Farmhouse and Artisan Cheese & Dairy Producers European Network





The Dairy Industry Experts

## The 8<sup>th</sup> FACE Network Congress



The School of Artisan Food, Welbeck Estate, Worksop, UK 27<sup>th</sup> October 2016 8<sup>th</sup> FACE Network Congress: Welbeck Estate, Nottinghamshire, UK

The Specialist Cheesemakers Association and the Work of its Technical Committee

> Paul Neaves Williams & Neaves The Food Microbiologists

27 October 2016

# **Specialist Cheesemakers Association**

### **Function and Purpose**

Alliance of cheesemakers, retailers, wholesalers, others interested in cheese Offers an opportunity to share ideas and increase sales of specialist cheeses

### Objectives

Encourage excellence in cheesemaking Raise the profile of our artisan cheeses Provide a forum for members to exchange ideas Represent the interests of members to government and media

### In 1989, the SCA vision was for:

Representation – a uniform voice Forum for exchange of ideas Information service Regular newsletter to keep up to date Hygiene standards scheme Promotional opportunities Say in the future



# In the beginning... Blessed Are The Cheesemakers



FURIOUS cheese-makers last night blasted the Government for starting another food poison scare.

The knives came out after health chief Sir Donald Acheson said listeria-poisoned soft cheeses like Camembert and Brie could maim or kill unborn babies.

"It would be a tragedy if panic was allowed to drive cheese producers out of business," said cheese expert James Aldridge.

And microbiologist Dr Paul Neeves added: "The dairy industry has a very good health record. We have been enjoying cheese safely and healthily for years."

### Sunday Sport 12 February 1989

... and so, on a Sunday morning in February 1989, the SCA was born in opposition to a UK government proposal to ban raw milk cheese, in response to a *Listeria* crisis.

# Patron: HRH The Prince of Wales



2005: Award of the James Aldridge Memorial Trophy to Berkswell Cheese – the best British raw milk cheese



THE SPECIALIST CHEESEMAKERS CODE OF BEST PRACTICE



THE SPECIALIST CHEESEMAKERS ASSOCIATION **EDITION 3, 2011** 

1997: Code of Best Practice, a Benchmark for Good Cheesemaking

### 1995: The first Farm Visit, Farm Open Day at Appleby's of Hawkstone





CAN YOU AFFORD NOT TO JOIN?

At the moment specialist cheesemakers have no voice as a group. Increasing interest is now being shown in this growing industry which needs an Association to present a unified response to vernment media and other parties. For example, a response

#### Issue No. 1: 1989



HYGIENE



STANDARDS

THE RECENT scares on listeria

### newsletter

#### **The Chairman's Report**

A

specialist CHEESE

MAKERS association

Tan EHO vites a cheese outsiess and tens the producer that they must make a number of changes, it might be very difficult for them not to behave in a defensive way – this would be a totally natural and understandable reaction. If a cheese maker disagrees with the EHO, the recommended sponse would be for them to keep their counsel and ediately contact any member of the SCA Technical

recare contact, ary memory of the SuA inclinical mittee and ask its advice. Behaving in a defensive manner ards an EHA, however understandable, can only ever be nterproductive. Where relationships with EHO's are contial, wen better collaborative, we tend to see the best outcomes

The early May bank holiday saw the sixth Artisan Cheese Fair in Melton Mowbray and this year's event was the most successful ever. They attracted over 8,000 cheese loving visitors over the two days and most of the 67 cheese producers involved. ced record sales! They also ran the inautural Artisar enerose fecto salesi: Integ also ran the inaugural ante ese Awards which was just open to small (under 250 new/year) producers. Priar money totalling 25000 was to producers of the various categories. Congratulation follight producer, David Jowett for being awarded super champion, a particularly notable achievement given that it has ot been in production very long! For anyone thinking about ing and/or entering peat year. It is a steat event that

their Churchilly in Mart Malaz name I semantar for should 20 year but moved to their new location just under two years ago. It is an estraordinary story that will provide the basis for an excellent and informative weekend. It is particularly appropriate to be there this year as it is exactly ten years since they hosted the farm visit on their original site in Wales.

Cheesemaking with eager anticipation as this year's form line of speakers, promises to deliver a tremendous event. Among others, there will be Dr Cath Rees from Nottinghan Among others, there will be Ur Cath Hees from Nettingham University taking about her ground breaking work on TB testin and Valiefe More from France on microbial biofilms on wood and their antilisterial effects. Anyone interested in attending should go to www.scienceofartisancheese.com to find out mo or to register. Whether we remain in or leave following 'the vote oming up soon. I believe that there will continue to be huse ies to sell into a market that is still hundry for we made, artisan Ritish cheese.

