



The Society of[®]
Food Hygiene
and Technology

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SOFHT FOCUS

The Magazine of the Society of Food Hygiene and Technology

www.sofht.co.uk

BRCGS Global Standard for Food Safety - Issue 9

The impact of
pre-requisite programs
on food safety
management
systems

CONFERENCE & EXHIBITION: WRITE UP & PHOTOS INSIDE

PLUS ARTICLES ON:

Thoughts from our Honorary President – Professor Chris Elliott

Training courses - online & classroom

E-Learning courses





The Society of[®]
Food Hygiene
and Technology



SOFHT *Summer* **LECTURE & AGM**

THURSDAY 27TH JUNE 2024

THE NATIONAL MEMORIAL ARBORETUM, STAFFORDSHIRE

GUEST LECTURER Professor Chris Elliott
Queens University Belfast & Honorary President of SOFHT



Sponsored by



THOUGHTS FROM THE EDITOR...



Welcome to the Spring edition of SOFHT Focus.

At last the snowdrops and daffodils are out and fingers crossed the weather will improve and the fields will get a chance to recover from all this rain!

In this edition we 'focus' on our recent BRCGS pre-requisites conference in Stoke on Trent. I was disappointed not to be able to attend but have seen lots of positive feedback from attendees, speakers and exhibitors alike. The event was, as usual, very well organised by Karen and the team with attendees finding it useful and insightful with great connections made. Peter Littleton, our Event and Training Director has produced an excellent summary of the day which can be found on page 8 – thanks for doing this Peter. Copies of the presentations are also available in the Members Area of our SOFHT website here: <https://sofht.co.uk/login/>

The spotlight on a SOFHT Director in the edition is Dawn Welham, Quality Assurance Director – Aldi Stores Ltd. Dawn is interviewed by our Chair, Alan Lacey and answers questions on how she got into the food industry and how she spends her limited spare time. Thanks again Alan and Dawn for sharing this interesting insight.

The next edition will be following our Summer Lecture & AGM at the National Memorial Arboretum which promises to be a fantastic event. I'm really looking forward to hearing from our Honorary President, Professor Chris Elliott and catching up with everyone. So make sure you get your place booked. In the meantime, you can hear from Chris in his first article as Honorary President of SOFHT on page 5.

Finally, as ever if you have any feedback, ideas or would like to share an article in the SOFHT Focus please do get in touch.

Dianne Waite,
Editor SOFHT Focus

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Introduction

ALAN LACEY, SOFHT CHAIR

Welcome to our Spring issue!

I hope the year has started well for everyone. It certainly has for SOFHT with our first conference of the year being a great success with a high number of delegates and brilliant feedback. We are planning ahead for a program of events throughout the year and arrangements for both the Summer Lecture and the Annual Lunch are already in place.

We were sad to learn that the House of St Barnabas Charity had to close its doors in January – those who attended our SCM meeting there last year were impressed by the work they did in helping homeless and unemployed people make a fresh start, often in the food industry. We hope that they find a way to continue their excellent work.

Our SCM lunch took place in early February and our Honorary President, Professor Chris Elliott came over from Belfast to speak to the guests – more on that later.

I travelled to the Far East in January, and it was good to see so many familiar member company names cropping up and contributing to food safety standards on the other side of the world.

Best regards

Alan

Supporting Company Members Meeting

On 8th February we were back at the National Liberal Club in London for our winter meeting.

Professor Chris Elliott, our Honorary President and founder of the Institute for Global Food Security at Queen's University Belfast, was able to take time from his busy schedule to join us. It was good to hear Chris express how pleased he was to be working with us and after an excellent lunch, Chris spoke about a range of topical food issues from ultra processed foods and alternative protein sources, to organized crime controlling some

sectors of agriculture in some countries. He also highlighted the lack of reference to food safety in so many food business plans. Chris pitched some challenging questions to the group which stimulated some great discussion.

Before he left we were able to formally present him with the Dorothy Cullinane Award which was announced at the lunch last November.



THOUGHTS FROM OUR...

Honorary President Professor Chris Elliott

I am absolutely thrilled to become the first Honorary President of your Society.

I've had a chance to meet with some of the supporting company members and Directors within SOFHT and literally cannot wait until the AGM in June to engage with as many members as possible. As a university academic its normal to read and research a lot about a particular scientific area and in my case, it is very much about food safety and the wider topic of food integrity.

As the invited speaker at this year's Summer Lecture in June, I hope to bring a few insights about what I see are some of the 'burning issues' at home and aboard on these important topics. But much more than this I have always enjoyed and greatly benefited from talking with those in the food industry and associated businesses about what the issues are that face the sector now and in the near term. To be honest I think I learn more from these types of conversations than vice versa!

To give you an example of this, just this week I read in the Guardian that the number of hospitalizations due to Salmonella are at an all-time high and cases of E. coli and Campylobacter are also at record levels. In the article there are some vastly different opinions about why this is the case. These range from better diagnostics, cutbacks in local government to issues around cheap imports. I'm really not sure of what the true underlying causes are and its most likely a combination of all of the above plus other as yet unidentified factors. I do wonder if some form of AI would help get to the root causes? I'm very much engaged in the use of predictive analytics to determine what food safety and fraud incidents might be around the corner and looking back at trends is an important aspect of this. This is something I intend to investigate.

