

# Training EHOs for the Food Standards Agency

The training of Environmental Health Officers in Bivalve Purification Operations and Inspections is a vital service to the seafood industry.

Resulting in a proportionate, balanced and appropriate inspection regime, it supports a shellfish industry that is able to supply safer shellfish. An important part of the FSA supported EHO training programme is the site visit. The site visit involves 15 or so EHOs spending 1-1 ½hrs onsite touring the facilities, examining in detail the equipment, pumps, tanks and shellfish, as well as asking the managers questions about how the business is run.

It's not an official inspection but is a fact finding visit by the group. The site visit allows the EHOs to put the theory of their two day training programme into a practical context, and without the cooperation of bivalve purification centres like SLF, these courses would be a great deal harder to organise and deliver.

The Southern Shellfish Training Centre like to use SLF for the site visit as they are a well-run business with well informed and knowledgeable staff.

SLF also have equipment and processes that are considered cutting edge in bivalve purification and it's an opportunity for the trainees to see a sophisticated and well-run business.

The two day EHO training programme is managed by Seafish and accredited by the Royal

Environmental Health Institute of Scotland (REHIS). Day 2 of the programme is delivered by Andy MacLeod, who is also a Seafish approved trainer.

*"Changes in the purification centre approval process, and the ability of Industry to request reduced purification times, will result in EHOs having increased responsibilities in terms of depuration operations. These changes, introduced by the FSA on the 1<sup>st</sup> November 2016, mean that training in shellfish purification continues to be vital to both EHOs and Industry alike"* – Martin Syvret, Southern Shellfish Training Centre.

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## Celebrating Success



# Saggiomo Luxury Foods (SLF Ltd.)

**SLF are involved in the purification of a number of bivalve shellfish species and use the latest purification technology in a 'hybrid-system' that they have developed.**

This system involves the use of a range of different water sterilisation and cleaning techniques including ozonation, biofiltration, UV sterilisation and foam fractionation all of which working together result in a very high water quality for the shellfish being purified.



Gerardo Saggiomo talks to visiting EHOs

In addition to providing high quality purified shellfish, SLF can offer consultancy and equipment supply services.

As experts in the installation, operation and maintenance of state of the art hybrid depuration systems they are able to help other businesses adopt this technology.



*"Our hybrid technology can maximise productivity whilst ensuring consumer protection and production of a high-quality seafood product" – Gerardo Saggiomo of SLF Ltd.*

To find out more visit [www.slf-uk.com](http://www.slf-uk.com)



# Southern Shellfish Training Centre

Since 2008 the Southern Shellfish Training Centre has been approved by Seafish to deliver Bivalve Purification Operations Training.

The Centre is run by Martin Syvret and Andy FitzGerald who are based in southwest England but are able to deliver courses throughout England, Wales and, if needed, southern Ireland.

In addition to delivering training courses for Seafish, Martin and Andy are independent consultants who are very active in supporting the shellfish industry and working with related organisations.

The Southern Shellfish Training Centre also deliver part of a 2 day EHO training course for Seafish.



Martin and Andy deliver day 1 training to EHOs