On the subject of trade. Australia has anno which could permit increased exports of raw milk cheeses from the EU. A consultation is underway. SCA members with an insutation is unlesses

'Following Terry Jones's recent appointment as Director Gener of the NFU, I would like to give a warm welcome to Andrew Ru

#### Issue No. 90: 2016



# Two major incidents



- **1995:** Lanark Blue cheese and Listeria monocytogenes
- Counts ranged from <1 cfu/g to 10<sup>6</sup> cfu/g
- No cases of illness but Local Authority issued an Emergency Control Order and the Case went to Court in Scotland
- Sheriff ruled that the range of counts was so wide, he considered testing to be 'flawed' and the Case was dismissed!
- After the incident, an independent laboratory audit considered the work to be exemplary

### 1998: Duckett's Caerphilly with chives (Wedmore) and E. coli O157

- Adolescent boy infected by eating unmatured, 6-day old cheese; he suffered no sequelae
- Contaminated batches also sold to an affineur who sued cheesemaker and Government
- SCA review found deficiencies in milk procurement, transport and intake procedures but the source of *E. coli* O157 was never identified

The incidents caused tension between SCA and two government departments

# A Happy Ending ...

1999: Invitation to attend a Reception at Highgrove House, home of HRH The Prince of Wales, to celebrate the first decade

2000: In April, both government departments were restructured and the Food Standards Agency came into being

> The FSA wanted to 'build bridges' with the SCA and, in August, asked Paul Neaves to 'sound out' SCA views about a training course in artisan cheesemaking for Food Safety Officer

In November, a 4-day, FSA-funded, Training Course for Food Safety Officers (mostly) in England was born: Application of Good Hygienic Practice and HACCP Principles in the making of Speciality Cheeses

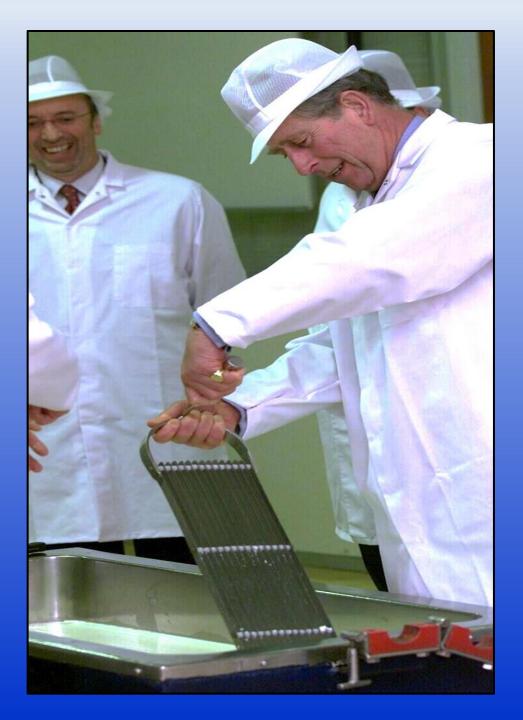
... and ...

**2005:** Two visits by HRH The Prince of Wales!

# Interactive cheesemaking demonstration



Titratable acidity – how pink is pink?



Cutting the Caerphilly curd – well, it had to be a Welsh cheese!



A cheesemaker and her Food Safety Officer – has their relationship improved? Of course it has!



Goodbye, and some bedtime reading – do have a set of Course Notes!

## Visit to Gorwydd Farm, Wales, 2005



"I cannot say how delighted I am to see you all again."

# A New Decade



2007: Launch of SALSA 3rd party audit standard Safe And Local Supplier Approval - requirement for supply to food processors, wholesalers, retailers and food service

> SALSA *plus* CHEESE Standard - expansion of the basic SALSA audit standard that emphasises milk production and other key aspects based upon the SCA Code of Best Practice

**2008: SCA Technical Committee** established TC given responsibility for the **Code of Best Practice** 

2011: Launch of Code of Best Practice, Edition 3

# Growth, Recognition and Influence

2013: SCA set up Primary Authority Partnership with Cornwall Council

- to provide interpretation for legal requirements in case of dispute
- to encourage a 'level playing field' for Regulation in England & Wales.
- Primary Authority Assured advice takes precedence over other authorities
- Code of Best Practice Assured Code of Practice
- If a registered cheesemaker follows ACOP advice he/she cannot be sued

