

# Annual Report

Food Standards Agency Contract

2015 - 2016



Aleksandra Tsoncheva





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## Executive Summary

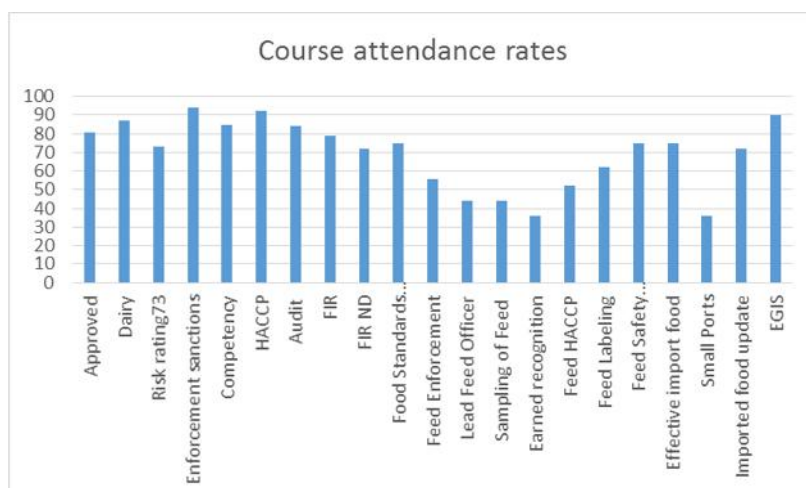
This report provides a summary of the training courses that ABC Food law (ABC) provided on behalf of the Food Standards Agency (FSA) as part of their programme for local authority enforcement officers from April 2015 to March 2016. During this period, ABC delivered a total of 184 training courses attended by over 3200 delegates from local authorities in England, Wales and Northern Ireland.



The courses were very well received by delegates. An average of 97% of delegates rated the courses as “Very good” or “good” on the course evaluation forms collected at the end of each course. Average ratings of 100% were received on the Approved, Dairy, FIR, FIR ND, Feed Enforcement, Lead Feed Officer, Earned Recognition, Feed HACCP, Small Ports and Imported Food Update courses.

The lowest rate (77%) was observed on the Audit Skills course with many delegates stating that they would not use such techniques during their routine work.

The average attendance rate was 70%. However, attendance for Hygiene courses (84%), Food Standards Courses (75%) and Evidence Gathering and Investigation Skills (EGIS) (90%) were much higher. The main reason for the low overall attendance rate was the low up take of Animal Feed training (52%) and the Small Ports Course (36%).



An average of 99% of delegates reported that the courses were well organised and 98% stated that the intended aims and objectives had been met.

## Introduction

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ABC Food Law is a niche food law consultancy regulated by the Solicitors Regulation Authority. In 2015 we were awarded a three year contract to deliver training courses on behalf of the FSA to local authority delegates.

The training courses were delivered in two lots: Enforcement and UKFSS and within the Enforcement lot there were five categories namely: Hygiene, Standards, Imports, Animal Feed and Food Crime. Topics covered in each of these categories included:

**Hygiene:** Approved Establishments; Inspection of Dairy Establishments; Intervention Risk Rating; Hygiene Enforcement Sanctions; Competency and Authorisation Requirements; HACCP and Auditing Skills.

**Standards:** Food Information Regulation; Food Information Improvement Notice Drafting and Food Standards Overview.

**Imports:** Effective Imported Food Control; Imported Food Control at Small Ports; Imported Food Update.

**Animal Feed:** Feed Enforcement Powers; Lead Feed Officer; Sampling of Animal Feed; Earned Recognition; HACCP in Feed Establishments; Overview of Feed Labelling for Food Producing Animals; Feed Safety Management in Food Businesses

**Food Crime:** Evidence Gathering and Investigation Skills

All of the above courses were developed and delivered in-house by the ABC team, no consultants or temporary trainers were used on this project. This enabled ABC to carefully monitor the quality and consistency of the training that was delivered. Additional training was provided to ABC staff as required and our quality system included a weekly review of all delegate feedback as well as performance assessments.

Most courses were delivered at local authority venues around the country. At the end of each course our tutors completed an evaluation of each venue and allocated a rating. This rating was then used to determine the suitability of the venue to host subsequent courses.

At the end of each course, delegates were asked to complete an evaluation form which requested their opinion on matters such as the level of the training, the standard of presentation, whether the course was well organised and the standard of the training room.

Our people:



Specialist Food Law Solicitor and Director

*Dr Andy Bowles*



Director and Principal Solicitor  
Contract Manager

*Sharon Bowles*



Senior Food law Advisor  
Trading Standards Officer

*Duncan Harris*



Food Law Advisor  
Trading Standards Officer

*Andrew Gilden*



Food Law Advisor  
Environmental Health Officer

*Sally Homden*



Food Law Advisor  
Environmental Health Officer

*Justin Hanson*







*Lynn Gallant*

Office Manager

Lynn liaises with our venues to arrange all the refreshments and resources for our courses amongst her other daily tasks.



*Hanka Obrušnikova*

Administrator

Hanka is responsible for all the course bookings and preparation of course materials and resources.



*Aleksandra Tsoncheva*

Administrator

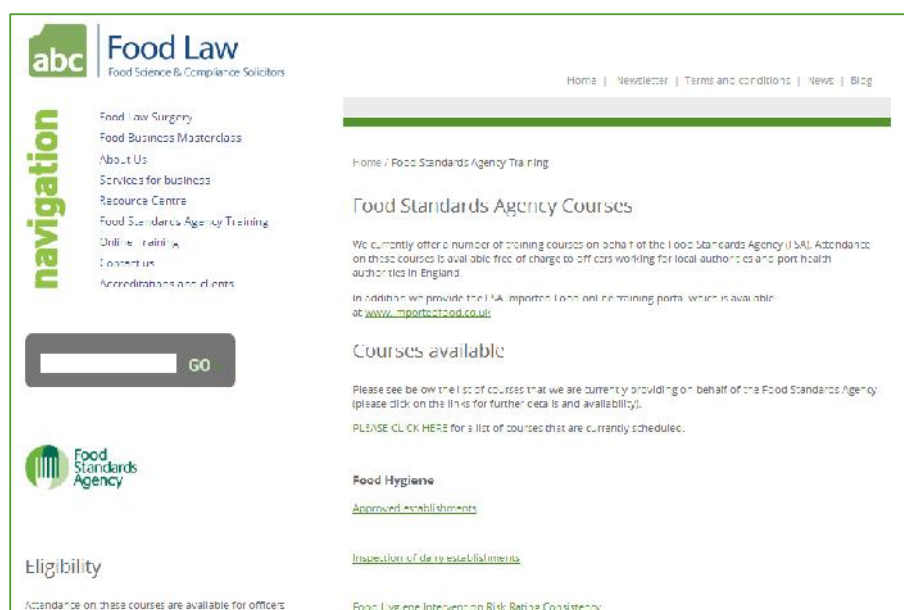
Alex undertakes course administration and related duties and works closely alongside Hanka and Lynn.