In my new role with SOFHT I really hope to help promote the excellent work the Society does through some of the articles I write for magazines and the many stakeholders I meet during my 'day job.' For those who know me there will always be a 'challenge function' where I ask sometimes tricky questions about what the future direction might be for an organisation. In return, I really like to be challenged and I think there will be a number of great discussions and debates with members of SOFHT going forward!

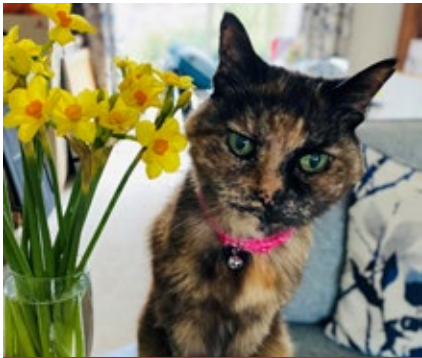
Best Regards,
Chris



New Members

We are pleased to welcome the following members to SOFHT:

| Gold |
|-----------------------------------|
| i2 FAST |
| Silver |
| Cardiff Metropolitan University |
| TPS Tech Services |
| Bronze Personal |
| Audrey Castleton |
| Sarah Dowdell |
| Student |
| Adeniyi Ademiluyi |
| Adepeju Faniyi Aderonke |
| Moyinoluwa Mary |
| Michael Owobowale |
| Taiwo Oyekunle |
| Sheffield Hallam University (x17) |



Lizzie Latest

The sun is shining, the days are getting longer, and the daffodils are coming into bloom, making Lizzie a very happy cat!

Although she prefers a tin of tuna to chocolate, she'd like to wish all the membership an enjoyable Easter break and to remind you not to eat too many Easter eggs!

FOCUS on a SOFHT Director

Dawn Welham

In this edition, we speak to SOFHT Director Dawn Welham about her career, her views on food safety and balancing her life in a demanding job with being a mum to five. Like many experts and influencers in the food industry, Dawn started her career in the public sector but was soon drawn to the buzz and variety of working in food retail.

How did you get into the food industry?

I grew up in a family owned business which brought me into contact with Regulators from an early age. I qualified as an Environmental Health Officer then seized the opportunity to work in the private sector. I realised I could make a positive difference from within the industry.

Biggest influences?

I love retail and I love the fact that I get to work with an amazing team of high caliber food and product safety practitioners. The pace is incredible and not a day goes past without an opportunity to learn from those around me.

And people?

I was delighted when Professor Chris Elliott, a hero of mine, agreed to be the Honorary President of SOFHT. Also Professor Hugh Pennington – both Chris and Hugh are gamechangers who live and breathe doing the right thing no matter who is looking (or not!) and who is listening (or not!)

Career Highlights?

I love working in retail and have been fortunate to be in a position of influencing change and currently, making compliance simpler, easier to achieve and cost effective. I get to be creative in a technical environment and meet enormously talented individuals along the way, sharing best practice on a global scale. Being

appointed as President of the Chartered Institute of Environmental Health was also a career highlight for me – essentially coming full circle. I have always believed in encouraging great people both in regulatory roles and within the industry to work together – we all want the same thing!. Joining Aldi was the best decision I've made in the past few years.

What do you see as the biggest challenges facing the food industry?

We have a number of very significant challenges looming. Firstly and foremost, we need to face into the very real issue looming of food security. Secondly, the core principles of food safety are the same the world over, yet we have such different regulations and interpretations that can on occasion create unintended consequences. There is also the ongoing conflicting debates regarding ultra processed foods. Finally, of great concern, is the lack of a strong talent pipeline of high caliber food safety practitioners. A lot of knowledge and great experience will be lost by some exceptional colleagues choosing to retire within the next few years.

How do you see SOFHT and what is its relevance to the UK and International food industry?

We are unique in that our membership is for everyone, whether a regulator, a hygiene specialist, in manufacturing, production or retailing, support services, pest control etc. We create a safe space for people to connect, learn, share best



practice. We all want the same outcome and we strive to achieve that at affordable pricing structures.

What do you do to relax?

I don't! Up early most days to run before work, more running at weekends training for marathons, most evenings spent climbing- indoor bouldering walls with at least one of the children. I like to be busy, and enjoy crosswords and other word puzzles, and I'm enjoying reading 80/20 Running by Matt Fitzgerald. My youngest daughter keeps us busy with hockey, netball and cricket.

Favourite holiday destination? Anywhere on your wish list?

Kielder in Northumbria, or anywhere in Yorkshire where I can get Yorkshire tea and a scone. Very simple tastes!

Green tea or red wine?

Red wine or Yorkshire Tea (decaf)... what is green tea?!

Live theatre or a box set?

Neither. I find it difficult to sit still for long enough to watch anything.

Do you enjoy cooking for the family?

I never cook, not my job! We are lucky my husband Paul and my sons are great cooks. My favourite dish to be cooked for me is a roast dinner minus the meat but with plenty of homemade Yorkshire puddings – delicious!



