

Farmhouse and
Artisan
Cheese & Dairy Producers
European Network



The Dairy Industry Experts

The 8th FACE Network Congress



The School of Artisan Food,
Welbeck Estate, Worksop, UK
27th October 2016

8th 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

**Has this vision changed?
DEFINITELY NOT!**

In the beginning...

Blessed Are The Cheesemakers

Makers in stink over cheese scare

**Sunday Sport
12 February 1989**

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."

... 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.

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The Food Microbiologists

Patron: HRH The Prince of Wales



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

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The First Decade

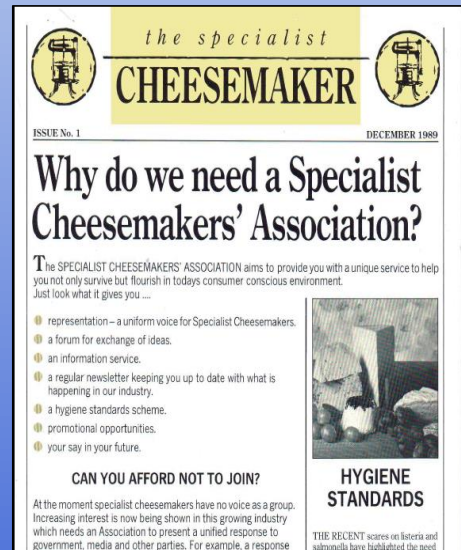


1989: The first SCA Newsletter,
that continues to this day

THE SPECIALIST CHEESEMAKERS CODE OF BEST PRACTICE



THE SPECIALIST CHEESEMAKERS ASSOCIATION
EDITION 3, 2011



Issue No. 1: 1989



Issue No. 90: 2016

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

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



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Two major incidents



1995: Lanark Blue cheese and *Listeria monocytogenes*

- Counts ranged from <1 cfu/g to 10^6 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 unmaturred, 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**

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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



Titrateable acidity –
how pink is pink?

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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!**

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The Food Microbiologists**



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

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Visit to Gorwydd Farm, Wales, 2005



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

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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: 8th FACE Network Congress held in UK

The SCA Committee

Tim Jones (Chairman):

FARMER and CHEESEMAKER

Barry Graham:

CHEESEMAKER

Jonny Crickmore:

FARMER and CHEESEMAKER

George Keen:

FARMER and CHEESEMAKER

Jamie Montgomery:

FARMER and CHEESEMAKER

Catherine Mead:

FARMER'S WIFE and CHEESEMAKER

Robin Skales:

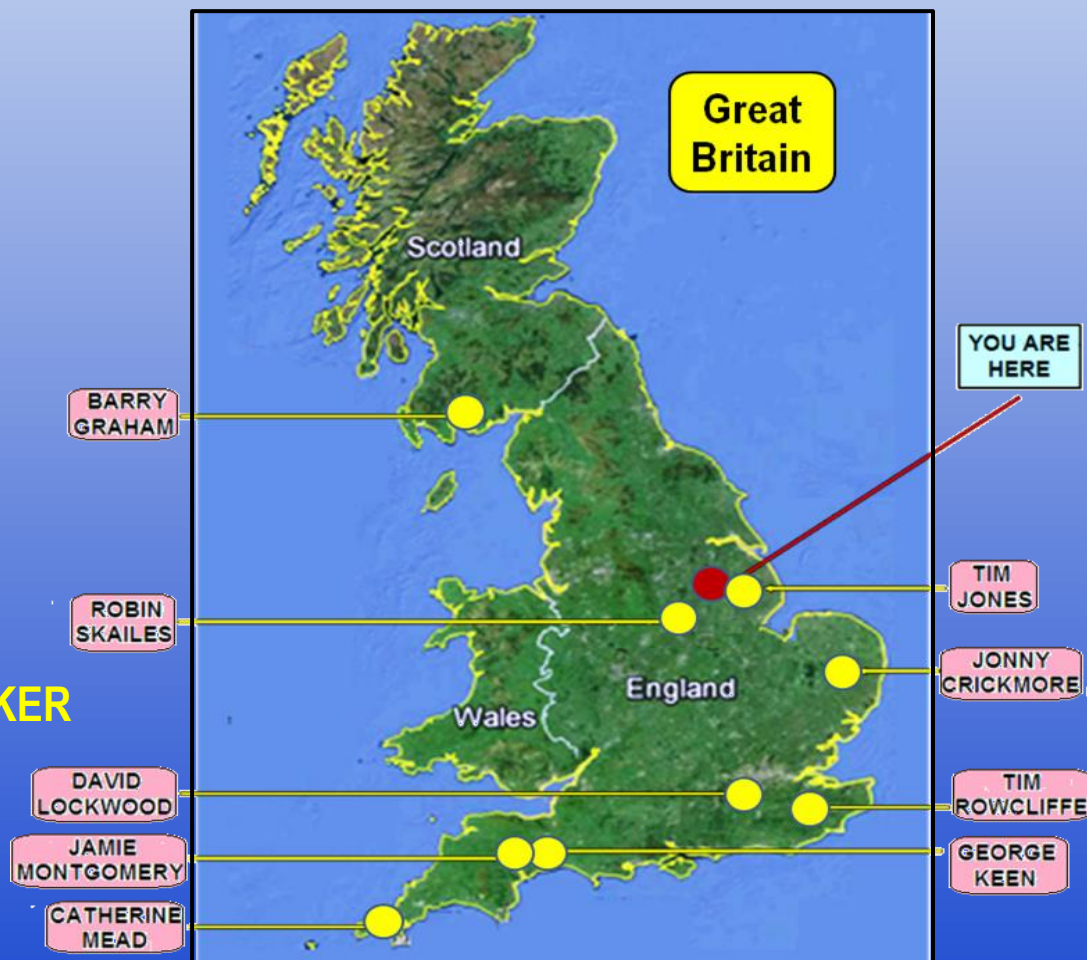
CHEESEMAKER

Tim Rowcliffe:

CHEESE WHOLESALER

David Lockwood:

CHEESE RETAILER



The SCA has strong expertise in
dairy farming and in cheesemaking

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The Members



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	217
Chefs, Caterers, Cheese lovers, Media	

SCA INFLUENCE HAS SPREAD TO:

South Africa	Australia
Belgium	New Zealand
Irish Republic	Canada
Channel Islands (Jersey & Guernsey)	United States

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	<i>We meet 3 times yearly</i>
Paul Thomas	

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

Sampling and Testing: Good sampling practice; Establishing shelf life

- **Member surveys and questionnaires**

EU, FSA: *Listeria* criterion amendment

SCA: Incidence of pathogens in cheese milk

- **Newsletter Technical Articles**

Hot topics: Histamine, Mites, Wood, Technical Q&A

Technical Committee Work Programme

- **Technical investigations, opinions and calculations**

Mandatory Nutritional Labelling: The Nutrition Club

Pathogens & Spoilage Organisms: Combase, literature surveys, STEC-PCR

- **Confidential response service to queries**

Technical queries: From SCA members and others, worldwide

Other concerns: 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)

FSA Specialist Cheesemaking Course

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	- food microbiologist
Jayne Hickinbotham	- dairy technologist

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

Cheddar	Camembert	Gouda
	Caerphilly	Blue



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FSA Specialist Cheesemaking Course



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

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Some British Specialist Cheeses

- made from raw milk