# Course Administration

Most of the courses were delivered at local authority venues. Once a suitable location for the course had been identified, our admin team made contact with the local authority to ensure that the necessary arrangements were in place.

All course bookings were made via our online booking service and all delegates were provided with written confirmation of their place.



All course materials and CPD certificates were produced in-house.



During the financial year commencing on 1st April 2015 and ending on 31st March 2016, ABC Food Law successfully delivered a total of **158 courses** in England (147), Wales (6) and Northern Ireland (5). Moreover, there have been 26 UKFSS courses, 25 in England and 1 in Wales.

These FSA courses were attended by a total of **3 075 delegates** and 58 FSA Observers. With regards to UKFSS a total of 195 officers attended.



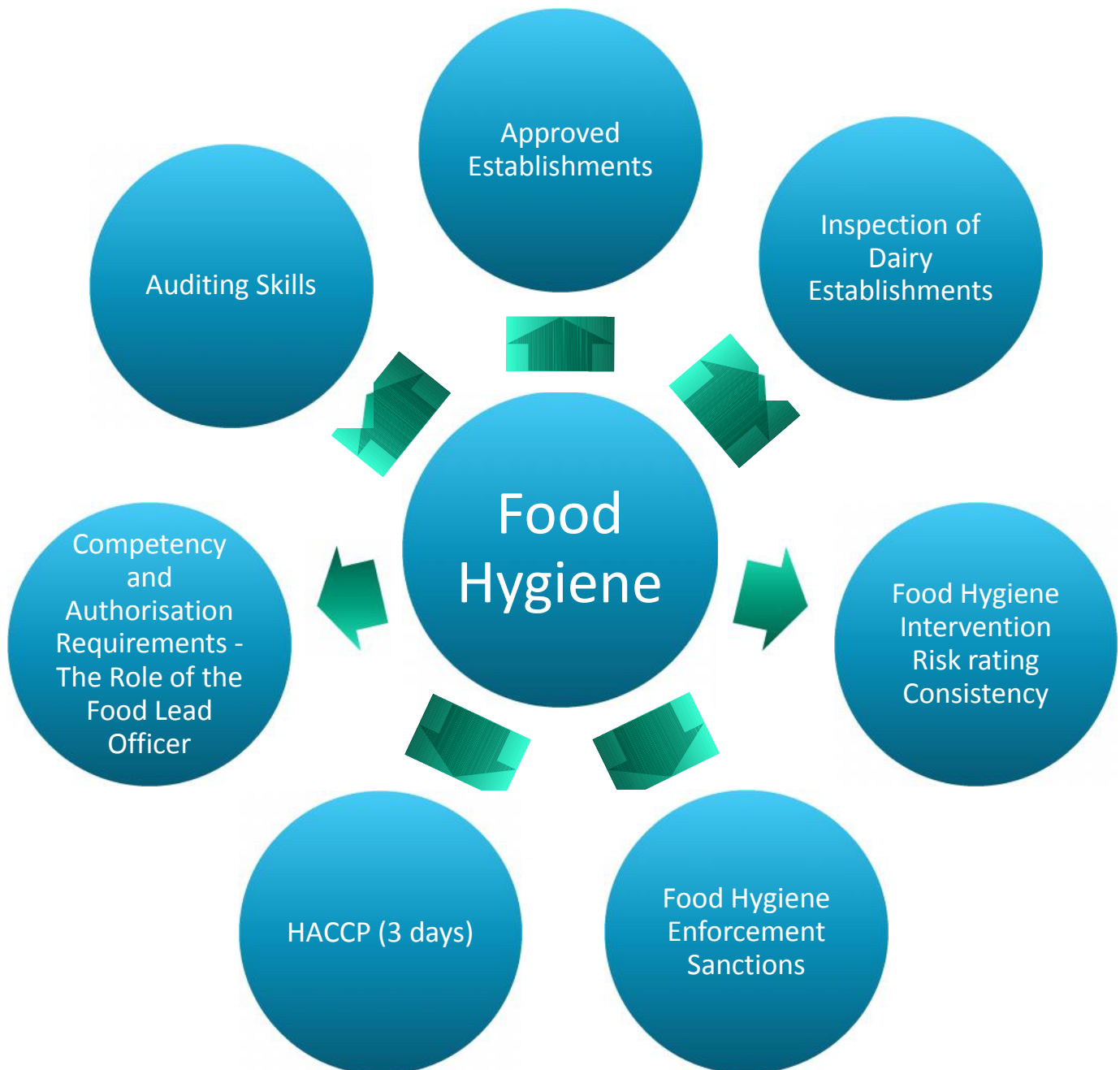
“These courses are well presented, well-resourced and essential to enable local authorities to carry out their duties. Thanks!”

(From an evaluation form from a Feed Enforcement Powers course in Merseyside on 17th February 2016)



## Section 1: Food Hygiene

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ABC delivered a total of **70 Food Hygiene courses** between April 2015 and March 2016 with **1 579 attendees**.

- 17 of those courses were on Approved Establishments. 342 delegates attended in England (296) and Wales (46).
- 9 courses were held on Inspection of Dairy Establishments with 195 delegates attending in both England (170) and Wales (25).
- 8 courses were on Food Hygiene Intervention Risk Rating Consistency with 247 people attending in England.
- 10 courses on Enforcement Sanctions with 235 delegates from which 210 (England) and 25 (NI)
- 6 courses were HACCP with 138 delegates in England (113) and 25 in Wales.
- 16 Lead Officer courses were held in both England (15) and one in Northern Ireland. A total of 338 officers attended these courses, 314 in England and 24 in Northern Ireland.
- 4 Auditing Skills courses were held with 84 delegates attending.



- Approved Establishments
- Inspection of Dairy Establishments
- Food Hygiene Intervention Risk rating Consistency
- Food Hygiene Enforcement Sanctions
- HACCP (3 days)
- Competency and Authorisation Requirements - The Role of the Food Lead O...
- Auditing Skills



## Approved Establishments

One- day seminar

This course provided delegates with a working knowledge of the requirements of Regulation (EC) 853/2004 and relevant guidance published by FSA and the EU Commission on this topic.

Delegates were taken through the legal requirements for approved establishments and given guidance on the appropriate identification of establishments requiring approval.

A detailed review of the approval process was included and delegates were then taken through the appropriate approach to audit of approved establishments.

The course included a brief case study which identified common mistakes made by local authorities during the approval process.



Delivered by:



**Seventeen courses** have been successfully carried out since April 2015 in England (15 courses) and Wales (2 courses) where a total of **342 delegates** (296 delegates attended in England and 46 in Wales) have attended as well 3 FSA Observers (1 in England and 2 in Wales).

This course has an **attendance rate of 80.5 %**.



100 % of the delegates considered the courses to be very good or good.

100 % thought that the aims and objectives of the courses were met.

100 % considered the courses to be well organised.

93 % thought that the level of the courses was about right.

