



The Society of
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and Technology

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SOFHT FOCUS

The Magazine of the Society of Food Hygiene and Technology

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SPECIAL EDITION
SOFHT SUMMER LECTURE AND AGM 2023

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THOUGHTS FROM THE EDITOR...



Welcome to the SOFHT Focus Summer Special 2023.

It was great to see so many of you at our annual Summer Lecture on 22nd June, which was again held at the stunning National Memorial Arboretum. The sun shone for us all at yet another excellent SOFHT networking event. We combined the AGM with the Summer Lecture again as this is a great opportunity for our members to attend an event and the AGM. We were delighted to welcome Emily Miles, Chief Executive of the Food Standards Agency who shared with us her musings on the future of Food Standards in the UK. Emily was joined by Terry Jones, Director General of the NFU and we had some wide-ranging interesting discussions in the Q&A. I have provided a brief summary of the day to go with the photos in this edition.

Also, in the "Meet the Director" feature, we introduce you to our three newly appointed Directors, who were voted in at the AGM, and wish them a very warm welcome to the Board.

I hope you enjoy this edition, as ever let me know if you have any feedback or are keen to contribute an article, I would love to hear from you.

Enjoy the rest of the summer.

Dianne Waite,
Editor SOFHT Focus

IN THIS ISSUE

4

Introduction & News

8

Food Allergy: Criminal Consequences

10

Summer Lecture

14

Supporting Company
Members Meeting

16

Weathering the Storm:
Why El Niño Must Factor into
Risk Management Strategies

18

Food Waste Reduction Roadmap
(FWWR)

20

Training Update

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Introduction

ALAN LACEY, SOFHT CHAIR

Welcome to our Summer Issue!

It was great to see so many of you at this year's Summer Lecture on 22nd June. The National Memorial Arboretum is a great venue, which I am sure we will go back to, and the weather was kind to us yet again. There is more detail and photos from the event later in this issue as well as a feature on our three new Directors. Also featured is the Food Allergy – Criminal Consequences seminar we hosted at The Dixon Hotel.

At the end of May the Society moved to new offices in the Business Village of Staffordshire University in central Lichfield. The Hurley premises have been underused since the pandemic and the new accommodation will be much more cost effective for the Society. Thanks to Karen and the team for making the move so efficient, for finding new homes for unwanted furniture and even painting the walls at the new office.

I hope you enjoy the Summer, whatever extremes of weather it throws at us, and I look forward to seeing you at the Allergen Conference in September or the Annual Lunch later in the year.

Alan

We've Moved!

Our new address is:

**Unit 2, Lichfield Business Village
Staffordshire University Lichfield Centre
The Friary, Lichfield, Staffordshire
WS13 6QG**

Tel no: 01827 872500

Email: admin@sofht.co.uk



Supply Shortages Could Increase Risk of Food Fraud

Manufacturers could be at growing risk of food fraud if they do not take the correct precautions when selecting new suppliers, according to leading global assurance partner, LRQA.

As global events, such as the conflict in Ukraine, continue to impact food supply, it is imperative that food manufacturers maintain factory audits and supply chain assessments to preserve food safety.

With the recent Kakhovka dam burst in Ukraine flooding hundreds of thousands of hectares of land being used for agriculture, a significant impact on food supply is expected to be felt globally. Last year, wheat prices already reached a new record high and, while prices have since lowered, Ukraine – the world's sixth-largest wheat exporter – is predicted to produce less than 50% of its most recent harvests. The incident at the Kakhovka dam has since increased prices again on what wheat supplies do remain, by more than eight and a half percent in just seven days and appears to still be on the rise.

As a result, food manufacturers may have to change suppliers to meet consumer demand. LRQA is warning manufacturers to be vigilant against food

fraud, particularly if new suppliers are not vetted to the appropriate standards, and ensure critical factory audits and supply chain assessments are not skipped.

Kimberly Coffin, Global Technical Director for Supply Chain Assurance at LRQA, said: "The current situation has been referred to as a worldwide food crisis, and the EU and UN have both issued 'serious risk' warnings. Because of this, we must be vigilant against all forms of food fraud, and we are urging all food producers to take the necessary safeguards to defend supply chain integrity and safeguard consumers."

As the threat of food fraud continues to loom, businesses must ensure that international standards are maintained, and suppliers – inclusive of source and/or origin – have been verified. Supply chain integrity programmes from independent assurance specialists, like LRQA, can help ensure product provenance, relevant certification and audits have been taken place.

Kimberly continued: "Only when a food brand can demonstrate the integrity of their supply network can they be confident of the absence of unadulterated food and the subsequent mis-labelling risks. Adulterated, mis-labelled food may lead to regulatory sanctions and have serious implications for consumer safety. Considering that the food industry has already faced so many challenges in the past few years, some businesses could be devastated by a significant food fraud incident, such as the horse meat scandal in 2013. The food industry at every stage of supply must remain vigilant in the defence against food fraud."

For more information on how to ensure food security, please visit www.lrqa.com.



Lizzie Latest – Two years of Lizzie!

They say time flies when you're having fun and that's certainly been the case for Lizzie since she walked into the SOFHT Office 2 years ago. She's now living the life of luxury in her new home with Karen and loves to help her out with the SOFHT admin when she's working on her laptop, however her typing skills need a bit of work!

SOFHT welcomes new directors

ELLIS NORTHOVER



Ellis is Commercial Account Director at Food Alert with 25 years of experience in building and maintaining strong relationships with clients across the leading UK retail and foodservice organisations.

He began his career the UK food sector at one of the country's best known ingredient companies before heading to the world of trading standards where he spent five years in food law enforcement with Northamptonshire Trading Standards.

He has a proven track record in retail and foodservice compliance, and was previously the Head of Business Development for NT Assure, where he planned and delivered digital business strategy, ensuring enterprise clients received market-leading software solutions and technical/regulatory services.

