

**COLD CHAIN**  
**FEDERATION**

COMPLIANCE WEBINAR

27<sup>TH</sup> JANUARY 2021

FOOD SAFETY  
GUIDANCE



# Agenda



- Introducing the CCF Food Safety Guide
- Why write food safety guidance
- The scope
- Useful features
- Up for debate
- Timetable for publication

# FOOD SAFETY GUIDANCE



A guide to FOOD SAFETY in the cold chain.

Chilled and frozen temperature-controlled storage and distribution of food via road freight to encompass:

Regulatory Requirements

Certification Requirements

Industry Best Practice

Bring regulatory clarity

Provide practical advice on certification requirements

Recommend best practice standards

Dedicated and specific for cold chain storage and distribution

Strengthen food safety culture

Encourage continuous improvement

Raise consistency of standards and outcomes

Develop a proactive food safety debate

Improve the reputation of the industry

## WHY WRITE FOOD SAFETY GUIDANCE ?

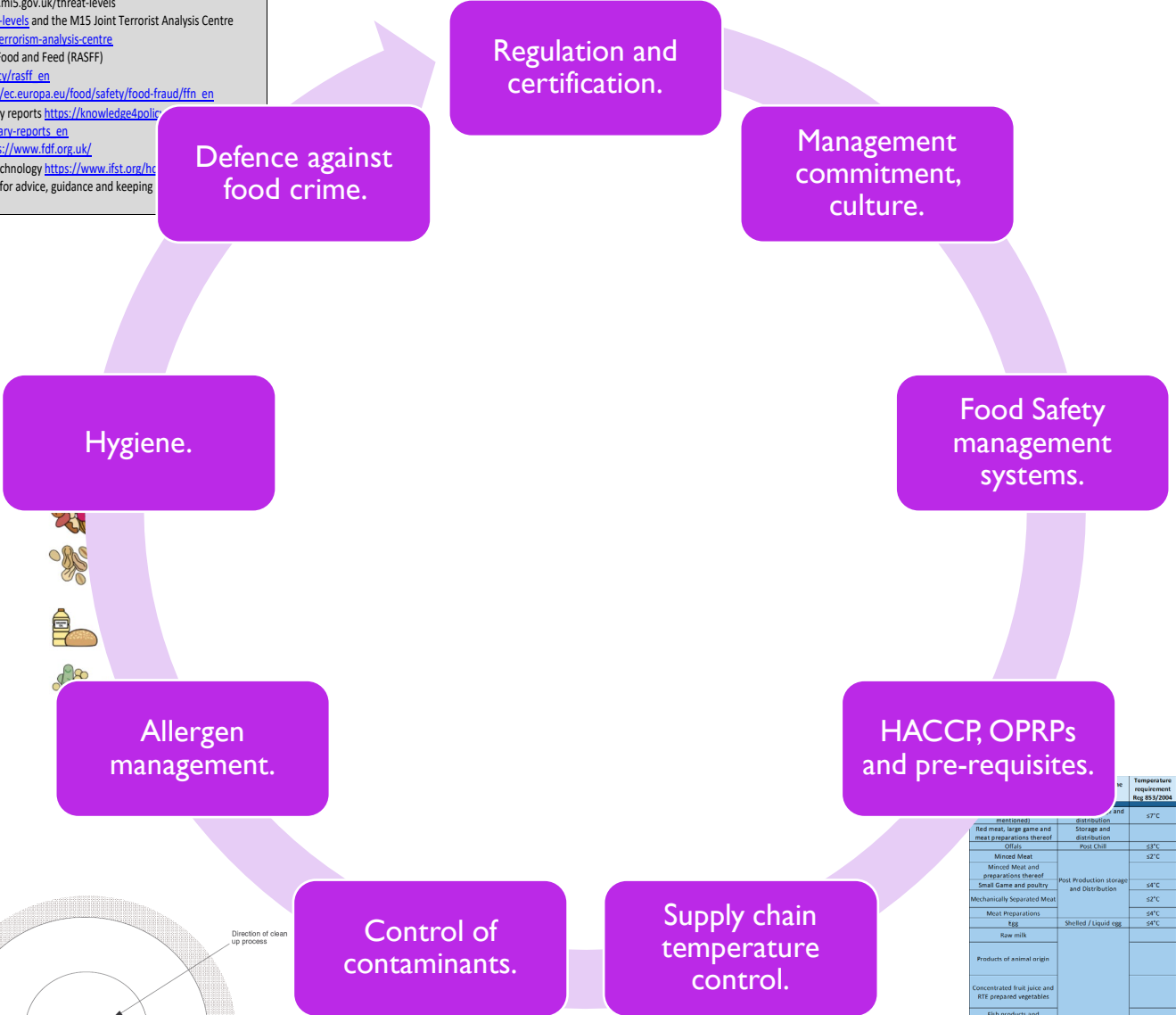
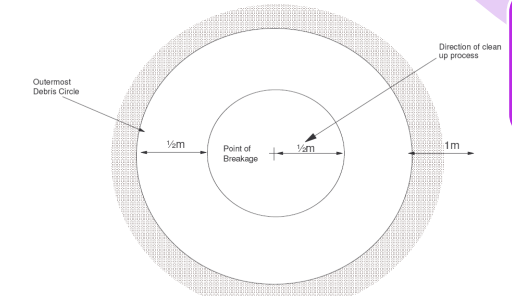


