

Top Accolade for Advanced Food Safety



We were pleased to receive the *Best Training Company Award* from the Society of Food Hygiene and Technology. The award ceremony took place at Royal Garden Hotel in London on 15th November 2007. Judged by a panel of experienced food industry professionals, the award is in recognition of providing a training service to the food industry of a consistently high calibre of training, performing over and above the established levels and improving training for the food industry. The award also recognises the novel approach to training via the ALLSAFE brand of distance learning courses. What makes the award so special is that we were nominated by a number of our clients both in the UK and overseas – So many thanks for your nominations.

The ALLSAFE Managing Food Allergens distance learning course was published in October, sales have been very good already and we are pleased with the early feedback from customers. The course clearly and concisely covers the theory of food allergy reactions, legislation, allergen risk assessment, verification, labeling including advisory labeling and free from claims.

The December issue of International Food Hygiene magazine published a great review of the course book and summed up by saying 'This book is to be welcomed and will be a useful addition to any food company's stock of training books'.



We are currently updating the Food Safety Management Pack and the Packaging Management Pack as the BRC Global Food Standard and Packaging Standard have been updated.

We are also finalising a new management pack to help companies comply with all the policies and procedures required for SALSA accreditation which is designed for local producers intending to supply retailers under the local sourcing initiatives.

Why not take the opportunity to check out our website which has a brand new design and content.
www.allsafe.org.uk

Since the last newsletter (06) our 100% success rate in assisting clients achieve BRC 'A' has been maintained. Congratulations go to:

Easiyo (Storage & Distribution Standard)
Fishgate
Mother Riley's Bakery
Classic Desserts
BLS Foods – no non-conformities found at all - again!
Tubzee Ice Cream
Pff (BRC / IoP Standard)

Courses:

Level 4 - Advanced Food Safety course February 18 – 22nd 2008. Full details on www.food-safety.co.uk
Effective Allergen Control 1 day course 5th March 2008. Full details on www.food-safety.co.uk

Exhibitions:

Food and Drink Expo 6th – 9th April 2008 NEC Birmingham Stand No F148 - come and visit us on our stand.

ADVANCED FOOD SAFETY LIMITED

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