As a Co-founder and Director of Dinepilot, he co-founded the award-winning app to help those living with food allergies and FBO's share food information.

Until recently Ellis was a Chartered Trading Standards Practitioner & Member of the Chartered Trading Standards Institute (CTSI).

"I joined the SOFHT board because I have a strong desire to contribute to its growth and success. As a member, I believe in the power of collaboration and collective action to bring about positive change in the food safety and technology community. By joining the board, I hope to bring my skills, experience, and fresh perspectives to the table, working closely with fellow board

members to develop innovative strategies, foster meaningful connections, and create impactful initiatives that will benefit the society and its members."

SARAH ENGLISH



Sarah joined Tesco in November 2019 in the role of Regulatory Compliance Advisor. She has over 30 years' experience in the food industry in Project Management, Quality Management, NPD and Commercial roles within chilled, frozen and ambient product categories, working with all major retailers, high street and food service sectors.

Sarah's first role after graduating involved the development and commissioning of a new on-site laboratory. She has experience in retailer training and store support for fish counter and bakery staff, including new store openings and store refits and project managed the development of a disused granary building and successful opening of a Farm Shop & Butchery, continuing to manage the Farm Shop for the first fifteen months of trading.

Sarah has a good practical knowledge of various areas of the food industry, moving from manufacturing to the technical services sector in 2011. She has worked closely with retailers and high street food chains and has firsthand experience of the issues associated with food operations from distribution through to store level.

Having worked in food manufacturing and with retailers across a broad product range, Sarah has a good knowledge of the food industry and is accustomed to meeting stakeholder expectations and delivering to deadlines.

"I was introduced to SOFHT by a colleague when I started my first role after graduation and feel that it has been an integral part of my career from manufacturing right through to retail. SOFHT is highly respected within the food industry and joining the board will give me the opportunity work with like-minded people, to share my knowledge and experience in supporting a new generation of society members."

DAWN WELHAM



Dawn is the Quality Assurance Director for Aldi GB & IE and brings a wealth of experience having worked in the food industry for over 30 years across retail, food service and regulatory roles.

Together, with her high calibre team, Dawn has responsibility for managing product and supplier approval processes for ALDI. The QA team is known for driving business change and taking the complexity out of compliance whilst creating time and space for ALDI to continue to grow.

"SOFHT is a highly respected organisation across the food industry. Joining the board gives me the opportunity to work with like-minded individuals who are all passionate about food safety. The board will allow me not only to stay at the forefront of industry developments, but it will also give me the opportunity to give back to a profession I love. I hope to bring a 'retail first' approach to thinking about due diligence and food safety. If we can align ourselves with the commercial goals of the organisations we work within, we can deliver long term, sustainable improvements in food hygiene that will last for generations."

BASEC joins the Kiwa UK Family



We are pleased to announce that the BASEC Group is joining Kiwa UK with immediate effect.

The Kiwa Group, headquartered in the Netherlands, is a leading global Testing, Inspection and Certification (TIC) organisation with more than 10,000 employees creating trust for all our stakeholders.

The BASEC Group (BASEC) is an independent accredited certification body for the electrical cable industry worldwide, has 63 employees with headquarters in Milton Keynes, UK, and a state-of-the-art laboratory in Dubai.

Kiwa UK CEO Paul Brown explains that the Kiwa UK Group has grown at pace through both organic growth and acquisition. "I am delighted to welcome the BASEC team to Kiwa. Their knowledge, expertise, and reputation for delivering trust in the quality of

electrical cables around the world complement Kiwa's purpose in the marketplace. I see great synergies between the two companies as well as Kiwa supporting BASEC to continue delivering high quality assurance to the cable industry."

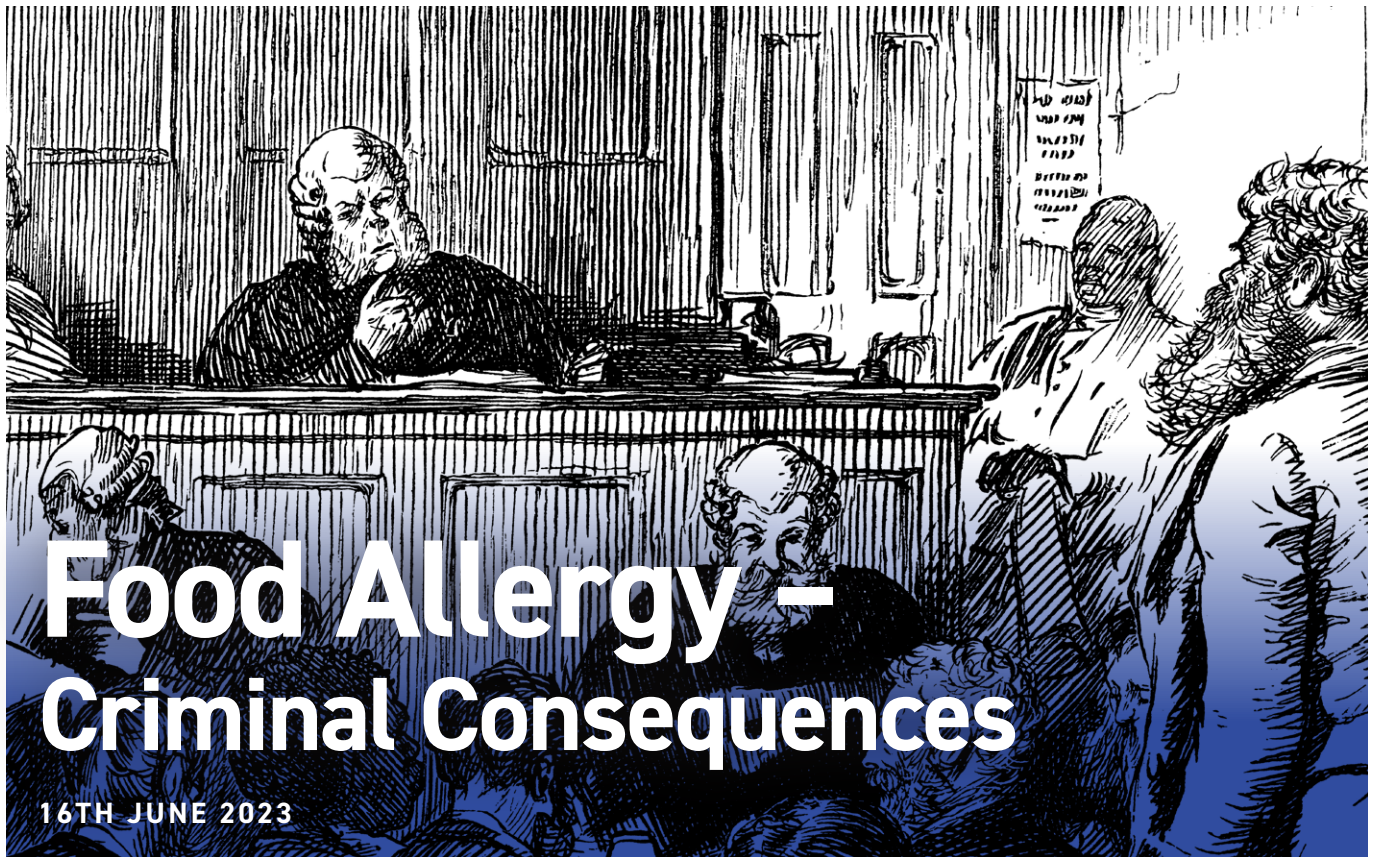
Leadership of BASEC Group will now come under the remit of Kiwa's Strategic Business Director, Sarah Grant. Sarah comments: "I'm excited to be leading BASEC through the next stages of its development. BASEC is a strong and reliable company with a trusted brand and I look forward to capitalising on the opportunities between Kiwa and BASEC to further strengthen our organisation."