2024

Annual Lecture, Lunch & Awards

THURSDAY 21ST NOVEMBER 2024

THE BREWERY, LONDON EC1Y 4SD

GUEST LECTURER **Ruth Goodman**



Sponsored by **FoodAlert**

SOFHT CONFERENCE & EXHIBITION

BRCGS Global Standard for Food Safety - Issue 9

The impact of pre-requisite
programs on food safety
management systems



On Tuesday 27th February, SOFHT hosted its first conference of 2024 at the DoubleTree by Hilton in Stoke on Trent, sponsored by Christeyns Food Hygiene and Vikan.

The event was well attended with over 130 delegates from all industry, and focused on areas of the BRCGS standard issue 9 that continue to pose a challenge to food manufacturers, based on non-conformities discovered during the previous 12 months of audits. The conference agenda brought together the industry's expertise on the common prerequisite aspects of the standard, as well as individuals directly dealing with the challenges and auditors who work on the front lines of food safety.

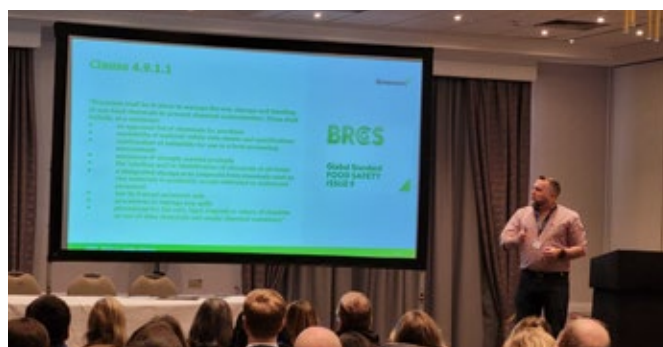
To open the conference, **John Figgins**, Senior Technical Manager at BRCGS, spoke about the top non-conformities that have been logged against Issue 9 of the Global Standard for Food Safety. Many of these were related to a failure in a pre-requisite programme and formed the basis of many of the subsequent presentations through the day. John also looked at the root cause of these nonconformities and how these impact on the audited company's performance when audited.



The next presentation from **Sarah Whiting**, Raw Material, Supply Chain and Technical Training Manager at 2 Sisters Food Group, outlined the varied role that a Hygiene Manager can undertake in a food manufacturing environment and how amongst all these duties they have to find time to actually undertake cleaning & disinfection. She went on to outline the challenges that these individuals face and how they conduct the activities of the hygiene team to deliver safe, hygienic food manufacturing environments.



Phil May, Group Hygiene Manager at Greencore then talked about the practical handling of the chemicals involved in achieving safe and hygienic food contact surfaces. He outlined the aspects that the Hygiene Manager must understand and appreciate on a daily basis. Phil also outlined the use of chemicals and best practice for safe handling of non-food chemicals on site.



After the morning break, where delegates were invited to visit the exhibition area, **Phil Kulkowski**, Senior Hygiene Consultant at Hygiene Improvement Solutions (HIS) took to the stage to run through getting the best from and from the hygiene manager. He outlined how to include these vital individuals in the factory management team and the importance of reviewing the hygiene protocols to achieve food safety. He covered the importance of clear communication, setting clear goals and fostering an understanding of the role of hygiene throughout the management team.



Nic Sharman of Nic Sharman Consultancy took the group through the ownership, provenance and management of the pre-requisites programmes as well as the importance of the guardians of food safety. These vital individuals are those responsible for the food safety standards and are clearly identified, empowered and trained - true empowerment in food safety. Nic continued to explore the culture aspects of the interaction with the nonconformities that John outlined at the start of the day.



The next presentation from **Nigel Blitz**, Safety & Quality Specialist – Hygiene at Campden BRI, spoke on the subject of how training can fit into pre-requisite programmes and so influence the effectiveness of food safety management systems. He covered a review of the role of training in achieving the company's goals and reinforced how good communication skills as essential.



SOFHT CONFERENCE & EXHIBITION

After lunch, **Professor John Holah** of Pendennis Food Hygiene, opened the afternoon session talking about the importance of hygienic design and modification of existing equipment. He focused on the hygienic design lifecycle and the development of this area in the global food safety standards linked into HACCP. John also outlined the work of the HDRA (hygienic design risk assessment working group) which is considering the likelihood of presence of hazards and the potential negative impact of the contamination.

Nick Willets, Operations Director at Willett Food Projects continued the hygiene design theme by addressing the issue of wall design and cleanability based on his experience of providing walls and wall finishes in the food manufacturing environment. He outlined the wall finishes that were suitable for food operations and the considerations that should be given to the installation and maintenance.

The need for door maintenance and control was then outlined by **Blake Drysdale**, Marketing and Innovation Manager at Tekta. He commented that this subject should be fairly simple to action and described common challenges with doors from gaps to construction, as well as proposing solutions to address these challenges.

The final presentation was from **Steve Arnold**, Food Standards Manager – EU & US at SMC. He tackled the vital area of compressed air and providing that resource without contamination from pathogens, viruses and oil. He outlined the typical uses for compressed air with examples of direct and indirect product contact in food manufacturing environments. Steve also outlined the international standards that should be considered when evaluating compressed air.

