

Seminar 3: Food Quality & Safety

Food Quality & Safety

Times	Name	Topic
10.00-10.20	David Highton, Chairman - BSI	ISO 22000:2018 Food safety management systems – Requirements for any organisation in the food chain
10.20 - 10.40	David Poxon, Fire Protection Association	Kitchen extract ductwork – minimising the fire risk
10.40 - 11.00	Mariane Hodgkinson, Food Safety Consultant - Twynning Consultancy Ltd	Using Hygienic Design in Food and Drinks Manufacturing
11.10- 11.30	Coffee Break & Networking	
11.30-11.50	Diana White, Associate Regional Vice President - HelmsBriscoe	The Good, the Bad and the Ugly of Site Inspections
11.50 - 12.10	Kevin Higgins, Membership Manager - BPCA - British Pest Control Association	Be protected; understanding pest control and securing a provider
12.10-12.25	Gary Baylis ,Regulatory Advisor , Registrar Corp	US Food & Drug Administration (FDA) - CHALLENGES & SOLUTIONS
12.25 - 12.40	John Purdy, Business Development Manager - Klüber Lubrication Great Britain Ltd	Improving Operational Efficiency through World Class Lubrication
12.40-12.55	Susan Peverelli, UK PPE Account Manager, - Dunlop Protective Footwear.	Increasing Worker Comfort and Safety for Added Workplace Efficiency
13.00 - 14.00	Lunch Break & Networking	
14.00-14.20	Neil Firth ,Business Development Manager at Garlock GB Ltd	Hygienic seals – insights into safe production
14.20-14.40	Patrick McNamara, Technical Specialist Manager Food Services - Intertek	Due diligence – a moveable feast?
14.40- 15.00	Paulina Anguiano Arreola ,PhD Candidate Cranfield University	"The importance of implementing a PDCA cycle within the food safety and quality systems".

**Quality & Safety
Summit 2018
Creating a Safer Food Industry**

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All presentations/timetables are subject to change. Please check with onsite event timetable on the day.