

**UPDATE
TRAINING FOR FOOD LAW ENFORCEMENT OFFICERS**

**THE APPLICATION OF GOOD HYGIENE
PRACTICE AND HACCP PRINCIPLES IN THE
MAKING OF SPECIALITY CHEESES**

The Food Standards Agency once again proposes to hold another update training course for local authority enforcement officers responsible for the inspection of premises producing speciality cheeses. Each local authority within whose area there are one or more cheesemakers is invited to apply for a place on this course. The course is practical in content and is restricted to only twelve local authority places.

If an officer from your authority has already attended one of the earlier courses and you would like to nominate another officer to attend, the officer selected should, or might in the future, be responsible for the enforcement of hygiene regulations in these premises.

This course will take place on:

23rd - 26th October 2006

The FSA will pay for overnight accommodation and meals. Delegates will pay £105 plus £18.38 VAT and their own travel costs to and from the venue. The venue will be Reaseheath College in Nantwich, Cheshire. The details of the accommodation, joining instructions and payment details will be provided to successful applicants in due course.

As the number of places on this course is restricted, places will be allocated on the information provided on the attached application form. Please, therefore, send your application to **Ben Nketiah, Room 415C Aviation House, 125 Kingsway, London WC2B 6NH**, either by post, fax on **020 7276 8463** or e-mail to **Benjamin.nketiah@foodstandards.gsi.gov.uk**

Applications should be sent as soon as possible to arrive no later than **1st September 2006**.

If you have any further queries on this course please telephone **Bob Pilling on 020 7276 8436** or Ben on **020 7276 8399**.

COURSE OBJECTIVES

1. To provide a practical appreciation of the application of good hygienic practice (GHP) and HACCP principles in the making of speciality cheeses.
2. To provide an appreciation and understanding of the factors that contribute to the production of safe and good quality speciality cheeses.
3. To experience the making of speciality cheeses.
4. To provide an opportunity to discuss the factors that appear to conflict between the expectations of local authority regulators in respect of good hygienic practices and the operational practice of speciality cheesemakers.

APPLICATION FOR GOOD HYGIENE
 PRACTICE AND HACCP PRINCIPLES IN THE
 MAKING OF SPECIALITY CHEESES COURSE
 – NANTWICH, CHESHIRE
 23rd – 26th OCTOBER 2006



FOOD
 STANDARDS
 AGENCY

<p>Local Authority and Address</p> <p>Tel no, Fax no, e-mail address</p>	
<p>Delegate Name</p> <p>Job Title</p> <p>Line Manager</p>	
<p>Relevant qualifications of delegate (including HACCP training)</p>	
<p>Relevant experience of delegate enforcing cheesemaking establishments approved under the EC Hygiene Regulations.</p>	
<p>Is delegate responsible for inspecting small speciality cheesemakers?</p>	
<p>Name(s) of company(ies) involved in specialist cheesemaking (please mark with an asterisk those which are approved under EC Hygiene Regulations)</p> <p>(use further sheet if necessary)</p>	
<p>Those above which are on farm premises (producer/processor)</p>	
<p>Those above which are members of the Specialist Cheesemakers Association</p>	
<p>Has an officer from your local authority attended this course in the past?</p> <p>If so, is that officer still with your authority</p>	
<p>Please indicate anything else you think would support your application</p> <p>(use further sheet if necessary)</p>	
<p>Signed:</p> <p>Date:</p>	