



January

Welcome back Foodies and may 2012 be the year of your Food Safety Success!



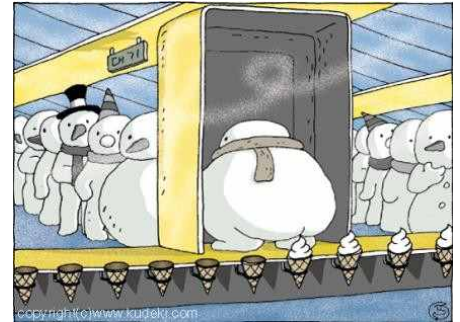
Have you made your New Years Resolutions yet? Have you broken them already? Here are some interesting resolutions from key industry figures and opinion formers from the UK Food and Drink Manufacturers...

View their New Year's resolutions!

There is some debate regarding if this chilled product would fall under a HIGH RISK production area or not...

It seems the high risk area has already been built in?

- Fully enclosed
- Drop temp
- Although no dedicated handwash etc...but we need to consider there is no handling of the product
- No utensils or equipment to control
- No protective clothing although scarves may present a foreign body risk?
- Medical screening and personal hygiene should not be a threat considering...



Compliments to Kudeki for a brilliant cartoon! www.kudeki.com

So what are the South African food & beverage manufacturers' resolutions for 2012?

If you would like to make three resolutions on behalf of your company email them to info@thefoodsafetynetwork.co.za and we will publish them on our website!

2012 welcomes a new & improved Food Safety Network and with it, many benefits for you:

- Socialize with us on Facebook
- Tweet us @TFSNetwork
- Report food related issues on our Food Crimes Facebook Page, and let us know if you think negative food experiences are given the public exposure they need in SA?
- For news and updates from our Development Centre & Advertisers and to see what's hot and happening with our Small Suppliers Centre click on the tabs below...

While you are busy scheduling your diary...

BOOK for the SANS 10049 and What's in a Label? Workshops being held on 7 & 8 February 2012 in Woodmead JHB. Less than two months to go until SA's new labelling regulations become LAW in March 2012!

Farewell & Food Safety Regards,
TFSN Team

Food Safety Tip

Is your training for 2012 scheduled? Use January while you ease back into work to plan, set up and schedule your staff training for 2012.

Remember scheduled in house training by your own qualified staff is as important and beneficial as sending your staff to certified training courses.

Connect with us...