# SCOPE



- Food Standards Agency <https://www.food.gov.uk/>
- UK Food Authenticity Network <http://www.foodauthenticity.uk/>
- M15 Threat Level : <https://www.mi5.gov.uk/threat-levels> and the M15 Joint Terrorist Analysis Centre <https://www.mi5.gov.uk/joint-terrorism-analysis-centre>
- European Rapid Alerts for Safe Food and Feed (RASFF) [https://ec.europa.eu/food/safety/rasff\\_en](https://ec.europa.eu/food/safety/rasff_en)
- EU Food Fraud Network: [https://ec.europa.eu/food/safety/food-fraud/ffn\\_en](https://ec.europa.eu/food/safety/food-fraud/ffn_en)
- EU Food fraud monthly summary reports [https://knowledge4policy.fraud-quality/food-fraud-summary-reports\\_en](https://knowledge4policy.fraud-quality/food-fraud-summary-reports_en)
- Food and Drink Federation <https://www.fdf.org.uk/>
- Institute of Food Science and Technology <https://www.ifst.org/hc>
- National Cyber Security Centre, for advice, guidance and keeping <https://www.ncsc.gov.uk/>

- celery
- crustaceans
- eggs
- fish
- gluten
- lupin
- milk



		Temperature requirement Reg 453/2004	Temperature requirement ATP	Conditional criteria
meat (except minced meat, large game and meat preparations thereof)	Storage and distribution	5°C		Temperature to be maintained during storage and distribution
	Post Chill	5°C	5°C	
Minced Meat	Storage and distribution	5°C		
	Post Production storage and Distribution	5°C	-17°C *	
Small Game and poultry	Storage and distribution	5°C	5°C	
	Post Production storage and Distribution	5°C	5°C	
Mechanically Separated Meat	Storage and distribution	5°C		
Meat Preparations	Storage and distribution	5°C	5°C	
	Shelled / Liquid egg	5°C	5°C	
Raw milk	Storage and distribution	5°C	5°C	
Products of animal origin	Storage and distribution	5°C	-10°C *	Except those otherwise mentioned or salted, sterilised, dried or smoked
	Storage and distribution	5°C	-10°C *	Except those just washed, peeled or cut in half
Concentrated fruit juice and RTE prepared vegetables	Storage and distribution	5°C	-10°C *	
Fish products and preparations	Storage and distribution	5°C	-10°C *	Except those mentioned below
	Storage and distribution	5°C	-10°C *	Excluding still live
Untreated fish, molluscs and crustaceans	Storage and distribution	5°C	-10°C *	
	Storage and distribution	5°C	-10°C *	
Pasteurised milk, fresh dairy inc. fresh unripened cheese	Storage and distribution	5°C	5°C	
	Storage and distribution	5°C	5°C	
Ready to eat meat and fish	Storage and distribution	5°C	5°C	
	Storage and distribution	5°C	5°C	
Any food able to support the growth of pathogenic micro-organisms or the formation of toxins.	Storage and distribution	5°C	5°C	
	Storage and distribution	5°C	5°C	Other than those already mentioned

\* Or at the temperature indicated on the label and/or transport documents.

# USEFUL FEATURES



**Must** indicates legal requirements and are mandatory;

**Should** indicates expected practice for the storage and distribution sector as required for BRCGS\*<sup>1</sup> certification;

**Recommended** is a sector leading best practice requirement.

Contains Practical Tips and Case Studies

Extensive links and references

Compliance and Operations Management reference

Support training or use a staff booklet.



Vehicle design and operation to reduce exposure of products to warm, humid air during docking, loading and unloading.



Operating cold stores at  $-20$  to  $-22^{\circ}\text{C}$  to ensure temperature never rises above  $-18^{\circ}\text{C}$ .



Opportunities to Improve vehicle security.

UP FOR  
DEBATE?



# TIMETABLE



29<sup>th</sup> January  
1<sup>st</sup> draft FSEG  
review closes



1<sup>st</sup> February  
wider internal  
consultation



15<sup>th</sup> February  
external  
stakeholder  
consultation



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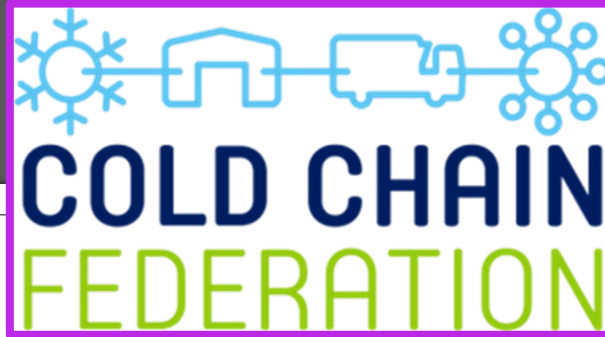


8<sup>th</sup> March  
consultation  
closes



April  
Intended  
publication





Thank you

## Contact Details



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