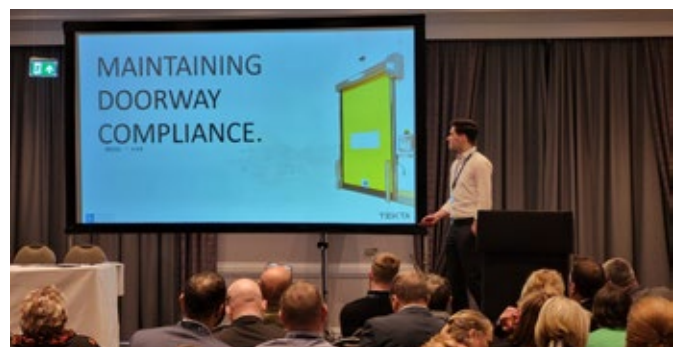
The final session of the day featured a panel discussion featuring **Mark Fincham**, Technical Product Manager – Food at LRQA, **Alison Friel**, Director of Technical Services at NSF, and **Jawad Haidery**, Group Technical Services Director at The Compleat Food Group along with **John Figgins**, talking about their experiences of nonconformities under issue 9 of the BRCGS standard.

The conference was kindly sponsored by Christeyns Food Hygiene and Vikan (please see their articles on pages 14 and 16), and 14 other member companies exhibited:

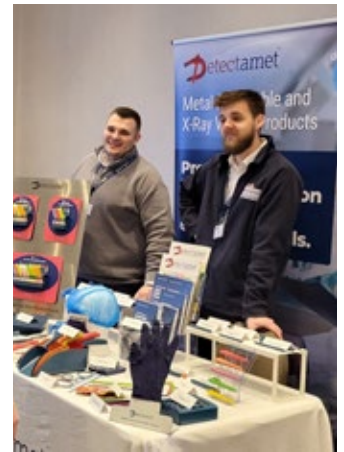
Addmaster • Detectamet • Ecolab • G&S Penrith • Hygiene Improvement Solutions • Killgerm • LRQA • Neogen • NSF • Pal • Pestokill • Rokill • SpaceVac • Sterilex

Copies of the presentations and marketing information from the exhibitors are now available on the SOFHT website in the members area should you have missed it:

<https://sofht.co.uk/login/>



MEET OUR SPONSORS & EXHIBITORS



OUR CONFERENCE SPONSOR – CHRISTEYNS FOOD HYGIENE



Since our creation in 1989 by our founder, and former owner, John Bell we have constantly strived to provide the highest quality products and services combined with industry leading service and support to our customers. This passion has led to an enviable reputation within our chosen sectors particularly when combined with our world-class CIP and engineering knowledge and expertise.

In 2012, we attracted the attention of the international family owned Christeyns group and joined their ranks as part of Christeyns Food Hygiene becoming a full member of the family in 2017 when John decided to retire leaving his creation in the safest of hands. Since that point our flair and ability has merged with our European partners to bring to our UK and Irish customer base an enhanced range of detergents, disinfectants and services drawing on experts from Finland to Morocco and France to the Czech Republic.

With our speciality laboratory facilities in Warrington (supported by partner labs in Belgium, Spain, Italy and the Czech Republic) we can analyse debris and items of equipment to devise the most effective detergent solutions to ensure that your clean is the most efficient possible in terms of chemical composition, time and cost whilst providing the safest possible solution for your staff.

Our innovation continues to include unique hygiene testing & verification tests, an industry leading training offering and the world's first BSI Kitemark™ hand sanitiser to provide our customers with the reassurance that our products have been independently assessed and evaluated and found to meet the most demanding of standards. That commitment to demanding standards extends to our dedication to the environment as well as the health & safety of our employees with our accreditation to BS EN 9001, BS EN 14001 and BS EN 45000 ensuring that the management of our business is world class in all aspects.

This innovation extends to not only products, but also to the services we provide to our customers. With our tri-partnership with hygiene application specialists Foamico and installation engineers HMD we can offer complete turn-key equipment design and installation for the effective and efficient application of our detergent and disinfectant formulations. Other partnerships include with waste handlers, specialist trainers, water treatment and reclamation/re-use and our own training academy which was awarded the coveted SOFHT "Training Company of the Year" in 2023.

However, our expertise isn't just limited to supporting our customers. We actively support many stakeholders throughout the food, dairy and beverage sectors, such as: -

- Campden BRI as a member of the Scientific & Technical Committee.
- Numerous academic organisations such as Cardiff Met, Reaseheath College, National Centre for Food Manufacturing & Sheffield Hallam.
- SOFHT as Events & Training Services Director
- Anaphylaxis UK as a member of the Corporate Panel advising on the use of cleaning and hygiene as an allergen control as well as serving on the Board of Trustees.
- The Society of Dairy Technology.
- IFST Food Safety SIG.

For these and so many more reasons our customers trust Christeyns Food Hygiene with supporting their food safety management systems and can truly #feelsafewithus



**We help to make sure
food is safe to eat.
That's our passion.**

● **FEEL SAFE WITH US**

YOUR PARTNER IN HYGIENE SOLUTIONS

TRUST CHRISTEYNS SOLUTIONS FOR
HIGH QUALITY HYGIENE PRODUCTS,
CONSISTENT RESULTS AND
PROBLEM-FREE PRODUCTION.



CHRISTEYNS

FOOD HYGIENE

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T: 01925 234696 E: UK-FOODINFO@CHRISTEYNS.COM WWW.CHRISTEYNS.COM



Vikan is the world's leading supplier and manufacturer of hygienic cleaning tools for the food and beverage industry and other hygiene-sensitive environments.