**100 %**  
thought that  
the courses  
were well  
presented.

“[The best feature of this course was] the speaker. So knowledgeable. One of the best I’ve ever been taught by”  
(Cornwall, 31 March 2016)



## Inspection of Dairy Establishments

One- day course

The purpose of this course was to provide delegates with a grounding in dairy science and technology together with an understanding of the law that applies to dairy establishments.

The course was delivered by Dr Andy Bowles who was previously a Quality Assurance Manager for a large dairy company and is also experienced in enforcement in dairy establishments.

The course included a review of laboratory tests and analysis including a session on the microbiological requirements for raw milk.

Delegates were then guided through the operation and use of the most common dairy processing equipment and given tips on the common food safety hazards and controls associated with such equipment.



Delivered by:

A total of **9 courses** have been delivered since April 2015: 8 in England and 1 in Wales. The total number of delegates attending these courses **195** with 170 attending in England and 25 in Wales. 5 FSA Observers attended as well, 4 in England and 1 in Wales.

Attendance rate: 87 %

The courses were distributed across England and Wales in the following way:



100% of the delegates rated the courses as very good or good

100 % thought that the aims and objectives were met.

100 % considered the courses to be well organised.

97 % thought that the level of the course was about right.

100 % thought that the courses were well presented.



“Very good overview of dairy, pitched at the right level. Answered questions very well.” (Cornwall, 9 February 2016)





## Food Hygiene Intervention Risk Rating Consistency

One- day course

Delegates were taken through Annex 5 of the Food Law Code of Practice and provided with guidance on the correct application of the relevant score descriptors.

In addition, the course included a practical workshop whereby delegates were provided with a short video, photographs and a series of documents relating to a hotel kitchen.

Delegates were asked to risk rate the hotel based on the information provided and then justify their score to other delegates.

Delivered by:



A total of **8 courses** were delivered in England so far **247 officers** attending and 6 FSA observers.

Attendance rate: 73 %

The courses were delivered in the following places:



96% of the delegates rated the courses as very good or good.

98 % thought that the aims and objectives were met.

88 % thought that the level of the courses was about right.

99 % thought that the courses were well presented.

100 %

considered the courses to be well organised.



Relaxed informal atmosphere that encouraged discussion and debate.

(Essex, 12 January 2016)







## Food Hygiene Enforcement Sanctions

Two - day course

This course provided delegates with guidance on the appropriate use of detention, seizure and prohibition powers together with an overview of the correct procedures and practical application of these powers.

Day 1 of the course focused on the legislation and Code of practice requirements whereas day 2 was a practical session whereby delegates were required to select appropriate notices and make court applications.





Delivered by:



A total of **10 Enforcement Sanctions courses** were attended by **235 delegates** from both England and Northern Ireland. 210 officers attended the seminars in England, while 25 delegates were present in Northern Ireland.

The courses were also attended by 1 FSA Observer in England and 2 in Northern Ireland.

This course had an attendance rate of 94 %.

As shown below, demand for this course was largely in the North East and East:



100 % considered  
the aims and  
objectives of the  
courses to be met.

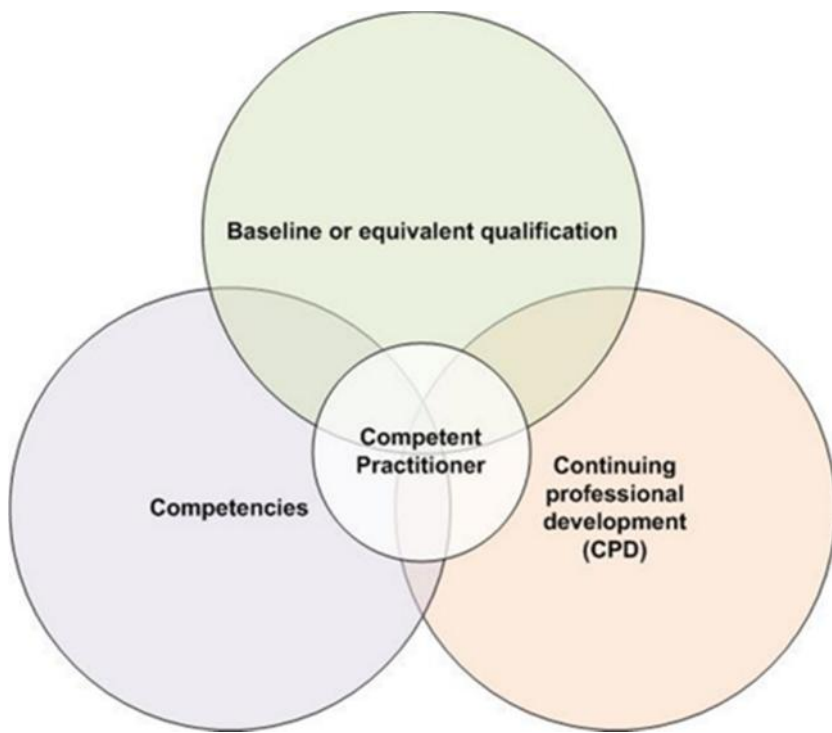
98 % of the delegates rated the courses  
as very good or good.

100 % thought that the courses were  
well organised.

93 % thought that the level of the  
courses was about right.

97 % considered the courses to be well  
presented.

Mock court case was very interesting and clearly showed  
how cases are presented on the day and the difficulties that  
you can be faced with. Hygiene Improvement Notices were  
a good demonstration. (London, 21 & 22 March 2016)



## Competency and Authorisation Requirements- The Role of the Food Lead Officer

One- day course

This course was developed to assist food lead Officers to implement the Code of Practice competency requirements in their authorities.

Delegates were taken through Chapters 4 of the Code and Practice Guidance and then given a number of practical scenarios in a workshop.

Delivered by:



Since the beginning of April 2015, ABC has successfully delivered **16 courses** in both England and Northern Ireland. These courses were attended by **339 delegates** in total, 314 in England and 24 in Northern Ireland.

Attendance rate: 85 %

The courses were located as shown below:



97 % of the delegates who attended rated the courses as very good and good.

99 % of the officers considered the aims and objectives of the courses to be met.

99 % of the attendees thought the courses to be well organised.

96 % stated that the level of the courses was about right.

**100 % of the delegates thought that the courses were well presented.**



Exceptional trainer and training as always. Clear, logical and sound response to questions in appropriate language and re enforcing the message to aid understanding. Well done!  
(Melton, 2 December 2015)





## HACCP

Three- day course

This three day course provided delegates with a substantial grounding in the principles and application of HACCP. Delegates were reminded of the importance of pre-requisite systems and particular emphasis was placed on the application of flexibility in the assessment of HACCP systems.

A series of practical exercises were included to help delegates to relate the discussion to real life scenarios.



Delivered by:

There have been **6 courses** successfully delivered with a total of **138 officers** attending both in England (113) and Wales (25). Moreover, 1 FSA Observer attended a course in Wales.

Attendance rate: 92 %

The location of the courses was as follows:



97 % of the delegates rated the courses as very good or good.

98 % thought that the courses were well organised.

87 % thought that the level of the courses was about right.

100 % thought that the courses were well presented.

