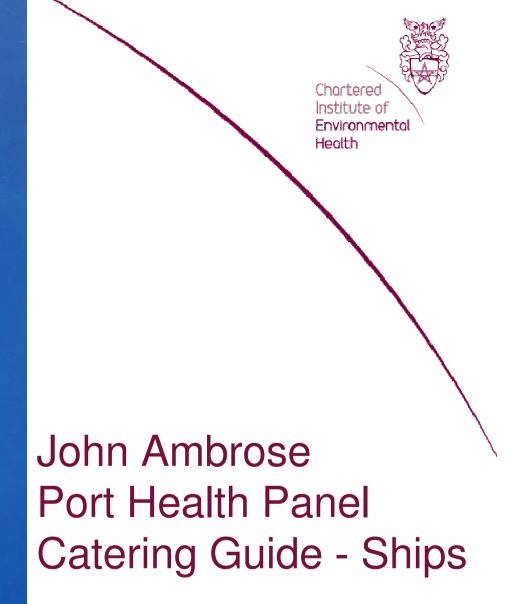
Food Safety (General Food Hygiene) Regulations 1995 Industry
Guide to
Good
Hygiene
Practice:

Food Safety (Temperature Control) Regulations 1995 Catering Guide – Ships









Background of the guide

- Was published in 1999
- One of a series of Industry Guides
- Not been reviewed until now!
- Started with a call from the MCA
- Will it be updated?



What happened next

- Initial discussions with CIEH
- CIEH supported it's review
- The revised guide to be published by CIEH
- Will also be available on-line
- Working group set up
- Support from the industry, MCA, CIEH & APHA



Working Group

- Sharon Smith CIEH
- John Ambrose Port Health Panel
- Gary Gould APHA
- Julie Carlton MCA
- Mel Skipp Carnival Corporation
- Peter Markwell LPHA
- Carol Archibald Tendring DC



Project plan

- Agreed to keep format
- To be a stand alone document
- Consult with key stakeholders
- Give an update at APHA training day
- Circulate draft for comments
- Final draft to CIEH design team
- Publish early 2020



Where are we now?

- Sharon has left the CIEH
- Ellie Whitlock from CIEH joined us
- Gareth Davies from Carnival UK also joined
- Next meeting later this month
- Draft is still work in progress
- Publication now late 2020