For more information please contact uk.service@kiwa.com

New Members

We are pleased to welcome the following members to SOFHT:

Gold	Ecosure	RSSL		Syngenta Professional Solutions	
Silver	Food Technology & Integrity Consulting			Romer Labs Ltd	
Bronze	Carl Baxter	Rachel Bell	Milko Gugutkov	Mike McCorkell	
Student	Sanath Kumar			Ivin Sherly Raju	
Membership Regrade: Supporting Company Membership		Christeyns Food Hygiene			



On June 16th we held our “Food Allergy Criminal Consequences” legal seminar in London at the Dixon Hotel.

The venue was appropriate as the building was once the Tower Bridge Magistrates Court which has been converted into a luxury hotel. The meeting room was one of the old courtrooms, so the atmosphere was set from the start.

We changed the format from the traditional “Mock Trial” to presentations and discussions based on actual allergen cases.

The day started with an impact statement from Ian Carey whose nephew Owen died because of an allergic reaction to restaurant food. It was a stark reminder of the real human cost of poor allergen control. This was followed by technical presentations on allergen testing from Diana Kleszowska at Eurofins and Peter Littleton at Christeyns Food Hygiene and the rest of the day was led by Mark Watson KC, barristers Ian Thomas and David Hercock and regulatory lawyer Kathryn Gilbertson. We were privileged to have four expert lawyers to set out the details of each case, work through the legal arguments and discuss potential levels of fines. The session was interactive with delegates able to ask questions, discuss details and Claire Durrant from 2 Sisters Food Group won a bottle of champagne for being the closest to guessing the financial penalty for the business in one of the case study reviews.

A highly successful and worthwhile day.



IAN CAREY – OWEN'S LAW

FOOD ALLERGY – CRIMINAL CONSEQUENCES



DIANA KLESZOWSKA – EUROFINS



PETER LITTLETON – CHRISTEYNS FOOD HYGIENE



KATHRYN GILBERTSON, IAN THOMAS, MARK WATSON KC & DAVID HERCOCK – THE LEGAL PANEL



CLAIRE DURRANT, 2 SISTERS FOOD GROUP – WINNER OF CHAMPAGNE



ALAN LACEY – CHAIR'S ADDRESS



The National Memorial Arboretum was again the perfect venue for our Summer Lecture as the sun shone again for us.

Following welcome drinks and exhibition we held our AGM attended by our board and members. The annual report and finance reports were approved, and new board members voted in.

We were then delighted to welcome Emily Miles, Chief Executive of the Food Standards Agency who opened proceedings with an interesting insight into her personal musings on how we can afford safe, healthy, high animal welfare sustainable foods in the UK. She clarified that these were her personal views based on her observations from professional experience as a policy maker.

Emily felt that we do not hesitate to have safe standards for food but do not do the same for health and sustainability. If this were to be achieved it would seal the UK's reputation as holding the highest food standards.

She pointed out that although the FSA is indeed all about food standards, it is an independent non-ministerial department rather than an agency.

She went on to describe the levels of control:

- business compliance
- independent inspection – EHOs / TSOs/meat inspectors
- 3rd Line of defence – FSA

She discussed the lack of resources particularly in the area of enforcement (citing that EHOs & TSOs were historically referred to as 'inspectors of nuisances'). With food inflation running at 17% the costs of maintaining high food standards are under threat. She went on to ask, "can we really afford not to act on healthy sustainable foods?" with the costs of obesity in the UK currently at £6.5B, 8% of the Government's health expenditure. There is new territory for food standards and a balance needs to be struck with the term "Nanny State" banded about when such policies are sought for example with acrylamide levels in food.

A risk assessment matrix is required for commodities which extends to sustainability and health.

Trust is measured by:

- competency
- visibility
- alignment of values

Terry Jones, Director General of the NFU, was then asked to continue the discussion with his views. He spoke of the need for a joined-up government and that these values must underpin and also apply to imported goods. Progress is being made with UK agriculture set to be net zero 10 years before government had dictated.