With headquarters in Denmark and over a century of experience, we've amassed the industry's biggest bank of hygiene and regulatory insights and used this to develop the world's most effective professional cleaning tools and advisory services. All to make sure that our customers can deliver each and every product they manufacture with pride and confidence.

Our marketing leading Site Survey is a service we offer you free of charge. One of our colour coding experts will visit you on-site and together you will go through your facility and map out your cleaning needs. It will usually take a couple of hours, but we'll spend as much time as you need.

After the visit, you'll receive a report with a colour-coding plan and a product list with an area-by-area inventory of the tools. The report is great for external and internal audits, it makes re-ordering tools easy, and you can always find it behind the login on Vikan.com, where you can easily access product data sheets and Declaration of Compliance for each tool.

When you do business with Vikan, you can count on a hygiene partner that is acknowledged worldwide for professional tools, expert advice, functional design, superior quality and a pioneering spirit.





Help Prevent Allergen Cross-Contact with Colour-Coding

The use of colour to aid allergen segregation and minimise the risk of cross-contact can be highly effective. Whether you need to segregate by area or equipment Vikan can help. Our site survey provides you with a colour-coded area plan that makes it easier to separate processes, zones, and equipment. Our cleaning and food handling tools are available in up to 12-colours, to help visualise your cross-contact prevention plan.



Let us help with your allergen challenges.
Contact us a sales@vikan.co.uk.

UPCOMING SOFHT TRAINING EVENTS

20th March

MANAGING YOUR PEST CONTROL

Online

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?

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:

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

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

22nd March

PESTICIDES IN THE FOOD INDUSTRY

Online (1/2 day)

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.

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.

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

27th March / 3rd April

LEVEL 3 AWARD IN HACCP FOR FOOD MANUFACTURING

Online

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 1 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.

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

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

2nd April

LEADING & MANAGING A POSITIVE FOOD SAFETY CULTURE

Online

Building a business culture that supports a strong food safety ethic and behaviour is becoming more and more important. It is simply not enough to train your food handlers in prerequisite programmes and HACCP plans. The right culture needs to be embedded throughout the business and be led from the top. This course takes a step-by-step approach in how you can develop and maintain a positive food safety culture that delivers safe food to your customers and looks after your brand. Content is particularly useful in providing key knowledge in achieving new and additional requirements within the BRC Global Standard for Food Safety Issue 8. These include food safety culture (clause: 1.1.2) and management review (1.1.4).

Who should attend?

This course is intended for food safety professionals and leaders in

businesses where food safety is paramount. It applies to all sectors including small independent food manufacturers and retailers, hospitality and food manufacturing.

Course Content:

The course will provide information on:

- Introduction to food safety culture
- Factors influencing a food safety culture
- The role of leadership and management
- Components of a food safety culture
- How to assess an existing food safety culture
- Developing and promoting a positive food safety culture
- How to create a clear plan for continual success.

To book please visit: <https://sofht.co.uk/product/leading-managing-a-positive-food-safety-culture-online-session-2/>

UPCOMING SOFHT TRAINING EVENTS

9th April

INTERNAL AUDITING

Online

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/product/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.

10th, 17th & 24th April

INTRODUCTION TO MICROBIOLOGY ****NEW****

Online

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

Who should attend?

This course can be used as a refresher for those with some previous training in Microbiology and / or as an introduction for those working within Technical and Quality roles within a food manufacturing / handling environment.

Course objectives:

- To Develop a greater understanding of Food Microbiology
- Gain confidence with Environmental Monitoring processes and requirements and how to assess the microbial risks in food products
- Understand how the laboratory undertakes testing and interpreting the results

To book please visit: <https://sofht.co.uk/product/introduction-to-microbiology/>

Day 1 – Introduction to Micro-organisms

This first session will introduce micro-organisms and their growth and development requirements, before establishing the main micro-organisms that can affect food production and the difference between foodborne illness and food poisoning, which could influence the decision-making process within the production environment.

Day 2 – Factory Testing for Micro-organisms

This second part will focus on the best practice in the food production environment to identify and control micro-organisms and highlight how a product microbial risk assessment approach should be considered

Day 3 – The Microbiology Laboratory

The final session will cover microbiology laboratory testing, explain how to interpret the testing results and give insight into the new technologies that will enhance current traditional microbiology testing

11th April

FOOD DEFENCE & VULNERABILITY ASSESSMENT

Online

This one-day course will provide you with a thorough understanding of industry recognised food defence and vulnerability assessment techniques. This is particularly useful when implementing or maintaining product safety management systems and the requirements of the BRCGS Global Standards on site.

Who should attend?

This course is suitable for Technical personnel involved in undertaking food defence and vulnerability assessments within their business.

Course objectives:

At the end of the course you will:

- Understand food fraud
- Know BRCGS food defence and vulnerability requirements
- Be able to cost food fraud efficiently
- Have the tools and techniques required to undertake a food defence assessment as well as a vulnerability assessment, which are: Horizon scanning, risk maps, threat information register, process flow, supply chain maps, threat identification, mitigation controls and review measures.

To book please visit: <https://sofht.co.uk/product/food-defence-vulnerability-assessment/>

11th April

SENSORY EVALUATION FOR QUALITY ASSURANCE ****NEW****

Classroom

Who should attend?

