

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

To be held at
The Thames Head Inn, Tetbury Road, Cirencester,
Gloucestershire. GL7 6NZ
Wednesday 9th May 2018
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 Food Hygiene Primary Production Inspections on Farms. This workshop is suitable for any authorised person who is responsible for administering and enforcing the provisions of Food Hygiene Legislation in relation to Primary Production. It will be of benefit to experienced officers and also for the less experienced and those entering the professions as training and guidance.

The workshop is designed to assist enforcement authorities in ensuring that hygiene requirements are maintained in relation to production and handling of fresh fruit and vegetables (FFV) and covers the good hygiene practices and good agricultural practices involved in the production of FFV at the primary production level, including associated operations, with the purpose to control the risk of contamination with chemical or microbiological agents with the potential to cause illness through the consumption of FFV.

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

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.

It will provide 6hrs CPPD

Course Objectives:-

To better determine the priorities in food hygiene inspections

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

To understand the importance of food hygiene inspections of primary producers

To have a better understanding of the enforcement of the legislation, of the need for careful drafting of notices 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

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| 9.30 | <i>Arrival, Refreshments and Registration</i> |
| 9.45 | WELCOME AND INTRODUCTION BY THE CHAIRMAN <i>Why you are here - What is Food 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 primary production and animal health farm inspections.</i> |
| 10.00 | WHO ARE PRIMARY PRODUCERS? |
| 10.30 | FOOD LEGISLATION – An outline of the legislation governing primary production of food and the enforcement thereof. National priorities for food hygiene inspections of ready to eat crops |
| 11.15 | <i>Refreshment break</i> |
| 11.30 | PREMISES INSPECTIONS - Current issues including refocusing on risks. What to look for. Identifying risks and hazards. FSA Audit inspections. Who are primary producers? Standard FSA Forms 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 and 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> |