Richa Bedi-Navik, Senior Global Standards Manager at BRCGS then commented on the role of BRCGS standards and how these will adapt as required should the standards Emily had outlined be required to be incorporated.

And to close the discussion, Paul Hobbs, Principal Environmental Health Officer at Horsham District Council – SOFHT's Primary Authority spoke of the lack of joined up thinking and resourcing constraints under which enforcement professionals operate whereby they are firefighting rather than looking for solutions. He also shared his views that all food business should be required to be licensed.

The panel then took questions from the floor, which was a lively and varied discussion covering the role of enforcers, mandatory display of food hygiene ratings, PACE powers, permits to trade, regenerative farming and lack of food safety and nutrition education particularly in schools and much more.

The lecture was brought to a close with thanks for the panel for providing such an enlightening and entertaining session.

Everyone then moved out to the balcony area for the BBQ and drinks reception and lots of networking. Thankfully, this was undercover as the rain came down, but this did not dampen spirits after yet another great SOFHT event.



SUMMER LECTURE – PHOTOS





SUPPORTING COMPANY MEMBERS MEETING



On July 13th we were back at the National Liberal Club in Whitehall for our SCM Summer meeting.

We are pleased to have a long-standing relationship with the Royal Society of Public Health and William Roberts, their Chief Executive joined us to speak about the importance of health and wellbeing in the workplace and the various aspects of making public health everyone's responsibility.

William has a wealth of experience in this field and explored many issues that can affect the workforce, together with tips for awareness by line managers. The RSPH provides online training on workplace wellbeing strategies (further information is available on their website: rsph.org.uk) It was a great discussion on an important topic and the conversation continued after the presentation.

We also welcomed our new SCM – Christeys Food Hygiene.



After the meeting we adjourned to the Thames-side terrace and the weather held out just long enough for us to enjoy drinks and canapes.



SUPPORTING COMPANY MEMBERS MEETING



Weathering the Storm:

Why El Niño Must Factor into Risk Management Strategies

ALISON FRIEL, DIRECTOR OF FOOD CONSULTING AND TRAINING, NSF

The food industry operates in an increasingly complex and challenging environment. Factors such as persistently high inflation, intricate supply chains, lurking food fraud, and the lingering effects of the pandemic have all contributed to the risks faced by businesses in this sector. However, the El Niño effect is another significant challenge requiring heightened attention. This climatic phenomenon can have far-reaching impacts on global food supply chains. To effectively manage these risks, the food industry must exercise extra vigilance and implement practical steps for effective horizon scanning.

Globalisation has led to an ever more complex and extensive food chain, which is increasingly vulnerable to global shocks such as extreme weather. With the rapidity and extensive reach of product distribution, localised incidents can swiftly escalate into international emergencies.

The El Niño effect refers to the abnormal warming of the ocean surface in the central and eastern equatorial Pacific, leading to significant climatic disruptions worldwide. Although there is a degree of predictability with El Niño occurring every two to seven years, the scale and length of its effects can vary enormously, which drives the need to monitor and plan for potential impacts. Evidence suggests that the latest El Niño event is emerging now and is expected to last well into 2024.

Climate change is making extreme weather events more frequent and intense, from the droughts in California and Australia to summer heatwaves in Europe and India. On the 4th of July 2023, the world experienced its hottest day recorded in the last 120,000 years. These extreme weather events can devastate human health, agriculture, infrastructure, and the environment. Climate disruptions can also substantially impact global food production and supply chains. Droughts can damage crops and lead to food shortages, while floods can destroy infrastructure and disrupt transportation networks.

The impacts of climate change on El Niño are still being studied, but it is clear that this climate pattern will be affected by the warming of the global atmosphere. Worryingly, this means we can expect to see more extreme weather events in the future, including more frequent and intense El Niño occurrences.

Implications of El Niño for Risk Management

The disruptions caused by El Niño, as with any disruption to supply chains, create the potential for risks to raw materials and essential commodities, such as wheat, palm oil, sugar, and cocoa. These disruptions can contribute to sustained food inflation, affecting quality standards, origin claims, or in some cases, allergen declarations.

WEATHERING THE STORM: WHY EL NIÑO MUST FACTOR INTO RISK MANAGEMENT STRATEGIES

The sustainability credentials of raw materials have never been more important. Environmental factors such as carbon, water impact and pesticide use are high on the agenda of the modern retailer and consumer, and weather impacts can have an unfortunate knock-on effect on these critical inputs. For example, shifting supply countries could require more food miles, more food waste, additional artificial heating, a longer chill chain, and increased irrigation requirements. Unfortunately, they can also lead to more opportunities for exploitation of human rights and modern slavery, particularly in fresh food, crops and produce.

Five key steps businesses must take to mitigate these risks

1. Ingredient Monitoring and Seasonal Considerations

Understanding the origins and timing of ingredients is crucial. Regular reviews and assessments of ingredient sourcing should be performed, taking into account seasonal variations and the potential impacts of El Niño. Monitoring the severity and impact of previous El Niño events and communication with your suppliers in potentially impacted regions can help guide the decision-making processes.

2. Contingency Planning and Alternative Suppliers

Developing robust contingency plans and maintaining relationships with alternative suppliers is essential. An approval process for contingency suppliers and a well-defined commodity buying process can help mitigate risks associated with ingredient shortages or quality issues. Having a strong 'Plan B' that can be quickly initiated ensures swift mobilisation during extended periods of crop failure or other supply chain disruptions. Again, looking at historical El Niño impacts is a good indicator of risk areas and identifying alternative suppliers from other regions where possible can be advantageous unless ingredients are subject to provenance claims.

