

Salmonella Chicken Import Seizure in Dudley

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| Date(s) | Thursday 13th February 2014 (09:30-13:00) |
| Contact | Places are limited and are offered on a first-come-first-served basis For further information please contact: Gill Burrows +44 (0) 0121 414 9151 g.burrows@bham.ac.uk (mailto:g.burrows@bham.ac.uk) |
| Download | Add to Calendar (/schools/chemical-engineering/news/events/salmonella-chicken-seizure-dudley.aspx?ical=true) |

The seminar talks will cover the following key areas:

- Practical food sampling of frozen food
- Seizure and detention of frozen food
- Co-operation and collaborative working
- Microbiological sampling and analysis

This seminar will be of interest to EH practitioners from industry and local government, safety/quality managers from industry and food business operators.

Seminar Fee: Free

Venue

Barber Institute of Fine Arts, University of Birmingham, Edgbaston B15 2TS;
Room: Barber Lecture Theatre (**R14 on map** (<http://www.birmingham.ac.uk/contact/directions/edgbaston-directions.aspx>))

Timetable

- 9:30 – 9:50: Coffee & Registration
- 9:50 - 10:00: University Welcome. Madeleine Smith, Division of Food Safety, School of Chemical Engineering, University of Birmingham.
- 10:00 - 11:00: “Your chicken sandwich – an international incident” (Marilyn Harvey, Quality Manager, FWE Laboratory Birmingham, Public Health England)
- 11:00 – 11:20: Coffee break
- 11:20 - 12:45: “Why did the chicken cross the sea – a tale of collaborative working” (Frances Johnson, Principal EHO (ret), Dudley Council)
- 12:45 – 13:00: Summary and networking