Suitable for employees in product development, technical and quality departments, purchasing/buying departments

Learning outcomes:

- Understand the term sensory evaluation
- Appreciate the role and benefits of sensory evaluation in maintaining quality in food and beverage products
- Understand the different test methods and their uses
- Appreciate how to set up acceptance and discrimination panels
- Understand the principles of descriptive panels

To book please visit: <https://sofht.co.uk/product/new-sensory-evaluation-for-quality-assurance/>

16th April

SENSORY EVALUATION: UNDERSTANDING SENSORY PANELS AND TEST METHODS

****NEW****

Classroom

Who should attend?

Suitable for employees in product development, technical and quality departments

Learning outcomes:

- Understand the term sensory evaluation
- Appreciate the role and benefits of sensory evaluation to the food and beverage industry
- Understand and apply the different test methods and their uses
- Explore the recruitment and selection of a panel
- Appreciate how to set up acceptance and discrimination panels
- Understand and apply the principles of descriptive panels

To book please visit: <https://sofht.co.uk/product/new-sensory-evaluation-understanding-sensory-panels-and-test-methods/>

17th April

FOOD PESTS AND THEIR CONTROL ****NEW****

Online (1/2 day)

In order to practice effective pest management, it is important to understand pest biology, behaviour and control. Food businesses remain responsible for pest management even though the monitoring and control activities might be contracted out to a specialist pest control company. This course will discuss food pests at a level commensurate with food industry management.

Who should attend?

Food industry managers responsible for pest management.

Course content:

- Relevant level of biology
- Behaviour and control of applicable flies, cockroaches, stored product insects and rodents that infest food businesses

To book please visit: <https://sofht.co.uk/product/new-food-pests-and-their-control/>

UPCOMING SOFHT TRAINING EVENTS

25th April

LISTERIA MANAGEMENT & CONTROL

Online

This course will examine the practical identification, management and control of Listeria species in a food, dairy or beverage processing environment. Using case studies to examine the root cause of several notable outbreaks/ incidents and discuss the actions that could have been taken to prevent the issues.

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/product/listeria-management-control-2/>

29th – 30th April

INTERNAL AUDITOR BRCGS ****NEW****

Online

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?

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

Course content:

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

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

9th May

BRCGS VALIDATION AND VERIFICATION – ISSUE 9

Online

This one-day course will provide delegates with a thorough understanding of validation and verification so they know the level of detail required for each process and are able to use validation and verification in practice. This is especially helpful when implementing some of the requirements in the BRCGS.

This course is part of the BRCGS Professional recognition programme.

Who should attend?

Quality and safety management staff at manufacturing, storage and distribution and retail sites, Auditors and Consultants

Course objectives:

At the end of the course you will:

- Be able to define and understand the terms validation and verification
- Understand the level of detail required for each process
- Be able to use validation and verification in practice
- Appreciate how validation and verification relate to conformance to the BRCGS.

To book please visit: <https://sofht.co.uk/product/brcgs-validation-and-verification-issue-9/>

13th – 17th May

LEAD AUDITOR BRCGS ****NEW****

Online

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. 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 and Consultants.

Course objectives:

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/product/lead-auditor-brcgs-new/>

UPCOMING SOFHT TRAINING EVENTS

14th May

TRACEABILITY, LEGISLATION & PRACTICAL APPLICATION ****NEW****

Online (1/2 day)

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. Is the view that one step forward and one step back traceability is sufficient for a business? It is key to be able to conduct mass balance traceability and fully understand the requirements of the traceability system in a timely manner.

This half day virtual course will provide the background and general overview for the EU legal requirements for traceability. It will also look at the practical application to manage traceability to conduct a forward and backwards trace.

Who should attend?

This is suitable for Quality Managers, Production supervisors, and Food 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
- Logical steps to deliver an effective traceability system
- Establishing traceability and recall tests

To book please visit: <https://sofht.co.uk/product/new-traceability-legislation-practical-application/>

15th May

ROOT CAUSE ANALYSIS

Online

There is an increasing expectation and focus on the use of Root Cause Analysis (RCA) in relation to audit and other non-conformances. This course provides practical guidance on RCA techniques which can easily be adopted into your business with effective results.

Who should attend?

The course is suitable for anybody with responsibility for investigating non-conformances or managing corrective actions within their company.

Course content:

The course is workshop based and will take delegates through the RCA process from the point at which a non-conformance has been identified. Scenarios will be explored where the RCA process is used to generate outcomes significantly different and ultimately more effective than those designed simply to address the symptoms of the problem.

To book please visit: <https://sofht.co.uk/product/root-cause-analysis/>

17th May, 24th May, 31st May, 7th June, 14th June

LEVEL 4 AWARD IN HACCP FOR MANAGEMENT (CODEX PRINCIPLES) (RQF)

Online

This Level 4 HACCP for Management Course for both food manufacturers and caterers in a flexible 'Fast Track' format to enable busy senior managers in the food industry to secure quality training without having to leave their business for consecutive days at a time. You could just attend one day for an attendance certificate if a particular module was of interest to you! Please contact the SOFHT office.

Who should attend?