3. Strengthening Supplier Management

Implementing rigorous supplier management practices is crucial for risk mitigation. This includes due diligence reviews, continuous risk assessments, and monitoring suppliers' compliance with quality standards and origin claims. Building strong lines of communication and collaboration throughout the supply chain fosters a sense of trust and enables prompt action in case of supplier issues. Using agents

or brokers can support the development of secondary suppliers when purchase volumes can be lower, particularly if there is a strong relationship with the agent.

4. Technology Adoption and Data Analysis:

Leveraging technology can enhance supply chain resilience. Adopting data-driven tools for supplier management, specifications tracking, and traceability enables quick pivoting when needed. Analysing trends, utilising predictive analytics, and harnessing the power of data can provide valuable insights for proactive risk management.

5. Mock Recall Exercises and Food Defence Planning

Conducting regular mock recall exercises helps assess preparedness and response capabilities in case of supply chain disruptions. Implementing food defence plans, including ongoing risk assessments and comprehensive supplier management programs, strengthens the ability to swiftly manage situations that require immediate action to protect consumers, supply chains, and business reputation. Mock recalls can test the ability of those in the supply chain to demonstrate that, despite disruptions, they can maintain the full traceability of materials.

Managing risk and protecting brand reputation

Disruptions in the supply chain can introduce risks and have dire consequences for the integrity of your supply chain. By adopting these practical steps and incorporating effective risk management strategies, food industry stakeholders can navigate the challenges the El Niño effect poses. Being prepared, proactive, and responsive to potential disruptions can safeguard brand reputation, protect public health, and ensure the resilience of the entire supply chain.

Although the immediate effects of El Niño might be felt thousands of miles away, the food industry must recognise the significance of the El Niño effect as a climate-related risk that can disrupt global food supply chains and their local operations. Enhanced vigilance and practical steps, including effective horizon scanning, contingency planning, and supplier management, are essential to mitigate potential risks. By proactively managing these challenges, the food industry can strengthen its resilience, protect brand reputations, and contribute to the sustainability of the entire sector.

About the Author

Alison Friel has over 25 years of experience in the food industry, she started with a manufacturing background in various technical roles before working in own-label product management for leading foodservice and retailers in the UK. Since 2017, Alison has been working in the Certification Body sector and currently leads Food Consulting and Food Training for NSF Northern Europe.



Food Waste Reduction Roadmap (FWRR)

Target
Measure
Act

SUE RILEY, SENIOR SPECIALIST – FOOD WASTE - WRAP

Four years on from launch, the Waste and Resources Action Plan (WRAP) and the Institute of Grocery Distribution (IGD) have launched a refreshed Roadmap to accelerate action to reach the [Courtauld Commitment 2030](#) food waste target and Sustainable Development Goal (SDG) 12.3.

What is the Food Waste Reduction Roadmap (FWRR) ?

In 2018 WRAP and IGD led an industry-wide programme of work developing a roadmap for how the UK food industry will help achieve [UN Sustainable Development Goal 12.3](#), consulting widely with businesses, trade bodies and others from agriculture, production and manufacture, retail and hospitality and food service.

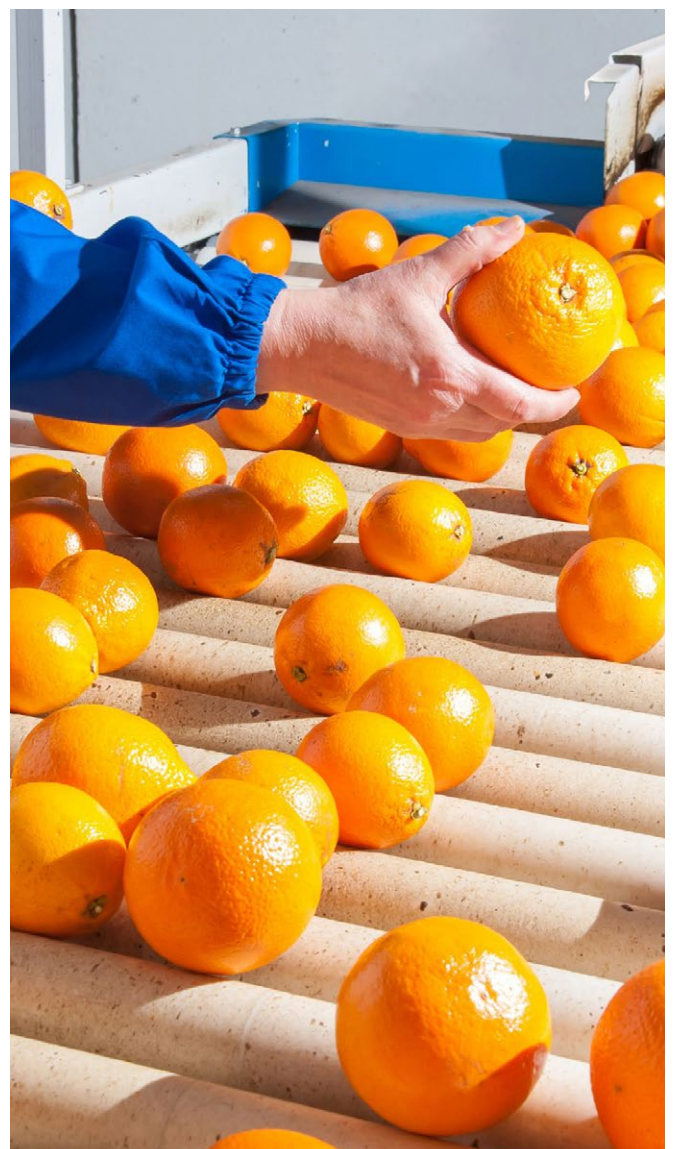
Why does this matter ?

According to the United Nations FAO, around a third of all food produced for human consumption is lost or wasted, this has significant economic, social and environmental impacts.

In the UK alone around **9.5 million tonnes of food** are wasted each year post-farm gate, worth over £19 billion a year. Around the world, food that is ultimately lost or wasted consumes about a quarter of all water used by agriculture, requires cropland area the size of China and is responsible for an estimated 8% of global greenhouse gas emissions.

