.40 - 10.50	Q&A
10.50 - 11.20	Catherine Watkinson <i>- How Should we Clean?</i>
11.20 - 11.30	Q&A
11.30 - 12.00	Paul Morris <i>- Targeted Hygiene</i>
12.00 - 12.10	Q&A
12.10 - 12.30	Round-up & Close

There is also the opportunity for all delegates to visit the new Hillbrush factory and see the manufacture of traditional and new cleaning tools and visit the Hillbrush Visitor Centre with a discount for lunch.

FREE to SOFHT members
£50 + VAT to Non-Members

To reserve your place, complete this form and email admin@sofht.co.uk or post to:

The Society of Food Hygiene and Technology
The Long Barn
Hurley Hall Barns
Nr. Atherstone
Warwickshire
CV9 2HT



BOOKING FORM

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<i>Title</i>	<i>First Name</i>	<i>Surname</i>
<i>Position</i>	<i>Company</i>	
<i>Company Address</i>		
		<i>Postcode</i>
<i>Telephone</i>	<i>Email</i>	
<i>Signed</i>		

RESERVATIONS OR 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.

FREE to SOFHT members

£50 + VAT to Non-Members*

Administration details

- 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 the credit card

Cancellations/Substitutions

- Cancellations must be received by email by no less than 2 weeks prior to the event. Substitutions may be made and the correct delegate rate will be applied.

£	<i>Signed</i>	<i>Date</i>
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<i>Cardholders Name</i>	<i>Total Amount</i>
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* NON-MEMBERS SHOULD CONSIDER JOINING THE SOCIETY

Join today and enjoy free registration at this event. A range of categories of membership are available offering many additional benefits. Please contact the society's office for more details.

Data Protection: The information provided by you will be held on a database. This information will only be used to administer your account and to provide the products and services you have requested from us.

Please note: The organisers reserve the right to modify the programme or speakers without prior notice.

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