

A One Day Workshop
Primary Production Inspections on Farm
**” Food and Feed Hygiene at Primary Producers-
A facilitated workshop for sharing experiences and
challenges”**

To be held at
The Thames Head Inn, Tetbury Road,
Cirencester, Glos. GL7 6NZ
Wednesday 13th September 9.30am – 4.30pm
£160 + VAT inclusive of lunch and refreshments

This one day workshop has been arranged by Food and Farming Compliance Ltd. to provide an update on Primary Production Inspections on Farms. This workshop is suitable for any authorised person who is responsible for administering and enforcing the provisions of Food/Feed Hygiene Legislation in relation to Primary Production on farms. It will be of benefit to experienced officers and also for the less experienced and those entering the professions as training and guidance.

In light of recent high level feed safety scares Local Authority officers need to be fully capable of investigating feed safety incidents and fully understand the controls in place.

The EU Food Hygiene Regulations extend the 'farm to fork' approach to food safety legislation and apply to food businesses throughout the supply chain.

The requirements are designed to help ensure that feed provided to animals is safe and can be traced in the event of a safety incident. This included farmers and growers, in many cases for the first time.

Farmers and growers, as primary producers, need to follow good practice and manage their operations in accordance with the legal requirements.

It will also be of importance for the staff of Quality Assurance Schemes.

Course members are encouraged to bring with them past cases/incidents relating to Food and Feed Hygiene Legislation for discussion and as a leaning aid.

It will provide 6hrs CPPD

Course Objectives:-

To better determine the priorities in food and feed hygiene inspections

To have a better understanding of the information needed to be able to manage food and feed hygiene enforcement at Primary Producer level

To understand the importance of food and feed hygiene inspections

To have a better understanding of the need to server notices under the legislation, of the need for careful drafting and the importance of the correct method of service.

For further information or assistance and to book your place:

Contact Nigel Durnford of Food and Farming Compliance

- Telephone 01666 577723
- E-mail: nigel.durnford@foodandfarming.co.uk

- Please advise of any special requirements when booking for example, access, special facilities and or dietary requirements
- Following confirmation that the Workshop will be running an invoice will be sent.

Please note: In exceptional circumstances changes may be made to the content, timing, speakers and/or venue.

Workshop Programme

9.30	<i>Arrival, Refreshments and Registration</i>
9.45	WELCOME AND INTRODUCTION BY THE CHAIRMAN <i>Why you are here - What is Food and Feed Hygiene on Farms?</i>
	<i>Nigel Durnford, Director, Food and Farming Compliance Ltd.</i>
	TUTOR AND WORKSHOP LEADER FOR THE DAY
	<i>Steph Young.</i> <i>Principal Trading Standards Officer Staffordshire County Council. A lead officer for the Trading Standards Institute, Member of the National Animal Health and Welfare Panel. Steph is a regular contributor on National Policy and has considerable experience of providing training particularly related to Animal Health and farm inspections.</i>
10.00	WHO ARE PRIMARY PRODUCERS?
10.30	FOOD AND FEED LEGISLATION – An outline of the legislation governing feed on farm at primary production level and the enforcement thereof. Code of Practice for on farm feeding FSA - National Feed Priorities
11.15	<i>Refreshment break</i>
11.30	PREMISES INSPECTIONS - Current issues including refocusing on risks. What to look for. Identifying risks and hazards. Records FSA Audit inspections. Who are primary producers? Standard FSA Forms
12.30	APPROVALS and REGISTRATION for FBO's– Suspension and Revocation, Enforcement powers outlined.
13.00	<i>Lunch</i>
13.45	CASE STUDIES - discussion and lessons learned
14.30	OFFC PROVISIONS - LEGISLATION Practical Aspects including: Record Keeping Good Practice The drafting and serving of notices
15.30	<i>Refreshment break</i>
15.45	PERSONNEL. OFFICER HEALTH and SAFETY ON FARM. BIOSECURITY
16.15	SUMMING UP, QUESTIONS AND DISCUSSIONS
16.30	<i>Course Close</i>