Reducing food loss and waste presents a clear opportunity for businesses and households to save money. Wasting less also means feeding more people, and reductions alleviate pressure on climate, water and land resources. Action on food waste must be top priority for us all.

To achieve the targets we need more businesses to sign up to the roadmap and implement the Target, Measure, Act approach to reducing food waste.



What are the key benefits of signing up to the FWRR ?

- Allows businesses to measure and report consistently, and with confidence;
- Helps food businesses take targeted action to reduce waste in their own operations, their supply chain and from consumers;
- Helps the food sector deliver against the [Courtauld Commitment 2030](#) targets; and
- Helps the UK play its part in delivering the [UN's Sustainable Development Goal 12.3](#).

Please see the latest [Progress Report](#) here to see the impact being made in UK food and drink.

What support is available?

To accompany the Roadmap and Toolkit there is a range of guidance and templates to help businesses to 'Target, Measure and Act' on food waste.

As of March 2023 the toolkit has been updated. The overall Courtauld Commitment 2030 food waste target remains aligned to SDG 12.3, but the milestones across 'Target, Measure, Act' have been adjusted to reflect the progress made to date and what needs to happen to achieve the approaching ambitious target.

- **Target:** Emphasising that best practice is to set a target that 'meets or exceeds' SDG target 12.3.
- **Measure:** Clarifying that 'measure' means 'measure and report to WRAP.'
- **Act:** There are now separate milestones for each of the three action areas of operational food waste, collaborative action and citizen food waste so that progress can be tracked, and relevant action taken to accelerate progress further if required.

How to get involved ?

Please follow the links below for information on how to sign up and get started:

[Introduction to the Food Waste Reduction Roadmap and how to get involved | WRAP](#)

[Food Waste Reduction Roadmap Toolkit | WRAP](#)

An example of one of the new resources now available are the sector specific quick start guides, [Manufacturers - quick start, what to do next guide](#), you will see that maximising food surplus redistribution features on this check list.



Preventing food waste at source should always be the priority, but surpluses can arise for a number of reasons; for example, food incorrectly labelled, over-ordered, over-supplied or obsolete seasonal stock.

Are you an own label supplier, are you aware of the best practice guidance on the redistribution of own label products in the supply chain?

[Best practice on redistributing own-label products within the supply chain](#). This best practice guide identifies how a more consistent approach can be taken to the redistribution of surplus retailer own-label food from supply chain businesses. This will result in more food being made available for redistribution, in a timely manner.

In addition to the own label guidance WRAP, the Food Standards Agency and Defra have also released [labelling guidance for surplus food](#) to advise on how long after the 'Best Before' date different foods can be expected to be suitable for redistribution.

You can find more information on redistribution of food surplus [here](#).

Finally, is your organisation signed up to the Food Waste Reduction Roadmap ?

If not please follow this link for more information on how to sign up and start your Target, Measure, Act journey today.

[Introduction to the Food Waste Reduction Roadmap and how to get involved | WRAP](#)

If you are already signed up to the Roadmap, why not take the next step by signing up to [The Courtauld Commitment 2030 | WRAP](#), membership provides access to additional guidance, resources and networking opportunities.

WRAP is a climate action NGO working around the globe to tackle the causes of the climate crisis and give the planet a sustainable future.

[WRAP - The Climate Crisis: Act Now](#)

About the Author

Sue Riley has worked in the food industry for more than 30 years, with experience of product, process and packaging development, technical management, advisory services and food testing programmes. She recently re-joined WRAP to oversee their food waste prevention activities across all supply chain stages.



UPCOMING SOFHT TRAINING EVENTS

25th August 2023

HACCP FOR MANAGEMENT – REFRESHER

Online Training Course

This comprehensive one-day course is suitable for anyone wishing to refresh their knowledge about the development, implementation and management of an effective HACCP system. The course content revisits PRPs and the 12 steps of HACCP with a particular focus on recent changes to Codex Alimentarius guidance for the General Principles of Food Hygiene. Candidates also receive the latest Highfield Publications HACCP textbook.

Who should attend?

Suitable for those who have previously completed the Level 4 Award in HACCP for Management or have an advanced qualification that are seeking to update their understanding.

Course content

The course will provide information on:

- Management commitment and food safety culture
- Prerequisite programmes
- Allergen management for food business operators (Codex 2020)
- HACCP terminology (Codex 2020 updates)
- The 12 steps of HACCP (Codex 2020 updates)
- The role and responsibilities of the HACCP team
- Hazard analysis and justifications for outcomes
- Validation approaches
- Validation of the HACCP plan

To book please visit: <https://sofht.co.uk/course/haccp-for-management-refresher-online-session/>

31st August 2023

BRCGS - ISSUE 9 - CONVERSION FOR SITES

Online Training Course

This course will provide delegates with an in-depth understanding of the revisions to the standard requirements for Issue 9. It is designed to equip delegates with the skills and knowledge to successfully implement the changes to the standard on site.

Who should attend?

Site technical and quality managers and their teams and production personnel requiring in-depth understanding of the changes from Issue 8 to 9.

Prior knowledge

You should read a copy of Global Standard for Food Safety Issue 9 before attending this course.

At the end of the course you will:

- Understand the changes to existing requirements
- Understand what sites need to do to implement the new requirements
- Recognise the changes to the protocol of the standard
- Know what to expect from Food 9 audit

Course certification

On satisfactory completion of the BRCGS online exam.

To book please visit: <https://sofht.co.uk/course/conversion-for-sites-brcgs/>

5th & 6th September 2023

BRCGS INTERNAL AUDITOR

Online Training Course

This two-day course will enable you to undertake internal audits and prepare companies for third party audits. It's delivered via a series of workshop-led discussions, presentations and an interactive case study. During the live case study, you will be given feedback and support to enable you to carry out an audit at your own workplace.