The Level 4 Award in HACCP for Management (CODEX Principles) (RQF) is aimed at learners who are working at management level within food manufacturing and catering environments, quality assurance staff or members of the HACCP team. This qualification would also be useful for trainers, auditors, enforcers and other food safety professionals. The objective of the qualification is to provide learners with the knowledge needed to develop, implement and evaluate CODEX-based HACCP food safety. Unlike other Level 4 HACCP training courses where modules are taken consecutively often meaning senior staff have to be off-site for a whole week, modules in SOFHT's five-day food HACCP course will be run one day a week over five consecutive weeks (30 guided learning hours).

Assessment method

This qualification is assessed by a written examination that must be completed within 2.5 hours. The examination consists of 2 sections. Learners must achieve 60% in each section to be awarded an overall pass. Marks from both sections of the exam will be added together to determine the learner's overall grade. Learners will achieve a merit with a total overall score of 70-79 (70%) and a distinction with a total overall score of 80-100 (80%).

Course programme

Day 1:

- Introduction to HACCP and Food Safety Management Systems
- HACCP and Legislation
- Food Safety Management Certification Schemes

- Management Commitment
- Prerequisite Programmes and Operational Prerequisite Programmes

Note: Homework and suggested reading is offered at the end of each learning module.

Day 2:

- The HACCP Team and HACCP Team Leader
- Scope and Terms of Reference
- Product and Process Description
- Intended Use
- Construction and On-site Confirmation of the Process
- Flow Diagram
- The CODEX 3 stages of Hazard Analysis

Day 3:

- Critical Control Points
- Operational and Critical Limits
- Monitoring
- Corrective Actions
- Implementation

Day 4:

- Validation versus Verification
- HACCP Documentation and Records
- Review
- Maintenance of the HACCP System

Day 5:

- Revision
- Discussion and Review
- Lunch
- Written Examination

To book please visit: <https://sofht.co.uk/product/level-4-award-in-haccp-for-management-codex-principles-rqf-fast-track-training/>

29th May

PEST AWARENESS FOR FOOD MANAGERS ****NEW****

Online (1/2 day)

Food products are very attractive to a wide variety of pests that can wreak havoc on your business if they get the opportunity. Pest intrusion is common, but if swift action is taken to manage the situation, then harm to the business can be avoided. The aim of this course is to give you a general understanding of pests that will help you to: minimise the potential for pest infestation and manifestation, be vigilant in detecting pests early, and work in partnership with your pest control contractor to eliminate any infestations that do occur.

Who should attend?

Any managers in food and allied industries

Course content:

- Outline of biology & behaviour of the principal pests (rodents, crawling Insects, flying insects, birds)
- Signs of infestation
- Principle prevention methods
- Pest monitoring
- Overview of control methods

To book please visit: <https://sofht.co.uk/product/pest-awareness-for-food-managers-new/>

UPCOMING SOFHT TRAINING EVENTS

26th June

PEST PREVENTION ****NEW****

Online (1/2 day)

It is better to prevent pest infestation proactively rather than allow pests to infest and then instigate control measures. There are certain good housekeeping and proofing practices that can be implemented to prevent pest activity on any site. This course discusses the principal methods of preventing pest infestation and hampering pest activity.

To book please visit: <https://sofht.co.uk/product/new-pest-prevention/>

Who should attend?

Food industry managers.

Course content:

- Considerations for effective proofing of food premises
- Eliminating pest harbourage
- Good housekeeping
- Pest-safe waste management

E-LEARNING COURSES

LEVEL 1 FOOD HYGIENE AND SAFETY FOR CATERING

<https://sofht.co.uk/product/level-1-food-hygiene-and-safety-for-catering/>

LEVEL 1 FOOD HYGIENE AND SAFETY FOR MANUFACTURING (MULTIPLE LANGUAGES)

<https://sofht.co.uk/product/level-1-food-hygiene-and-safety-for-manufacturing/>

LEVEL 1 FOOD HYGIENE AND SAFETY FOR RETAIL

<https://sofht.co.uk/product/level-1-food-hygiene-and-safety-for-retail/>

LEVEL 1 – HACCP AWARENESS

<https://sofht.co.uk/product/level-1-haccp-awareness/>

LEVEL 2 FOOD HYGIENE AND SAFETY FOR CATERING (MULTIPLE LANGUAGES)

<https://sofht.co.uk/product/level-2-food-hygiene-and-safety-for-catering/>

LEVEL 2 FOOD HYGIENE AND SAFETY FOR MANUFACTURING (MULTIPLE LANGUAGES)

<https://sofht.co.uk/product/level-2-food-hygiene-and-safety-for-manufacturing/>

LEVEL 2 FOOD HYGIENE AND SAFETY FOR RETAIL

<https://sofht.co.uk/product/level-2-food-hygiene-and-safety-for-retail/>

LEVEL 2 FOOD SAFETY ASSESSMENT REFRESHER (ENGLISH)

<https://sofht.co.uk/product/level-2-food-safety-assessment-refresher-english/>

LEVEL 2 FOOD SAFETY ASSESSMENT REFRESHER (POLISH)

<https://sofht.co.uk/product/level-2-food-safety-assessment-refresher-polish/>

LEVEL 2 FOOD SAFETY ASSESSMENT REFRESHER (ROMANIAN)