100 % of the delegates thought that the aims and objectives of the courses were met.

It fits exactly with our working life in food safety, great that the tutor is also an EHO and knows the issues we face daily.  
(South Cambridgeshire, 15-17 March 2016)







## Auditing Skills

Two - day course

The Auditing Skills two-day course discussed the common techniques used in the audit process and provided guidance to delegates on their practical application. Its aim was to provide delegates with guidance on the structured approach to food hygiene audits/ inter-authority audits.



Delivered by:



There have been **4 courses** in total for the period of April 2015 to March 2016. 84 delegates attended these courses in England.



77 % of the delegates rated the courses as very good and good.

95 % considered the aims and objectives of the courses to be met.

95 % of the officers thought that the courses were well organised.

74 % of the attendees considered the level of the courses to be about right

95 % thought that the courses were well presented.

This course has an attendance rate of 84 %



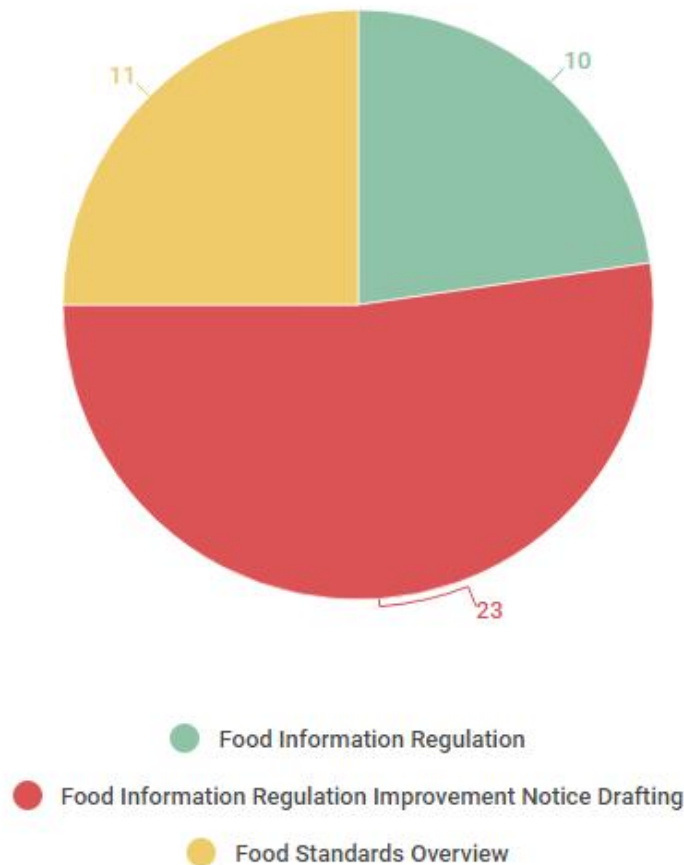
Excellent speaker. Course content for basic audit training good. (Hambleton, 1 & 2 march 2016)



## Section 2: Food Standards

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We've ran a total of 44 Food Standards courses throughout 2015- 2016. Food Standards courses are: Food Information Regulation; Food Information Regulation Improvement Notice Drafting and Food Standards Overview.

- ✚ We've run 10 Food Information Regulation courses with 197 delegates attending in England 2 FSA Observers.
- ✚ There have been 23 Improvement Notice Drafting courses for the period of April 2015 to March 2016. A total number of 412 delegates attended these courses, 324 in England, 38 in Wales and 50 in Northern Ireland. Moreover, 1 FSA Observer attended a course in England, 2 in Wales and 2 in Northern Ireland.
- ✚ There have been 11 Food Standards Overview courses for the last year with 207 delegates attending in England and 1 FSA Observer.



## Food Information Regulation

One- day course

The Food Information for Consumers Regulation came into force in December 2014 and the aim of this course was to bring delegates up to speed on the detail and application of these regulations.

The course included a brief overview to explain the format of the regulations and then a detailed explanation of the requirements.

The course also included a practical element to assist delegates with the assessment of compliance by food businesses.



79 % attendance rate.

[illegible]

95 % thought the level of the courses was about right.

**100 % of the attendees  
thought the courses were well  
presented.**

The handout booklet was good and will be useful to refer back to. There was plenty of opportunity for questions/ discussions. (Plymouth, 29 September 2015)





## Food Information Regulation Improvement Notice Drafting

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One- day course

This course provided delegates with an introduction to the appropriate use of Improvement Notices to remedy breaches of the Food Information for Consumers Regulations.

Delegates were provided with an overview of the regulations and good practice guidance on the drafting and service of notices.

A practical workshop provided delegates with an opportunity to draft notices for a range of different breaches.



Delivered by:



A total of **23 Improvement Notice Drafting courses** were delivered for the period of April 2015 to March 2016. A total number of **412 delegates** attended these courses, 324 in England, 38 in Wales and 50 in Northern Ireland. Moreover, 1 FSA Observer attended a course in England, 2 in Wales and 2 in Northern Ireland.

Attendance rate: 72 %

The courses were delivered in the following locations:



100 % of the attendees stated that the courses were very good or good.

99 % thought that the aims and objectives of the courses were met.

98 % of the delegates thought that the courses were well organised

92 % stated that the level of the courses was about right

100 % of the attendees considered the courses to be well presented.

[The best features of this course were] Duncan's presentation style, his obvious knowledge of the subject and his run through of practical scenarios/ workshops exercises.  
(Norfolk, 5 January 2016)



## Food Standards Overview

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One- day course

This course provided delegates with an overview on a range of Food Standards legislation and available enforcement options. Topics covered included food additives, traceability, enforcement notices and enforcement of “use by” dates.



Attendance rate: 75 %

[illegible]