You will be assessed throughout the course (50%) and you will also need to undertake a workplace audit and submit an audit report for assessment (50%). You will need to gain a 75% pass for this assessment.

This course is part of the BRCGS Professional recognition programme.

Who should attend?

To book please visit: <https://sofht.co.uk/course/internal-auditor-brcgs-2/>

- Quality and Technical Managers
- Operations Managers
- Staff responsible for managing an internal auditing schedule
- Staff responsible for undertaking internal audits as required by the BRCGS

At the end of the course you will:

- Understand the roles and responsibilities of auditors
- Be able to plan and conduct an internal audit
- Know how to write concise, accurate and factual audit reports
- Be able to undertake audit follow-up activities

14th September 2023

TRACEABILITY SYSTEMS

Online Training Course

In an ever-changing world where consumers expect and demand that they and the company providing the food knows where it has come from, traceability is of paramount importance. The view that one step forward and one step back traceability is sufficient is dated. It is crucial to be able to conduct mass balance traceability and fully understand the requirements of the system. Do you know at a touch of a button just where every raw material or product including packaging came from and when?

This one-day course will provide the background and overview for the EU legal requirements for traceability. It will also look at the range of systems and methods to manage traceability in the industry and define the scope of an effective traceability system for all elements of the supply chain. The course will also look at mass balance traceability and the requirements of the system as well as testing and challenging of all processes. In addition, the course will look at product recall processes and the link with traceability.

Who should attend?

To book please visit: <https://sofht.co.uk/course/traceability-systems/>

This is suitable for Technical Directors or Managers, Consultants, Quality Managers, NPD Managers, Food Technologists, Regulatory Compliance Officers and Specification Technologists.

Course Content

The course will provide information on:

- UK/EU legal requirements for traceability
- Traceability requirements
- National/ International Standards
- The scope of an effective traceability system
- An overview of the types of traceability systems available
- Logical steps to deliver an effective traceability system
- Defining the requirements of mass balance traceability
- Ensuring procurement of effective and relevant supplier information
- Establishing traceability and recall tests
- Defining effective recall systems in the event of an incident

UPCOMING SOFHT TRAINING EVENTS

21st September 2023

INTERNAL AUDIT

Online Training Course

This one-day course is designed to ensure that attendees gain an understanding of the skills and techniques required to get the most out of internal auditing.

Who should attend?

The course will suit current internal auditors seeking to enhance their knowledge, anybody wishing to become an internal auditor and those with responsibility for managing internal audit programmes.

To book please visit: <https://sofht.co.uk/course/internal-auditing/>

Course content

The course covers the entire process of internal auditing. From the use of risk assessment to determine audit plans, to developing templates and audit scopes to ensure thoroughness and consistency through to the completion of effective audits and the management of corrective actions. Workshops are run throughout the day to support the learning process. Successful completion of the short exam at the end of the course will lead to certification.

28th September 2023

PESTICIDES IN THE FOOD INDUSTRY

Online Training Course

The responsible use of pesticides has helped to ensure that there is a plentiful supply of high-quality fresh produce, cereals and food ingredients. But with thousands of pesticides available for use worldwide and continuing public concern over residues in food, it is important that those working in food supply chain companies have a good understanding of the issues that surround pesticide use, the benefits that they offer, techniques to minimise residues, legislation and consumer risk assessment.

Who should attend?

This course is aimed at Technical and Quality Managers and their staff responsible for the safety and integrity of fresh produce and food ingredients. Also, those entering food industry roles will gain an understanding in the key principles of pesticide use and management.

To book please visit: <https://sofht.co.uk/course/pesticides-in-food-industry-online-session/>

Course content

The course will provide information on:

- Pesticides - what are they, why are they used?
- Principles of Integrated Pest Management (IPM).
- Legislation governing the control of pesticides.
- How to reduce the risk of maximum residue level (MRL) exceedances.
- Supply chain controls and managing retailer requirements.
- Consumer risk assessment and due diligence sample planning.
- National and international residue surveillance and enforcement.
- Latest developments in residue analysis.

Don't miss

SOFHT's Training Academy Prospectus, covering our exciting training package, focusing on the topical issues affecting everyone working in today's fast-moving food industry.

Plus... Our E-Learning Prospectus, bringing together the essentials of food safety and hygiene in straightforward courses covering the basic principles and practices.



2nd – 6th October 2023

BRCGS LEAD AUDITOR

Online Training Course

This five-day in-depth course will provide an understanding of the Standard in terms of the protocol, requirements, and how to audit effectively.

Delegates will gain an in-depth guide to the requirements of the Standard, and learn how to undertake a BRCGS audit, including effective planning, conducting and reporting of the audit. Auditing techniques will be practiced and developed, to include the auditor competency skills required of Global Food Safety Initiative (GFSI) scheme auditors.

Delegates must have prior working knowledge of quality management systems and auditing within the relevant manufacturing sector, and also have completed a hazard analysis and critical control points (HACCP) course of at least two days duration.

Successful completion of this course, including the exam, forms part of the training necessary to become a BRCGS auditor. The steps necessary to complete your training must be arranged with a BRCGS approved certification body.

Before the course, you must have read and reviewed a copy of the Standard which is available free of charge from the BRCGS Bookshop. At the end of the course you will be assessed with an exam.

This course is part of the BRCGS Professional recognition programme.

Who should attend?