<https://sofht.co.uk/product/level-2-food-safety-assessment-refresher-romanian/>

LEVEL 2 HACCP

<https://sofht.co.uk/product/level-2-haccp/>

LEVEL 2 HEALTH & SAFETY

<https://sofht.co.uk/product/level-2-health-safety/>

LEVEL 2 TACCP & VACCP – UNDERSTANDING

<https://sofht.co.uk/product/taccp-vaccp/>

LEVEL 3 FOOD SAFETY REFRESHER

<https://sofht.co.uk/product/level-3-food-safety-refresher/>



LEVEL 3 MANAGING HACCP

<https://sofht.co.uk/product/level-3-haccp-training-course-in-managing/>

LEVEL 3 SUPERVISING FOOD SAFETY

<https://sofht.co.uk/product/level-3-haccp-training-course-in-managing/>

ALLERGEN AWARENESS

<https://sofht.co.uk/product/allergen-awareness-including-natashas-law/>

ASBESTOS AWARENESS

<https://sofht.co.uk/product/asbestos-awareness/>

CLEANING IN THE FOOD INDUSTRY

<https://sofht.co.uk/product/cleaning-in-the-food-industry/>

COSHH

<https://sofht.co.uk/product/coshh/>

DISPLAY SCREEN EQUIPMENT ASSESSMENT (DSEA)

<https://sofht.co.uk/product/display-screen-equipment-assessment-dsea/>

E.COLI 0157:H7 - UNDERSTANDING

<https://sofht.co.uk/product/understanding-e-coli/>

EQUALITY & DIVERSITY

<https://sofht.co.uk/product/equality-diversity/>

FIRE SAFETY AWARENESS

<https://sofht.co.uk/product/fire-safety-awareness/>

FOOD LABELLING

<https://sofht.co.uk/product/food-labelling/>

FOOD NUTRITION & HEALTHY EATING

<https://sofht.co.uk/product/food-nutrition-healthy-eating-2/>

GENERAL DATA PROTECTION REGULATION (GDPR)

<https://sofht.co.uk/product/general-data-protection-regulation-gdpr/>

HAND HYGIENE FOR FOOD WORKERS

<https://sofht.co.uk/product/hand-hygiene/>

INTERNAL AUDITING & ROOT CAUSE ANALYSIS

<https://sofht.co.uk/product/internal-auditing-root-cause-analysis/>

INTRODUCTION TO FOOD SAFETY

<https://sofht.co.uk/product/introduction-to-food-safety/>

LADDER USE

<https://sofht.co.uk/product/ladder-use/>

LEGIONNAIRES DISEASE - UNDERSTANDING

<https://sofht.co.uk/product/legionnaire-disease-understanding/>

LISTERIA MONOCYTOGENES AWARENESS

<https://sofht.co.uk/product/listeria-awareness/>

MANAGEMENT & SUPERVISORY

<https://sofht.co.uk/product/management-supervisory/>

MANAGING DISINFECTION AND HYGIENE

<https://sofht.co.uk/product/managing-disinfection-and-hygiene/>

MANUAL HANDLING

<https://sofht.co.uk/product/manual-handling/>

NOISE AWARENESS

<https://sofht.co.uk/product/noise-awareness/>

PEST AWARENESS

<https://sofht.co.uk/product/pest-awareness/>

PEST AWARENESS (POLISH)

<https://sofht.co.uk/product/pest-awareness-polish/>

WORKING AT HEIGHT

<https://sofht.co.uk/product/working-at-height/>





The Society of
Food Hygiene
and Technology

Out Of Site Challenges & Risks

WEDNESDAY MARCH 20TH
ONLINE

To help our members stay alert to changes and trends, the Society holds free regular forums with industry leading experts to guide them through the minefield of information, offering solutions and guidance to compliance.

Food retailers and manufacturers are expanding and streamlining – aiming to do more with less – and the use of third parties and outsourcing is on the increase.

At our upcoming forum, we will be joined by Matt Bown, and Mary Wilcockson, Consultants from NSF's Food & Sustainability Advisory Services, who will discuss some of the challenges and risks they are seeing and how best to manage these – when it's **out of site** and **out of sight**.

20th March
10:00am - 11:30am
Microsoft Teams

BOOK NOW



The Society of
Food Hygiene
and Technology



Hygiene Manager's Forum

MONDAY APRIL 8TH | ONLINE

SOFHT, in collaboration with Campden BRI, EHEDG and the CFA are proud to launch the first **Hygiene Manager's Forum** on Monday April 8th 2024, 16.00 – 18.00hrs.



This online forum has been created to enable hygiene professionals, as well as those with hygiene management responsibility, to meet with their compatriots to discuss issues of common concern, share best practice and to learn about new innovations in the hygiene sector.

With a membership restricted to those actively engaged in providing our population with clean, hygienic and safe food processing operations, this forum will bring together those who are on the front line of keeping our operations free from contaminants and able to produce the safe, wholesome products that the consumer rightly expects and demands.

Suppliers of hygiene related products and services may be invited on future events to promote their innovations; however, the primary membership will be restricted to those with an active role to play in the hygiene field.

To join the first meeting, simply **scan the above QR code** and complete your details on the Eventbrite page to receive a Teams link to this inaugural event which will help to showcase the vital role in the food safety management systems that hygiene teams deliver.

So if you think, as we do, that safe food can only be supplied from clean operations then this is the forum for you.

For further information, please contact Dr Karen Best at SOFHT: admin@sofht.co.uk