

## HEART OF ENGLAND FOOD SAFETY FORUM MEETINGS SINCE LAUNCH

DATE	CONTENT
24 SEP 2001	Cleaning & Disinfection – Holchem Ltd Rapid Hygiene Monitors – Biotrace Ltd Food Hygiene Training for Food Manufacturers/Processors – Food and Drink Net (RD)
4 FEB 2002	Hazard Analysis – HBBC (KY) Food Standards Agency’s Food hygiene Campaign – NBBC (SM)
27 MAY 2002	Pest Control
10 SEP 2002	Chinese Caterers Special Event/Seminar
23 SEP 2002	Food Labelling - Trading Standards (KG) Food Sampling – HBBC (BD)
13 JAN 2003	E. coli O157 – Overview & Lanarkshire Outbreak - NBBC (SM) Food Links – (Leicestershire Foodlink ) (Jessica Slee)
17 MAR 2003	Insect Control in Food Premises Temperature Monitoring of Food
9 JUNE 2003 (Food safety Week)	Personal hygiene requirements of the Food Hygiene Regulations – HBBC (BD) Hand washing / hand hygiene & U/V demo box - NBBC (SM) Personal hygiene products/services – Arco Ltd Campylobacter – NWBC (Paul)
15 SEPT 2003	Healthy Menus (Dietician – GEH) Heartbeat Award/Hygiene Award Schemes – NWBC (FP) Salmonella – NBBC (JP)
26 JAN 2004	Cleaning & Disinfection - H&BBC (BD) Food Hygiene Training - Highfield Publications (Richard Sprenger) Staphylococcus aureus (BD)
19 APR 2004	Complying with the Food Hygiene Regs – Part 1 (PW) Bacillus cereus (NWBC) (SW) Cleaning Schedules (Holchem Ltd)
14 JUNE 2004	Food Safety Website Consultation and Discussions - NBBC (SM) Food Allergy and Intolerance (E. Rose) Cross Contamination - NBBC (PW)
13 OCTOBER 2004	Risk Assessment (H&BBC)