- Certification body auditors or new auditors seeking registration
- Technical and Quality Managers who wish to gain an in-depth understanding of the audit process
- Consultants

At the end of the course you will:

- Understand the background and benefits of the Global Standard for Food Safety
- Understand the relationship with other Standards: ISO and the GFSI – benchmarked standards
- Know the fundamental clauses and statements of intent
- Understand the BRCGS audit methodology, the enrolment program and the unannounced audit schemes
- Know how to close an audit and deal with corrective actions
- Know how reports are uploaded onto the BRCGS Directory and how certificates are issued
- Understand the benefits of a BRCGS Directory and how certificates are issued
- Understand the benefits of a BRCGS Directory listing
- Understand how certification bodies are monitored for compliance by BRCGS

To book please visit: <https://sofht.co.uk/course/lead-auditor-brcgs-new/>

5th October 2023

MANAGING YOUR PEST CONTROL CONTRACT

Online Training Course

Pest management is essential in any environment where food or food-grade packaging is manufactured or stored. This service is almost invariably contracted out to a specialist company, so effective management of the contractor is essential if the relationship is to work effectively. This one-day course will provide the information and advice necessary to implement and manage the contract successfully.

Those working in the food and food-grade packaging industry, hospitality, local authority and environmental health who are involved in managing pest control contracts.

Course content

To book please visit: <https://sofht.co.uk/course/managing-your-pest-control-online-session/>

The course will provide information on:

- What pests and why
- Understanding pesticide legislation
- Why have a contract
- The legal implications of using a contractor
- Setting your own objectives
- Understanding the contractor's objectives
- Establishing the specification selecting the contractor and monitoring performance

UPCOMING SOFHT TRAINING EVENTS

12th October 2023

LISTERIA MANAGEMENT & CONTROL

Online Training Course

Pest management is essential in any environment where food or food- grade packaging is manufactured or stored. This service is almost invariably contracted out to a specialist company, so effective management of the contractor is essential if the relationship is to work effectively. This one-day course will provide the information and advice necessary to implement and manage the contract successfully.

Who should attend?

This course is suitable for Hygiene Managers and Supervisors, Technical personnel involved in microbiological control, Auditors and anyone concerned with the control of this key pathogen.

Course content

The course is particularly suitable for non-microbiologists as the technical issues and terms will be clearly explained and placed into a

context that is easily understood.

The key learning outcomes of this course are that the delegate is equipped with the knowledge to:

- Identify key sources and reservoirs of Listeria species.
- Understand, interpret and select the results of suitable test methods for Listeria.
- Deploy practical control measures to minimise the risks of product contamination.

In addition, the role of cleaning and disinfection regimes and the training/awareness that can assist in establishing control. will be addressed.

To book please visit: <https://sofht.co.uk/course/listeria-management-control-2/>

19th October 2023

EFFECTIVE MANAGEMENT OF CLEANING AND HYGIENE

Online Training Course

This one-day course covers a subject which is key to all food businesses and has been refreshed to reflect current trends in hygiene management including expectations of major retailers and the BRC standards.

On completion of the course, delegates will be able to demonstrate how a hygiene management system meets the hygiene requirements of the process (related to control of microbiological contamination, allergen contamination, species authenticity, infestation); demonstrate the common cleaning methods employed; and demonstrate the elements of an effective hygiene management system.

Who should attend?

Relevant to any personnel working in a food production environment. It will be particularly beneficial to those working in Technical or

Hygiene roles.

Course content

The course will provide information on:

- Obstacles of maintaining good hygiene standards
- Effective hygiene management systems
- Importance of selecting the correct cleaning chemicals and materials
- Novel cleaning technologies
- Role of cleaning from the perspective of microbiological concerns, allergen control, species authenticity and pest prevention
- Systems for validating, verifying, and auditing hygiene standards
- Effective use of trend analysis and KPI targets

To book please visit: <https://sofht.co.uk/course/effective-management-of-cleaning-and-hygiene/>

24th October 2023

BRCGS: RISK ASSESSMENT

Online Training Course

This one-day course will provide delegates with a thorough understanding of risk assessment and enable them to use different risk assessment models. This is particularly useful when implementing product safety management systems onsite, and when implementing the requirements of the BRCGS.

This course is part of the BRCGS Professional recognition programme.

Who should attend?

- Technical and quality personnel

To book please visit: <https://sofht.co.uk/course/risk-assessment-brcgs/>

- Auditors
- Consultants

At the end of the course you will:

- Understand risk assessment terminology
- Be able to choose and use different risk assessment models for processes onsite
- Understand what BRCGS Global Standards expects from a thorough risk assessment

26th October & 2nd November 2023

LEVEL 3 AWARD IN HACCP FOR FOOD MANUFACTURING

Online Training Course

Food businesses are required by law to implement and effectively maintain a food safety management system based on the principles of HACCP.

Regulation (EC) No.852/2004 on the Hygiene of Foodstuffs also requires those responsible for the development and maintenance of HACCP systems to have received adequate training in the application of its principles.

Who should attend?

This accredited course is delivered on 2 consecutive days (RQF) and is aimed at supervisors, managers, owners and anyone else responsible for HACCP. Candidates will gain a practical understanding of HACCP based on industry best practice, current legislation and real-life case studies. The course materials also include a comprehensive level 3 textbook.

We recommend that you have completed a level 3 food safety course prior to enrolment although this is not essential.

Assessment method

The assessment method for this qualification is a one-hour examination, consisting of 30 multiple choice questions. To pass, 18 or more questions must be answered correctly. A merit will be awarded for 24 or more questions answered correctly.

To book please visit: <https://sofht.co.uk/course/level-3-award-in-haccp-for-food-manufacturing/>

Course programme

DAY 1

- Introduction to food safety management
- Common food safety hazards
- Pre-requisite programmes
- The legal requirements for HACCP
- Preparing for the implementation of HACCP
- Flow diagrams
- Hazard analysis and control measures
- Critical control point
- Critical limits, target levels and tolerances

DAY 2

- Monitoring
- Corrective actions
- Verification vs validation
- Documentation and records
- HACCP Preview
- Examination



The Society of
Food Hygiene
and Technology

CONFERENCE & EXHIBITION

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NOW**

SOFHT

Annual Lecture, Lunch & Awards 2023

THURSDAY 16TH NOVEMBER 2023

With Guest Speaker **Adam Henson**