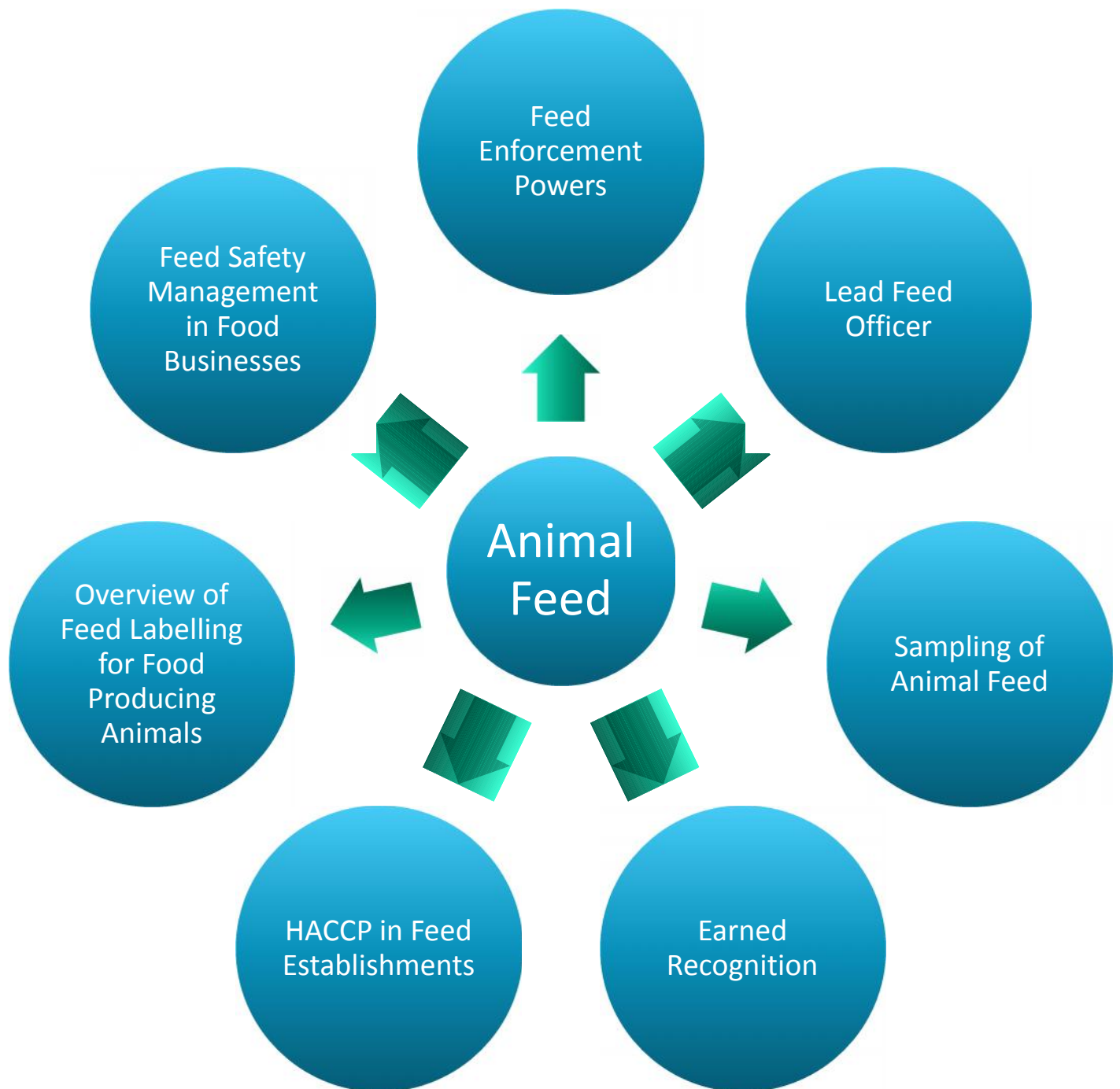
88 % thought that the level of the courses was about right.

**100 % considered the courses to be well presented.**

Duncan was approachable & took time to further discuss subjects in the breaks. (Birmingham, 30 March 2016)

## Section 3: Animal Feed

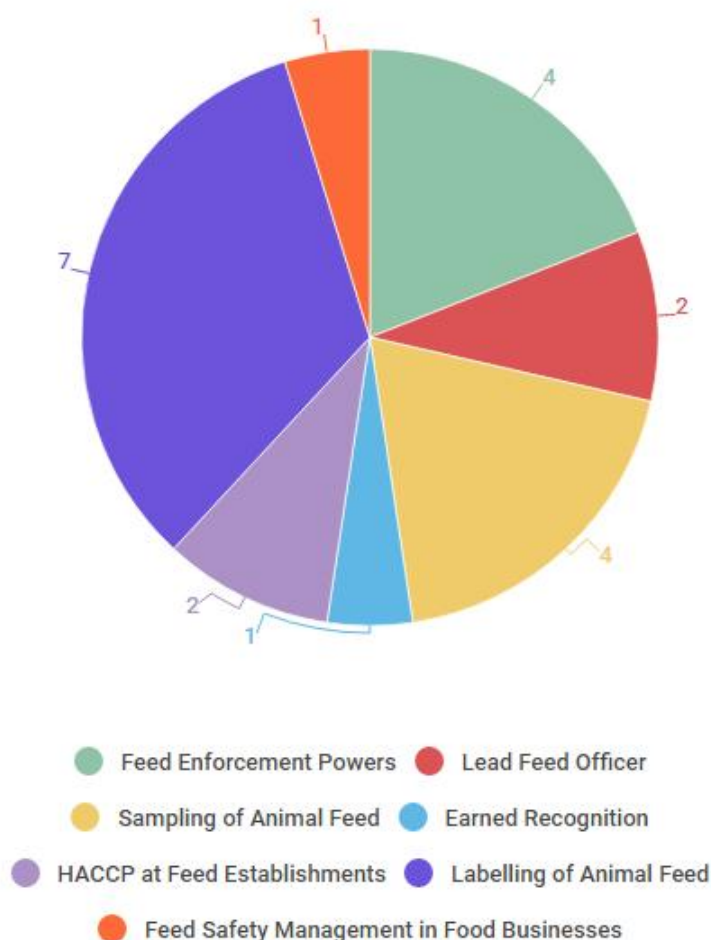
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Animal Feed courses are: Feed Enforcement Powers; Lead Feed Officer; Sampling of Animal Feed; Earned Recognition; HACCP at Feed Establishments, Feed Labelling and Feed Safety in Food Businesses.

We've run 23 Animal Feed courses in total for the 2015- 2016 financial year. 324 officers and 8 FSA Observers in total have attended these courses.

- ✚ There have been 4 Feed Enforcement Powers courses which were attended by 56 delegates in England as well as 2 FSA Observers.
- ✚ 2 Lead Feed Officer courses were held attended by 22 officers and 3 FSA Observers.
- ✚ Sampling of Animal Feed had 4 courses with 44 delegates in total.
- ✚ There was 1 Earned Recognition course which was attended by 9 officers and 2 FSA Observers.
- ✚ There were 2 HACCP at Feed Establishments courses which were attended by 26 delegates.
- ✚ 7 Feed Labelling courses were held last financial year which were attended by 111 officers and 3 FSA Observers.
- ✚ There have been 3 Feed Safety Management in Food Businesses courses for the last financial year. The courses were attended by 56 delegates and 1 FSA Observer.





## Feed Enforcement Powers

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One- day course

This course provided delegates with an overview of the theory and practice of serving improvement notices, emergency prohibition procedures as well as detention and seizure of feed. It was aimed at Feed Officers who have responsibility for delivering Feed Official Controls. The course aimed to provide delegates with the necessary skills and confidence to use feed enforcement sanctions in an appropriate way.



Delivered by:



There have been **4 Feed Enforcement Powers courses** which were attended by **56 delegates** in England as well as 2 FSA Observers.

Attendance rate: 56 %



100 % rated the courses as very good or good.

100 % thought they were well organised

93 % thought that the level of the courses was about right.

100 % thought that the courses were well presented.

100 % thought that the aims and objective of the courses were met.



As usual handout and presentation were excellent.  
(Norfolk, 27 October 2015)

Good presentation of the theory of enforcement, practical consideration and the practical exercise of drafting improvement notices. (London, 26 November 2015)





## Lead Feed Officer

One- day course

This course provided Lead Feed Officers with guidance on assessing competency of Authorised Officers and a review of the requirements of the Framework Agreement.