2013: SCA became Founder Member of FACE

2014: SCA recognised as 'owner' of the FSA Cheesemaking Course

2015: SCA contributed to FACE Guide to Good Hygienic Practice

2016: 8<sup>th</sup> FACE Network Congress held in UK



The Food Microbiologists



### FULL MEMBERS

UK Cheesemakers	194
Non-UK Cheesemakers	17
Retailers, Wholesalers, Suppliers, Others	160
TOTAL	371

### IN ADDITION:

### **ASSOCIATE MEMBERS & OTHERS**

**Regional Government Food Safety Officers** 



Chefs, Caterers, Cheese lovers, Media

SCA INFLUENCE HAS SPREAD TO: South Africa Belgium Irish Republic Channel Islands United States (Jersey & Guernsey)

Australia New Zealand Canada

#### Source:

SCA Chairman's AGM Report, 19 June 2016

# The Technical Committee

'Technical' members	'Strategic' members	
Paul Neaves (Convenor)	Tim Jones	
Jayne Hickinbotham	Andrew Kuyk CBE	
Jo Mason	Bronwen Percival	
Gill Palmer	Diana Axby	
Marissa Schwoch	We meet 3 times yearly	
Paul Thomas	we meet s unles yearly	

### **Remit & Objectives**

Capture, organize and share the knowledge and expertise of TC members Identify projects that will help resolve problems

Identify opportunities that may capitalize on knowledge/expertise of SCA members

### Achieving the objectives

Prepare and publish technical articles in appropriate media

Deliver technical presentations at scientific meetings, including conferences, symposia, workshops and training events

Actively participate in committees and working groups of external organisations

## Technical Committee Work Programme The work programme falls into 8 headings:

- Primary Authority and Assured Code of Practice
  - ACOP Codicil to be published, containing additional information on:
    - control of antibiotics
    - non-proteolytic C. botulinum and anaerobic packaging
    - segregation (or not!) of pasteurised and unpasteurised milk cheese
- Cheesemakers' Guidelines, published on SCA website <u>Sampling and Testing</u>: Good sampling practice; Establishing shelf life
- Member surveys and questionnaires

<u>SCA:</u>

EU, FSA: Listeria criterion amendment

Incidence of pathogens in cheese milk

 Newsletter Technical Articles
 <u>Hot topics:</u> Histamine, Mites, Wood, Technical Q&A

# **Technical Committee Work Programme**

Technical investigations, opinions and calculations
 <u>Mandatory Nutritional Labelling:</u> The Nutrition Club

 <u>Pathogens & Spoilage Organisms</u>: Combase, literature surveys, STEC-PCR

### Confidential response service to queries

<u>Technical queries:</u> <u>Other concerns:</u> From SCA members and others, worldwide Observations on legislation

# Communication with other bodies Legislative and commercial contact: FSA, SALSA, FACE, GFF

### Training & education

Farm Visit:Technical Forum – Cleaning & Barrier Hygiene (45-60 min)Meetings:Training courses, Workshops, Seminars (½-day & 1-day)Conference:Science of Artisan Cheese (2-days)Practical:FSA Cheesemaking (4-days)

In the first 14 years, we ran 21 courses and trained 252 **Food Safety Officers:** 

- 247 from England

- 4 from Wales
- 1 from Scotland

Now, the course continues with a new generation of tutors:

**Paul Thomas** 

- biochemist
- cheesemaker

Marissa Schwoch

Jayne Hickinbotham - dairy technologist

- food microbiologist

Five groups of 3 delegates make 5 different cheeses and write HACCP plans for:

Cheddar Camembert Gouda Caerphilly Blue



# FSA Specialist Cheesemaking Course



specialist CHEESE MAKERS association

#### Chartered Institute of Environmental Health

### HACCP in Speciality Cheesemaking Course

### DAY 1

Principles of Cheesemaking

Raw milk microbiology; factors affecting the fate of pathogens in cheese

HACCP refresher, pre-requisite programmes and HACCP principles

Workshop:

- Hazard Analysis & identification of CCPs
- Preparation of a HACCP Control Chart

#### Visit to milking parlour, with cows

#### DAY 2

Cheesemaking practical:

- Curd production, moulding/pressing
- Monitoring of CCPs
- Completion of makesheets
- Wash up and prepare for Day 3

#### DAY 3

Cheesemaking practical continued:

• Salting, maturation, dressing/packaging

Microbiological safety of cheese

Control measures for cheese

Pasteurisation

Workshop review:

• Control Charts and Monitoring Procedures

Presentation:

• A Specialist Cheesemaker's perspective

HACCP Tutorial:

• Verification, records; Test results

#### Workshop:

• Preparation of Group Presentations

#### DAY 4

Primary Authority Popular misconceptions Group presentations

# Some British Specialist Cheeses - made from raw milk

