



TUESDAY 15TH MAY 2018

**Canterbury Cathedral Lodge
The Precincts, Canterbury, Kent CT1 2EH**

Places are limited, register your place via email or telephone



THE HACCP INTERNATIONAL FOOD SAFETY FORUM

Event Partners: BSI



In support of
WaterAid

Places are limited and organising this is challenging! For those reasons, early registration / confirmation of attendance would be very much appreciated. In return, we will put on a really good, thought-provoking day as well as pumping a few more litres of clean water to those who desperately need it.



About the event

Description of the event:

A one-day interactive forum designed to share the knowledge of expert speakers from HACCP International, BSI, IBM and Deb, addressing food safety threats, developments, issues and potential solutions on key topics of interest to all food businesses operating world's best practice food safety schemes.

Aimed at:

Food Industry Decision Makers, including Quality Assurance / Technical Professionals, Food Industry Buyers and Specifiers - those responsible for making sure nothing goes wrong and those who need to handle it when it does!

Registration Fee:

While no charge is being made for attending this forum, we'd be grateful for a pledge or donation on the day to HACCP International's chosen 2018 charity WaterAid. For more, go to: www.wateraid.org

Scope of forum:



CONTAMINATION RISKS FROM NON-FOOD PRODUCTS AND EQUIPMENT - HOW DO YOU KNOW THEY ARE FIT FOR PURPOSE?

The mitigation of risk from sub-contract service providers and equipment and materials - particularly those items with a high-risk profile and designed for incidental food contact

WORLD'S BEST PRACTICE IN PEST MANAGEMENT SERVICES TO THE FOOD INDUSTRY

An introduction to HACCP International's new food industry standard for the provision of pest management services to food businesses. Pest control is still one of the most common source of non-conformances in GFSI Standards - this new standard demonstrates how you might avoid non-conformance through the certification and monitoring of your contractor's performance.

BRC Issue 8 – GRADES MAY FALL IF WE ARE NOT READY!

Without forethought and action, BRC ratings could tumble in the years ahead, particularly if effective management systems to ensure cyber security and improved food safety culture are not implemented. Gain essential knowledge to confidently implement cyber best practice against the new clauses in the standard and enhance your company's operational resilience.

BLOCK CHAIN TECHNOLOGY - IT IS A FOOD INDUSTRY ISSUE AND IT'S ON YOUR DOORSTEP - TIME TO FIND OUT WHAT ITS ALL ABOUT

We explain the concept of Blockchain, how IBM is working with the open source community on technology for developing enterprise grade Blockchains. We will share the Food Safety Blockchain initiative that IBM is driving with world class players in the food industry, aiming to drastically reduce food safety scares, product recalls and waste of food products.

HAND HYGIENE IS MORE THAN EN TESTS

Despite the well understood role that hands play in the spread of infection, compliance to best practice in the food industry is estimated to be less than 50%. Manufacturers of critical hand hygiene products have tended to focus on laboratory tests of efficacy in an "arms race" to the highest kill in the shortest time but none of this is important unless products are used, properly, at the key times to address risk of contamination and to break to chain of infection. We will explore how hygiene product and food manufacturers can better work together to continuously improve food safety.

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Forum Agenda / Tell me about the speakers

9:30	Registration, coffee and networking	
10:00	Opening Address	Mr Clive Withinshaw
10:10	HACCP International's Product Certification / An Introduction.	Mr Clive Withinshaw
10:30	Product Evaluation / How we do it!	Mr Richard Mallett
11:00	HACCP International's new Standard / Keeping pests and contractors under control	Mr Richard Mallett
11:30	Tea / Coffee and networking	
12:00	Block Chain / Transparent supply chain food safety controls	Mr Louis de Bruin
13:00	Lunch and networking	
13:45	Major changes within Issue 8 of the BRC / Global Food Safety Standard	Mr Richard Werran
14:45	Hand Hygiene - chain of infection and antimicrobial resistance	Dr John Hines
15:45	Tea / Coffee and networking	
16:00	Panel Discussion - Fire questions at the panel!	All and delegates
16:35	Close	
16:45	Garden Reception (weather permitting) and drinks	
17:15	Event concludes	

Mr Clive Withinshaw - Global Commercial Director, HACCP International

Clive has overseen commercial aspects of the HACCP International Certification scheme since its inception in the year 2000. He will discuss the history of the scheme and its development and growth into a scheme that is recognised and relied upon by the food industry, globally.