The aim of the course was to help Lead Feed Officers to meet their obligations set out in the Feed Law Code of Practice and Framework Agreement.

Delivered by:



**2 Lead Feed Officer** courses were held attended by **22 officers** and 3 FSA Observers.

Attendance rate: 44 %



100 % of the attendees rated the courses as very good and good.

100 % of the delegates stated that the aims and objectives of the courses were met.

100 % thought that the courses were well organised.

91 % thought the level of the courses was about right.

100 % thought they were well presented.



Covered everything I needed. Andy was very knowledgeable and I learnt a lot which I desperately needed! (Oxfordshire, 1 March 2016)





This course was aimed at Officers whose work involves the sampling of animal feed and it provided delegates with details on how to sample animal feed in accordance with the prescribed sampling methods. The course included discussions on enforcement options.

## Sampling of Animal Feed

One- day course



Attendance rate: 44 %

The map illustrates the distribution of sheep across Great Britain. The title 'Sampling of Animal Feed' is located in the top right corner. The map shows the following regions and their corresponding density levels:

- Scotland:** Labeled at the top, but no specific density data is shown for this region.
- Northern Ireland:** Labeled on the left, but no specific density data is shown for this region.
- England:**
  - North:** Regions like Northumberland, Yorkshire, and Lancashire are shown in white, indicating low density.
  - West:** Regions like Lancashire, Yorkshire, and Cheshire are shown in yellow, indicating medium density.
  - South:** Regions like Hampshire, Wiltshire, and Dorset are shown in green, indicating high density.
  - East:** Regions like Lincolnshire, Leicestershire, and Northamptonshire are shown in white, indicating low density.
- Wales:** Labeled in the center, but no specific density data is shown for this region.
- South Wales:** Labeled at the bottom, but no specific density data is shown for this region.

The map also shows major cities and towns, including London, Manchester, Birmingham, and Cardiff. The distribution of sheep is clearly visible, with the highest density in the south of England and the lowest density in the north.

96 % of the officers found the level of the courses to be about right.

Very good trainer- knowledgeable and able to answer questions. Knew where to look in legislation.  
(Devon, 16 February 2016)







## Earned Recognition

One- day course

This course provided delegates with details of Earned Recognition and how it applies to animal feed businesses.

It provided delegates with an overview of the background to Earned Recognition; the roles of FSA and Local Authorities and of Assured Membership Schemes.

The course included a brief presentation on the Red Tractor scheme.







## HACCP at Feed Establishments

One- day course

This course provided delegates with an overview of the principles of HACCP and their practical application to a range of feed businesses.

The course included guidance on the importance of pre-requisite systems and reminded delegates on the appropriate application of flexibility when assessing HACCP systems.

A practical session on audit techniques was included in the programme.

Delivered by:



There were **2 HACCP at Feed Establishments courses** which were attended by **26 delegates** which were allocated in England as follows:

Attendance rate: 52 %



100 % of the attendees found the courses to be very good or good.

100 % thought that the aims and objectives were met.

100 % of the delegates considered the courses to be well organised.

90 % thought the level of the courses was about right.

100 % thought that the courses were well presented.



Tailored specifically for feed. Lots of references to supporting documentation I was previously unaware of.  
These will be extremely useful.

(West Yorkshire, 25 November 2016)





This course provided delegates with a summary of the Feed Labelling requirements as they apply to food producing animals. It reviewed feed labelling Regulations, examined specific labelling requirements and discussed enforcement issues.

## Labelling of Animal Feed

One- day course

Delivered by:



**7 Feed Labelling courses** were held last financial year which were attended by **111 officers** and 3 FSA Observers.

Attendance rate: 63 %

The courses were allocated in the following way:



89 % of the attendees rated the courses as very good or good.

94 % thought that the aims and objectives of the courses were met.

100 % considered the courses to be well organised.

89 % thought that the level of the courses was about right.

97 % thought that the courses were well presented.



Knowledgeable presenter. Tackled a complex subject well. (Longfield, 3 March 2016)

[One of the best features of this course were] the course notes to refer to- explanation of legislation where to find things, practical examples. (Lancashire, 1 March 2016)







## Feed Safety Management in Food businesses

One- day course

This course provided delegates with an overview of the Feed Hygiene requirements for businesses supplying surplus food and co-products into the feed chain.



Delivered by:



A total of **3 Feed Safety Management courses** were delivered with **56 officers** attending as well as 1 FSA Observer.

Attendance rate: 75 %

The courses were situated as follows:



97 % of the delegates who attended rated this course as very good or good

100 % considered the aims and objectives of the course to be met

94 % considered the level of the course to be about right

100 % thought that the course was well presented

100 % thought that the course was well organised



A good overview of the legislation. Ideal as a refresher or for officers new to this area of work.

(Warrington, 4 February 2016)



The animal feed courses were developed and delivered by Duncan Harris and Andrew Gilden, both qualified Trading Standards Officers recruited prior to the contract from Norfolk County Council.

On receipt of the FSA's list of required courses in June 2015 it was decided that both of our tutors required an update in certain aspects of animal feed production.

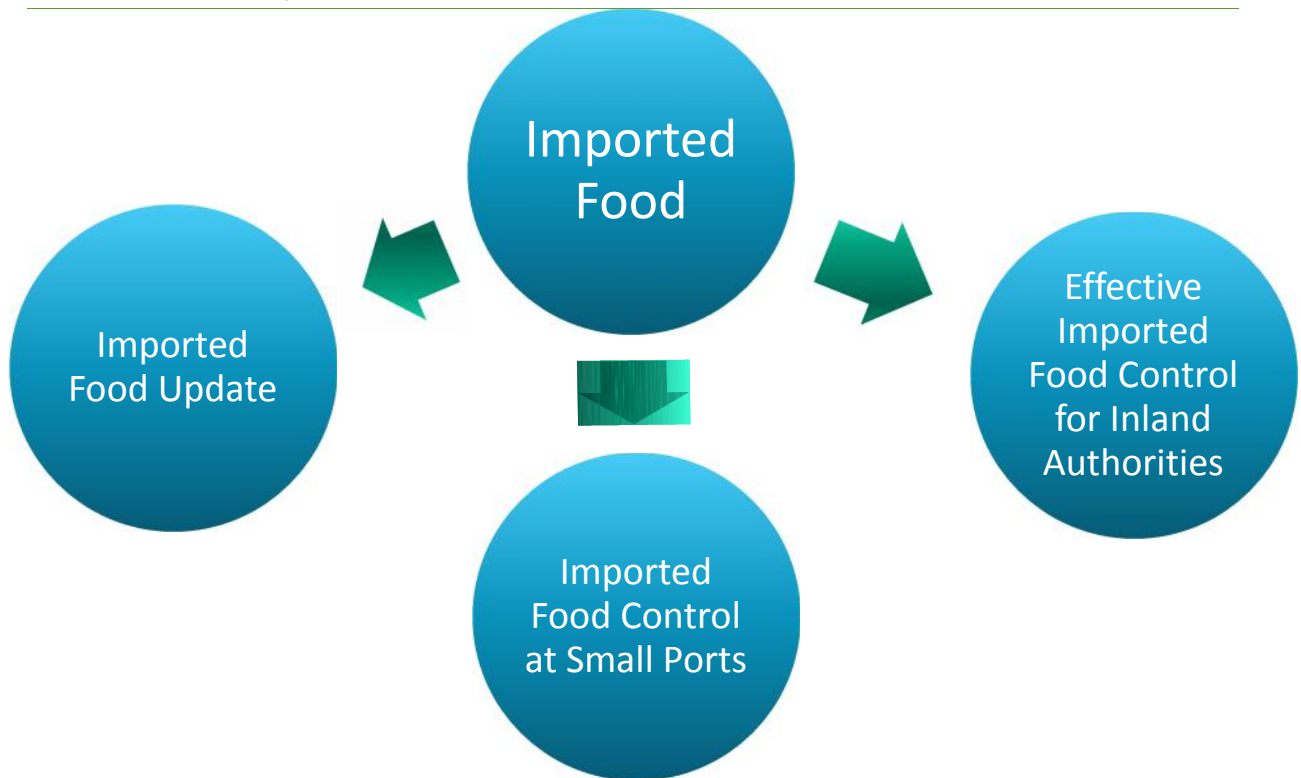
As such both attended several bespoke training sessions at the PTC specialist feed training centre in Holland where they gained expert tuition in a range of animal feed technologies and processes.

