

## SUMMARY OF CFA PRODUCE-RELATED ACTIVITIES

### Key Aims of CFA's Produce Working Group

- Identify hazards and related controls in the field and factory, producing and promoting standards of best practice internationally, particularly in relation to food safety
- Identify pathogen attachment mechanism to leaf leading to alternatives to current washing technologies, of at least equal efficacy
- Monitor/report on developments in decontamination technology
- Liaise/provide intelligence to Government agencies (FSA, Health Protection Agency and PSD) on prepared produce-related issues and industry standards
- Monitor/influence media reporting of prepared produce-related issues

### KEY CFA ACTIVITIES 2007-1989

#### 2007

- Input into FSA-sponsored review of irrigation water quality and produce safety (February)
- Involvement in bids for FSA-sponsored review of the use of organic waste in agriculture (March)
- Agreement of CFA protocol for alternatives to chlorine in produce washwater decontamination
- Publication of 2<sup>nd</sup> edition CFA Micro Guidance for Growers
- Extension of pathogen attachment research to April 2008

#### 2006

- Agreement of CFA protocol for chlorinated washing of RTE non-leafy produce
- Presentation on industry structure and safety assurance best practice to FSA and HPA

#### 2005

- Agreement of CFA protocol for chlorinated washing of RTE leafy produce
- Initiation of DEFRA-funded pathogen attachment mechanism research (cut tissue) for CFA members via Produce WG (January)
- Development of whole tissue pathogen attachment research proposal and application for DEFRA funding
- Inclusion of key research areas in DEFRA 10 year research programme requirements (March)
- Pesticide Residues Committee/PSD familiarisation visit to prepared produce plant (July)

#### 2004

- Developed novel research proposal on the attachment of pathogens to cut plant surfaces (with IFR) and secured funding from DEFRA (November). Access to programme to CFA members only.
- Revised Q&As regarding prepared produce standards and systems in response to media activity (April)
- Published Spanish language version of CFA's Microbiological Guidance for Growers
- Provided expert at FSA's request for EC Produce Micro Criteria Expert WG, setting criteria for prepared produce in incoming EU Regulation (June)
- 5<sup>th</sup> annual CFA meeting with PSD (July) – visit to Solway Foods for senior PSD staff, presentation on pesticide minimisation activity, surveillance and weather-related residue issues, provision of information on UK produce supply chain structures and standards at PSD's request in order to identify all disparate chains involved, for surveillance purposes

- Prepared produce plant visits for senior FSA and Health Protection Agency staff
- Identification of laboratory for testing of chlorine derivatives
- S Newport and imported wholesaled iceberg – HPA and FSA liaison and provision of information on best practice information (August-September)
- CFA membership scope extended to include unpasteurised juice (September)
- CFA membership of FSA beansprout guidance working group and input into development of FSA guidance (October)
- Media liaison on prepared produce issues (Ginger TV) (October)
- CFA technical dinner with senior HPA staff. CFA provided information on UK produce supply chain structures and standards – to be followed up by HPA with CFA to assure clear understanding and communications when issues arise. (November)

### **2003**

- CFA presentation on chilled food standards at Refrigerated Foods Association Conference Orlando (March)
- 4<sup>th</sup> annual CFA meeting with PSD (July) and visit to Bourne Salads for senior PSD staff
- Presentation to FSA to inform policy on pesticide minimisation – prepared produce industry pesticide minimisation activity and surveillance

### **2002**

- CFA presentation on activities and standards to IFT, Atlanta (March)
- EC Scientific Committee for Food Report on produce microbiological risk published (April)
- CFA presentation to FSA on traceability measures (May)
- FSA FYM consultation and meeting with CFA on intervals (May) – Soil Association lobbying (July)
- CFA Microbiological Guidance for Growers Published (May), circulated to Members, Authorities (FSA, PHLS), Retailers – Tesco promotion to supply base; M&S referencing in own guidance, EC SCF WG members, CODEX Hygiene Committee members
- CFA Comment/amendment of PHLS proposed scientific paper on 2001 S Newport and bagged salads (May)
- PHLS study of microbiological quality of beansprouts, prepared produce (July-December) – CFA input into protocols
- Input into CODEX Hygiene Committee EHEC risk assessment ('leafy green vegetables' and beansprouts) (September)
- CFA Pesticides Due Diligence guidance published (May)
- 3<sup>rd</sup> Annual CFA meeting with PSD (July)
- CFA promotion of research requirements

### **2001**

- CFA Microbiological Guidance for Growers and Pesticides Due Diligence projects initiated by CFA Produce WG (February)
- CFA presentation to Tesco supply base (May)
- Salmonella and bagged salads (June) – FSA press office did not follow brief. Direct CFA representation to Geoffrey Podger (FSA CEO) to correct/retract, briefing and liaison with PHLS and FSA on industry controls and standards – field to sale
- 2<sup>nd</sup> Annual CFA meeting with PSD (August)

- CFA presentation on industry control measures on RTE produce to PHLS SCFEM conference (October)
- CFA promotion of research requirements

**2000**

- Creation of EC Scientific Committee for Food WG to risk profile produce – presentation by CFA of ECFF VTEC WG Report (March)
- CFA presentation on activities to Institute of food Technologists Dallas (June)
- 1<sup>st</sup> Annual CFA meeting with PSD (July)
- CFA promotion of research requirements

**1999**

- ECFF VTEC WG Report ('VTEC and Agriculture') presented to EC (February)
- CFA Water Quality Management Guidance published (July)
- CFA promotion of research requirements

**1998**

- CFA stimulation of/input into Campden water quality group activity
- Development of ADAS Safe Sludge Matrix– CFA liaison with ADAS, NFU, water companies, retailers
- CFA input into CODEX prepared produce and beansprouts codes begins
- CFA instigated establishment of EAFSSAG (Environmental Aspects of Food Safety Advisory Group) at FDF
- CFA promotion of research requirements

**1997**

- ECFF VTEC WG formed at CFA's instigation to examine 'VTEC and Agriculture', identifying key CCPs, control elements and research requirements
- CFA Good Hygienic Practice in the Manufacture of Chilled Foods, 3<sup>rd</sup> edition published (May)
- CFA's research priorities – VTEC and Cryptosporidium

**1996**

Japan: E coli O157 outbreak affecting 9,000, reportedly linked with radish sprouts (summer)  
Chicago: E coli O157 and 'red leaf lettuce' (summer)

Beginning of CFA activity targeting E coli O157/VTEC – technical data gathering, identification of control measures, particularly for raw RTE foods

**1993**

CFA Guidelines for Good Hygienic Practice in the Manufacture of Chilled Foods, 2<sup>nd</sup> ed published (May)

**1991**

European Chilled Food Federation founded (October)

**1989**

- CFA established (May)
- CFA Guidelines for Good Hygienic Practice in the Manufacture, Distribution and Retail Sale of Chilled Foods published and Accreditation Scheme launched by Minister for Food Safety (December)