Mr Richard Mallett - EMEA Director, HACCP International

Richard joined HACCP International in the year 2010 and comes from a background of food safety compliance within the food industry, which began in 1989 following graduation with a degree in Microbiology. He will demonstrate typical sources and types of food safety risk from a variety of equipment, materials and services used by the food industry, with emphasis on particular control measures, both designed by the product manufacturer, and operated by the user, to mitigate risk.

Mr Richard Werran - Director, EMEA Food, BSI

Cyber sets the scene for BRC grades to tumble; valuable insights into the cyber clauses of the new BRC Global Food Safety Standard Issue 8.



Richard Werran will take you through understanding and appreciation of the new cyber clauses in BRC Food Safety Issue 8. Gain essential knowledge to confidently implement cyber best practice against the new clauses in the standard and enhance your company's operational resilience.

The British Standards Institution, BSI, is a world leader in Standards and food business resilience. BSI's team of experts have helped over 80,000 companies to protect and accelerate their brand, supporting over 6,000 food businesses in the global market. BSI believes the world should be supplied safe, high-quality food, and is a true leader of risk management and operational excellence in the food sector.

Mr Louis de Bruin - IBM Digital Operations

Louis is part of IBM's European Blockchain Leadership team. He has recognized the potential of Blockchain at an early stage and has worked with businesses, governments and academia on Blockchain. As part of IBM Global Business Services he is enabling organizations to develop, build and implement Blockchain in their business ecosystems. He is a frequent publisher and speaker on this topic.

Dr John Hines - Deb Group Ltd

With a background in physical chemistry, John has worked in the research and development of skincare products for over 20 years. For the past 7 years John has led R&D for Deb Group, overseeing their commitment to develop innovative hand hygiene products for both Food and Healthcare workers that are not only microbiologically efficient but also aim to be environmentally friendly and pleasant to use, ensuring high compliance for critical safety.

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TELL ME SOMETHING ABOUT HACCP INTERNATIONAL

HACCP International is a global, accredited product certification body operating to the principles of ISO17065. World's best practice food safety schemes and quality systems now require food businesses to employ an auditable, due diligence process in the selection of non-food items that have a significant impact on food safety. This scheme is designed to meet that exact purpose and has been adopted by suppliers to the food industry across the globe.

TELL ME SOMETHING ABOUT OUR EVENT PARTNER, BSI

The British Standards Institution, BSI, is a world leader in Standards and food business resilience. BSI's team of experts have helped over 80,000 companies to protect and accelerate their brand, supporting over 6,000 food businesses in the global market. BSI believes the world should be supplied safe, high-quality food, and is a true leader of risk management and operational excellence in the food sector.

WHERE IS THE FORUM BEING HELD?

Canterbury Cathedral Lodge
The Precincts, Canterbury Cathedral, Canterbury, Kent CT1 2EH

The forum is held within the grounds of one of Britain's most famous historic buildings, a UNESCO World Heritage site.

HOW DO I GET THERE?

TRAIN

Trains run half hourly at peak times from St. Pancras to Canterbury West in under one hour on High Speed One. It's an easy 14-minute walk from there to the venue.

CAR

Limited parking is available at the venue and there is plenty of public parking within 5 minutes' walk.

HOTELS

There are a number of hotels within a mile's radius of the site.
See <http://www.canterbury.co.uk/> for more

HOW TO REGISTER

Please visit: www.haccp-international.com and click 'UK Forum 2018 Registration' or paste the attached into your browser - www.haccp-international.com/register/UKforum18

If you have any specific questions, please email: info@haccp-international.com and head your email 'UK Forum' or telephone HACCP International's UK office on +44 1227 731 745