The training included sessions on:

- Processing plant layout and design
- Weighing and measuring feed
- Milling
- Mixing
- Pelleting
- Conditioning of pre-pellet meal
- Pelleting compound feeds
- Drying and cooling feed
- Screening and crumbling
- Carry over

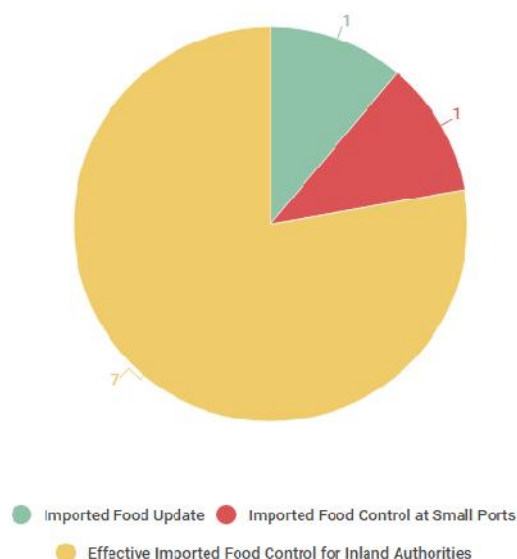


## Section 4: Imported Food



There have been 9 Imported Food courses in total, which were attended by 159 officers as well as 3 FSA Observers.

- There was a total of 7 Effective Imported Food Controls for Inland Authorities. 132 delegates attended these courses, 6 were held in England and 1 in Northern Ireland. Moreover, 2 FSA Observers attended these courses.
- Moreover, ABC held one Imported Food Control at Small Ports course which was attended by 9 officers and 1 FSA Observer.
- We have also held one Imported Food Update course which was attended by 18 officers.





## Effective Imported Food Control for Inland Authorities

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This course provided an overview of imported food controls and provided delegates with practical guidance on enforcement issues to ensure inland Local Authorities make best use of available resources.

It provided delegates with an overview of imported food controls, a review of the Trade in Animals and Related Products Regulations 2011, an update on imports of FNAO from third countries as well as guidance on enforcement issues.



Delivered by:



There was a total of **7 Effective Imported Food Controls for Inland Authorities** courses during April 2015- March 2016. **132 delegates** attended these courses, 6 were held in England and 1 in Northern Ireland.

Attendance rate: 75 %

The courses were allocated in the following way:



99 % of the attendees considered the courses to be very good or good.

100 % thought they were well organised

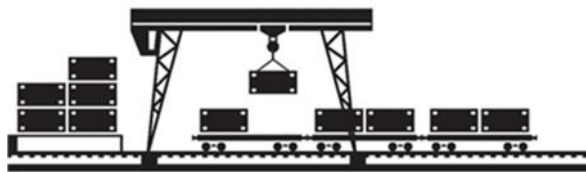
91 % thought that the level of the courses was about right.

100 % thought that the courses were well presented.

100 % thought the aims and objectives were met.

*Subject matter was made interesting. Breaks down subject matter in a way I am able to understand providing a good update on general requirements.*

(Norwich, 21 March 2016)



## Imported Food Control at Small Ports

The 'Imported Food Control at Small Ports' course provided officers working at small ports (air and sea) with an overview of imported food official controls to ensure that effective arrangements are in place for imported food control at all points of entry in the UK.

One- day course



Delivered by:



ABC held **one Imported Food Control at Small Ports** course for the last financial year which was attended by **9 officers** and 1 FSA Observer.

Attendance rate: 36 %

The course was allocated as follows:



100 % of the attendees considered that the aims and objectives of the course were met.

100 % thought that the course was well organised.

100 % thought that the level of the course was about right.

100 % thought that the course was well presented.

100 % of the delegates rated the course as very good or good

*Course content presented by a very knowledgeable presenter- course was very interesting and enjoyable.*

(York, 3 March 2016)



This course provided delegates with an update on imported food issues and a look forward to changes and challenges in the future.

## Imported Food Update

One- day seminar



Delivered by:

There has been **one Imported Food Update** course for the last financial year which was attended by **18 delegates**.

Attendance rate: 72 %



100 % of the delegates found this course to be very good or good

100 % thought that the aims and objectives of the course were met

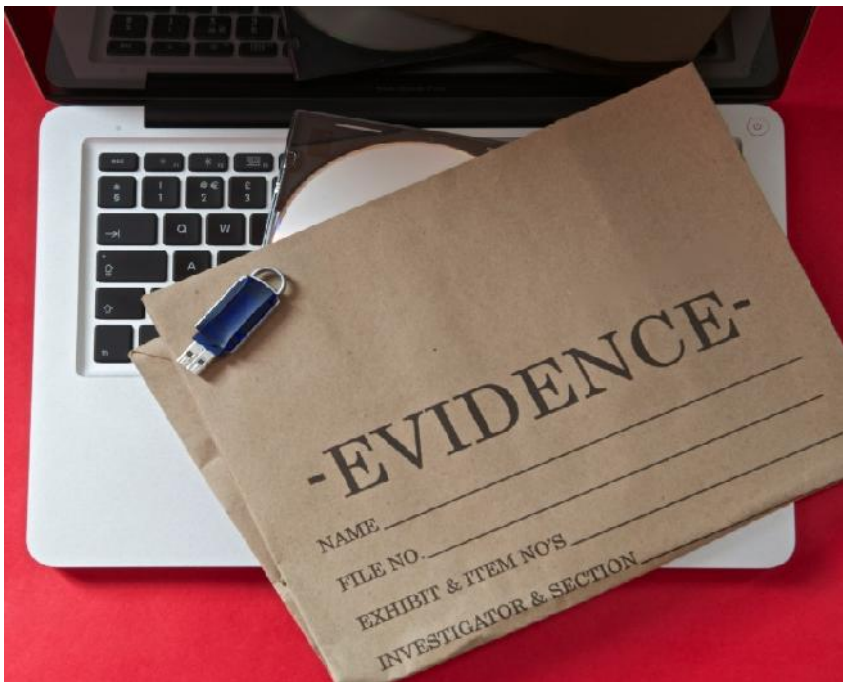
100 % considered the course to be well organised

93 % thought that the level of the course was about right

100 % thought that the course was well presented

Excellently presented and at right pace. Excellent resources and sign posting to further information.

