

## A Three Day Course

# Practical Food Standards Law Enforcement

To be held at

**Shropshire Unison Club** which is adjacent to the  
**Shirehall, Abbey Foregate, Shrewsbury, SY2 6ND**

**13<sup>th</sup> to 15<sup>th</sup> June 2017 9.15 am – 4.30pm**

**£275 + VAT inclusive of refreshments but not lunch and accommodation, these are not included.**

There is a canteen on site and there is a hotel opposite the Shirehall called the Lord Hill Hotel or there is a Holiday Inn Express a little further down the road, but within easy access of the venue. **Course members will responsible for their own accommodation arrangements**

This course has been designed by Food and Farming Compliance Ltd in conjunction with Shropshire Council. It has been designed for those who are qualified to be authorised to enforce food standards legislation but who have not been professionally involved for some time. In addition it will be of interest to those wishing to extend their duties in this field, and it is also relevant to those training for professional qualifications and other regulatory officers.

The Food Law Enforcement Code of Practice requires “officers whose knowledge or practical experience of food law enforcement is out of date should receive structured revision training.....” “The minimum revision training should be 20hrs per annum”

The proposals below are designed to fulfill, in part, the revision training requirements of the Code of Practice; the Code should be consulted for the full requirements.

The course will be an overview of the main areas of food standards law enforcement and will take three days and will provide 17.5 hrs. of training.

For most blocks of knowledge just 30 min is allowed, so an overview will be provided for the delegate allowing areas of more detailed learning to be identified and completed at a later date.

The content will be presented in a number of formats but there will be interactive contact with those attending; where ever possible a practical approach will be used to provide the most realistic situation for the officer in the field.

The presenter will try to answer any question asked but cannot respond to questions on aspects of the detail of the law - there are over 100 UK statutory

instruments, dozens of EU Regulations, countless guidance notes etc. currently in use.

An important element will be for those attending to develop their own future training plan; the course is an overview and candidates will be encouraged at all stages to note down issues they need to develop further, or that will need further research to develop the required level of understanding for a competent enforcement officer.

The desired outcome will be that those attending will have an up to date overview of the priority elements of current food law enforcement together with an increased knowledge of the law and enforcement practice.

Those attending will be requested to bring with them a number of relevant documents to support the training.\*

**\* Food Safety Act 1990, as amended, Food Information Regulations 2014, EU Regulation 1169/2011, Food Law Code of Practice Draft April 2017 and Guidance notes 2015 and others of personal interest or which may be detailed later.**

**Course Objectives:-**

*To provide a basic outline of food standards legislation.*

*To have a better understanding of the information needed to be able to undertake effective food standards inspections and enforcement*

*To review the importance of food quality standards legislation.*

*To be aware of the options for sampling and testing and the importance of liaising with the public analyst*

*To review the information needed to investigate possible food fraud*

**For further information or assistance and to book your place:**

Contact Nigel Durnford of Food and Farming Compliance Ltd.

- Telephone 01666 577723
- E-mail: [nigel.durnford@foodandfarming.co.uk](mailto: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.
- 17.5 hours CPPD

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

## Course Programme

### Tuesday 13<sup>th</sup> June

9.15	<b><i>Arrival</i></b>
9.30	<b>WELCOME AND INTRODUCTION</b> <i>Why you are here - developing your own future plan.</i>
	<b>TUTOR AND COURSE LEADER</b>
	<b><i>Stuart Musgrove, MSc, MSB, CBIol, FIFST, CSci.</i></b> <b><i>Senior Training Consultant Food and Farming Compliance Ltd.</i></b> <b><i>Formally Head of the Food Chain Unit, Trading Standards</i></b> <b><i>Department, Somerset County Council</i></b>
9.45	<b>The changing responsibilities of UK Institutions</b> <b>Role of Food Standards Agency, DEFRA responsibilities, Better</b> <b>Regulation Delivery Office, LG Regulation, Local Authorities.</b>
10.00	<b>Essential European law</b> <b>Structure of legislation, General Food Regulation, Food Control</b> <b>Regulation.</b>
10.30	<b>Elements of the Food Safety Act 1990</b> <b>Offences, Defenses, Powers</b>
11.00	<b><i>Refreshment break</i></b>
11.15	<b>Food labelling requirements of prepacked foods</b>
13.00	<b><i>Lunch</i></b>
14.00	<b>Food Information Regulations</b>
15.15	<b><i>Refreshment break</i></b>
15.30	<b>Food composition legislation, EU Marketing Regulation, EU</b> <b>vertical directives, EU Traditional foods, UK legislation including</b> <b>Meat products requirements, Novel foods, Organic foods</b>
16.45	<b>Summing up the day, depart</b>

### Wednesday 14<sup>th</sup> June

9.00	<b><i>Arrival</i></b>
9.15	<b>Review of day one - introduction to day 2</b>
9.30	<b>Food Additives</b> <b>Overview of the legislation, Enforcement priorities</b>
10.00	<b>Food Contaminants and Imported foods</b> <b>New priorities for standards enforcement</b>
11.00	<b><i>Refreshment break</i></b>

11.15	<b>Nutritional components, Nutritional labelling and Health claims</b>
12.15	<b>Food fraud and its detection</b>
13.00	<b><i>Lunch</i></b>
14.00	<b>Sampling and analysis for food standards Practicalities and Priorities</b>
15.15	<b><i>Refreshment break</i></b>
15.30	<b>Looking at labels - practical session</b>
16.30	<b>Summing up the day</b>
16.45	<b><i>Depart</i></b>

**Thursday 15<sup>th</sup> June**

9.00	<b><i>Arrival</i></b>
9.15	<b>Review of days 1 and 2</b>
9.30	<b>Food Standards Interventions</b>
10.00	<b>Food Premises Inspections - Current issues</b>
10.45	<b><i>Refreshment break</i></b>
11.00	<b>Practical Intervention guidance Manufacturing premises</b>
12.00	<b>Practical Intervention guidance Catering establishments</b>
12.30	<b>Practical Intervention guidance Butchers - with practical session</b>
13.00	<b><i>Lunch</i></b>
14.00	<b>Practical Inspection guidance Retail food shops</b>
14.30	<b>Practical Inspection guidance The Micro businesses</b>
15.00	<b><i>Refreshment break</i></b>
15.15	<b>Other Food Standards issues identified during the course eg The health and well-being agenda, reducing waste food</b>
15.45	<b>Final question and answer session</b>
16.15	<b>Course review</b>
16.30	<b><i>Depart</i></b>