

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

21st to 23rd March 2017 9.15 am – 4.30pm

**£275 + VAT inclusive 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 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 for those who are qualified to be authorised to enforce food standards legislation but who have not been involved in food law enforcement for some time or those wishing to extend their duties in this field, although 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Law Enforcement Code of Practice requires “officers whose knowledge or practical experience of food law enforcement is out of date should receive structured revision training.....”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”

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, Food Labelling Regulations 1996 as amended, Food Information Regulations 2014, Food Law Code of Practice and Guidance notes and others 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
- 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 21st March

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

Wednesday 22nd March

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

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

Thursday 13rd March

9.00	<i>Arrival</i>
9.15	Review of days 1 and 2
9.30	Intervention and Inspection General Guidance Current guidance
10.00	Food Premises Inspections - Current issues, what to look out for on food standards visits (hints and tips on different types of premises). Interventions and inspections.
10.45	<i>Refreshment break</i>
11.00	Practical Intervention guidance Manufacturing premises
12.00	Practical Intervention guidance Catering establishments
12.30	Practical Intervention guidance Butchers - with practical session
13.00	<i>Lunch</i>
14.00	Practical Inspection guidance Retail food shops
14.00	Practical Inspection guidance The Micro businesses
15.00	<i>Refreshment break</i>
15.15	Other Food Standards issues The health and well-being agenda, reducing waste food
15.45	Final question and answer session
16.15	Course review
16.30	<i>Depart</i>