(West Bromwich, 8 March 2016)



## Evidence Gathering and Investigation Skills

One- day course

This course provided an overview of the skills required to undertake effective criminal investigations.

The course helped delegates to appreciate the offences and defences available under food law, recognise the rules of evidence and where to apply them, develop interviewing skills, enhance statement writing skills, understand the requirements of RIPA and CPIA and undertake PACE interviews.



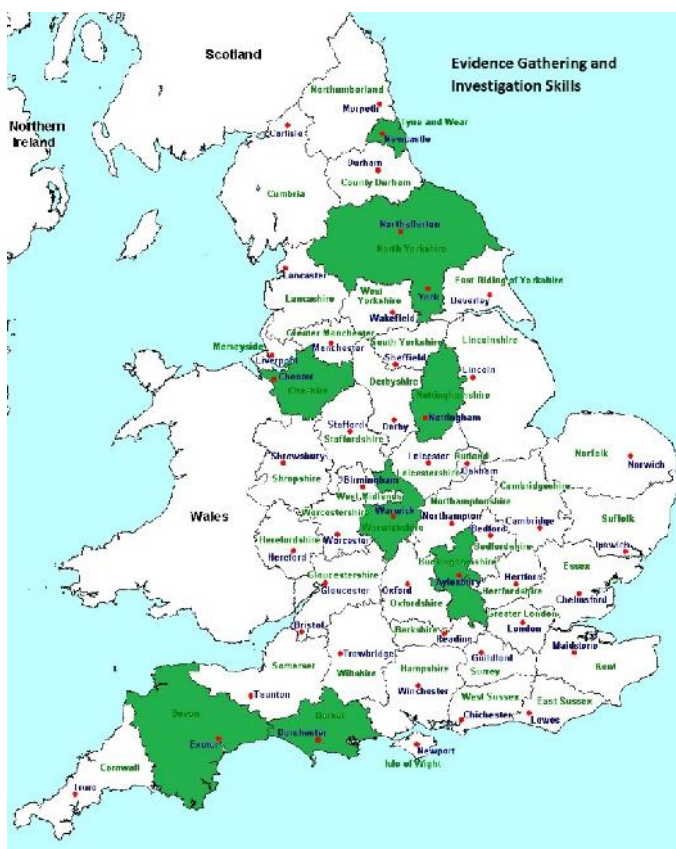
Delivered by:



ABC has delivered a total number of 9 EGIS courses which were attended by 97 delegates as well as 5 FSA Observers.

Attendance rate: 90 %

The courses were allocated as such:



99 % of the delegates rated the courses as very good or good.

100 % of the attendees considered the aims and objectives of the courses to be met.

100 % thought that the courses were well organised.

90 % thought that the level of the courses was about right

100 % thought that the courses were well presented.



Good pace of delivery and good interaction with the group making the course interesting throughout.  
(Bournemouth, 7 & 8 July 2015)

I very much enjoyed the course and have learnt a lot. I am much more confident as an enforcing officer after this course. (South Cambridge, 4 & 5 February 2016)



# UKFSS *desktop*

**Helpline:**

0207 276 8282

**Project links:**

Web site <https://ukfssweb.food.gov.uk>

General enquiries [IT.servicedesk@foodstandards.gsi.gov.uk](mailto:IT.servicedesk@foodstandards.gsi.gov.uk)

Video Screenscasts <https://ukfssweb.food.gov.uk/video/video.aspx>

Category Tree Printout <https://ukfssweb.food.gov.uk/public/categorytree.pdf>

Version 9.0.3.22

MacLaren West Ltd

1 Main Street, Cumbernauld.

Telephone 01236 615625

[www.maclarenwest.co.uk](http://www.maclarenwest.co.uk)

Email Address

Password

☒ Food

☐ Animal feed

Server OK

Exit

OK






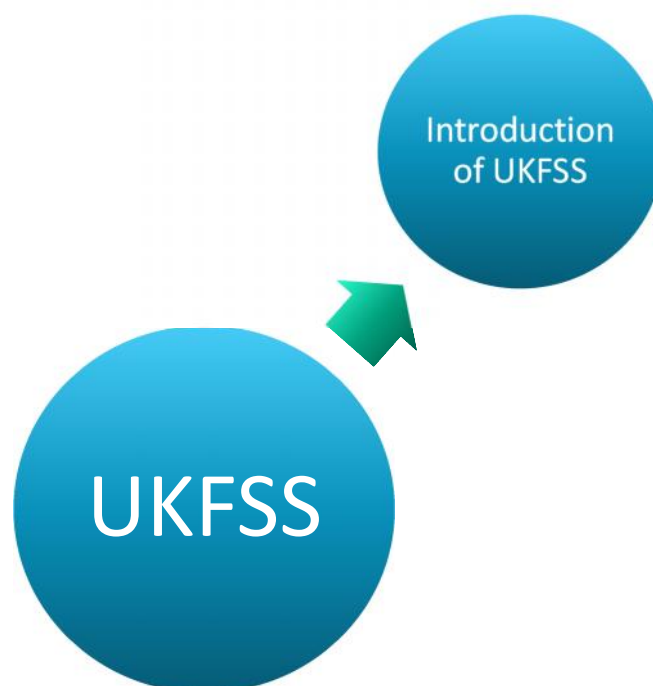
## Section 6: UKFSS

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**Delivered by:**



This course provides an introduction to the UK Food Surveillance System (UKFSS), demonstrating how to input sampling data onto the system, send to laboratories and receive sample results. The course also provides an opportunity to discuss food sampling issues on a local and/or national level.



We delivered a total of **26 courses** in England (25) and Wales (1) during the period from April 2015 to March 2016 and trained a total of **195 officers** of which 185 attended in England and 10 in Wales.

Attendance rate: 75 %

100 % of the delegates  
thought that the  
course was pitched at  
the right level



99 % of the delegates rated the  
course as very easy to follow and  
understand

94 % thought that the course  
pack was very relevant/  
sufficient to their need

55 % marked “very good” and 28  
% marked “good” with regards  
to the course meeting the  
delegates’ expectations.

98 % thought that the relevance  
of the course in terms of helping  
get their Local Authority using  
UKFSS Net was very good or



A very practical and useful training course.

(London, 2 February 2016)



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