

Back to Basics

Fundamentals of Food Safety



TUESDAY 23RD SEPTEMBER 2025

NOTTINGHAM BELFRY

For this practically focused conference, SOFHT are once again returning to subject topics that are fundamental to the foundations of food safety and integrity, forming the basics of any effective food safety management system.

In this event we will be drawing on subject matter experts from the fields of training and personnel management, cleaning & disinfection, waste management and getting the best from those essential contractors that support our in-house teams. We'll also be reviewing effective methods for controlling those areas which can lead to product challenges, focusing on raw material, labelling and contaminant management.

SOFHT conferences have always provided robust, topical and practical training on those areas that are critical to the safe manufacture of food products and this event in Nottingham will continue that tradition with previous attendees coming from hygiene, technical and production management roles.

£99 SOFHT Member

£145 Non member / £35 SOFHT Student

(all plus VAT)

BOOK NOW

Email: admin@sofht.co.uk Phone: 01827 872500

Agenda

08:45 Intro & welcome to the event09:00 An auditor's view of the basics NSF

09:30 Training & recruitment of personnel - Managing your temporary workforce TRC

10.00 Hand hygiene SC Johnson

10.30 Cleaning & Disinfection - CIP Ecolab

11.00 Break

11.15 Cleaning & Disinfection Diversey

11.45 Getting the best from your hygiene contractors
Hygiene Improvement Solutions

12.15 Design & layout matters
Kersia

12:45 Basic pest management Nurture Pest Control

13:15 Lunch

14:00 Welcome back

14:15 Raw material control and management 2 Sisters Food Group

14:45 Labelling matters *SGS*

15.15 Sampling for success

TBC

15.45 Panel discussion

16.30 Close

Conference sponsored by













