



Red Tractor Scheme

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Promoting Good Practice in the Food Supply
Chain

November 2014



Red Tractor Scheme

- Why?
- What?
- Who?
- Case histories
- Collaboration with regulators



“Most operators in the UK supply chain endeavour to act responsibly and they achieve it most of the time”

Slaughterhouse boss becomes first person to plead guilty over horse meat scandal that rocked British supermarkets

A slaughterhouse boss has become the first person to plead guilty over the horse meat scandal that rocked British supermarkets last year.

Peter Boddy, 65, who runs West Yorkshire slaughterhouse in Todmorden admitted failing to comply with food traceability regulations in court today.

A jury heard he sold 50 horses for meat in 2012 but failed to keep proper records to show where the meat had ended up.



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Shoved off bundle of joy

Fracturing for the real thing! Jessie Wallace shops out with sister egg flat Moon's sparkle on engagement finger... after jewellery shopping with beau Iain Arnold

Here come the girls! Alessa Chung, Sara Dakeringma, Daisy Lowe and Laura Bailey let their hair down as they enjoy dinner together during 'Name' fashion week

Tim scared of David because he's a trained killer! Sarah Harper claims as Michael's sent chilling death threat after her accusations he cheated on Kelly Brook

Looking all-Whirl! Casey Batchelor poses for reduced clearance on display in plumbing jumpcut as she attends film screening

Furting heads! Miranda Kerr moulds as she flexes her long legs at film premiere in 'Name' wearing one-shouldered black dress with super-short hemline

Not just perfect! Holly Willoughby has given birth to a baby boy and has married her Chester William. Welcomed third child into their ward

What jet set? Alessandra Ambrosio dashes to Toronto Zoo and Bondi beach as she makes the most of her time down Under after touching down in Sydney



TESCO

Everyday Value

8 beef burgers

No artificial preservatives, flavours or colours

8 min from frozen	10 min from frozen
Shallow fry	Grill

Calories	Sugar
90	0.5g
5%	1%
of your g	

Drivers of business self regulation in 1990s

- “Food scares”
 - BSE & the rest
 - Salmonella, Listeria hysteria etc etc
- Managing brand reputations
 - Food marketed in retailer own label
- ‘Due diligence’ defence - Food Safety Act 1990
 - Cannot rely on warranties
- Need to know about suppliers as well as your own operations



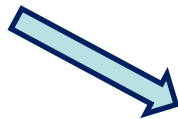
How?

It does not happen by accident

A significant network of initiatives in the UK industry
Market forces delivering proper standards

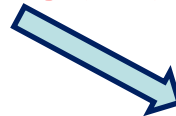
Animal Feed Supply

(UFAS)



Farms

Red Tractor Scheme



Food Processing

(BRC Standard)



Technical Scope of Red Tractor Standards

- Food safety
- Animal Health and Welfare
- Some environmental pollution
- (A bit of eating quality / composition)
- Traceability & Authenticity

Established by

- Experts from all parts of the supply chain, academics and other professionals



Not just voluntary codes

Robust & Regular inspection & product certification

- 12-18 months
- CBs accredited by UKAS to ISO 17065
- Trained, monitored & shadow audited by Red Tractor
- Farms must comply with every standard
- Must demonstrate that they rectify non-conformance
- Certificate can be suspended pending rectification
- With serious commercial consequences



Red Tractor ~ A not for profit company, owned by the food chain, managed independently

Owned By The Food Chain

UK Farm Unions (x3)
Agriculture & Hort. Levy Board
Food & Drink Federation
Dairy UK
British Retail Consortium

6 Commodity Sectors

Fresh Produce
Cereal Crops, oilseeds, beet
Cattle/Sheep
Pigs
Poultry
Dairy

Not eggs – Lion scheme



A mature system & high uptake

Sector	Proportion of UK production by value/volume/acreage
Pigs	85%
Chickens	90%
Crops	80%
Produce (overall)	75%
Beef cattle	82%
Sheep	65%
Dairy	95%

c 75,000 farm enterprises in UK
60,000 farm inspections pa



Red Tractor

Some case histories (Food Safety)

- Pesticides
- Salmonella and Campylobacter in poultry flocks
- Micro contamination – Fruit and Veg



Red Tractor & Controlled use of Pesticides

Objective

- Minimise crop residues
- Minimise pollution of the environment

Produce and Crops – since 1990s

- A wide range of standards covering:
 - Storage of pesticides
 - Training & good advice on use
 - (Advisors must be BASIS or FACTS registered)
 - How pesticides are used
 - Even disposal of surplus and waste



Red Tractor & Controlled use of Pesticides

- RT support for “The Voluntary Initiative” since 2001
- VI would not have achieved its targets without RT

RT requires

- Annual spray equipment “MOT” (NSTS)
- Spray operator training (NPTC)
- CPD (NRoSO) – 30 points per year

- Both farm employees and contractors

21,000 sprayer operators trained and registered
Annual check on sprayers used for 91% of UK crop



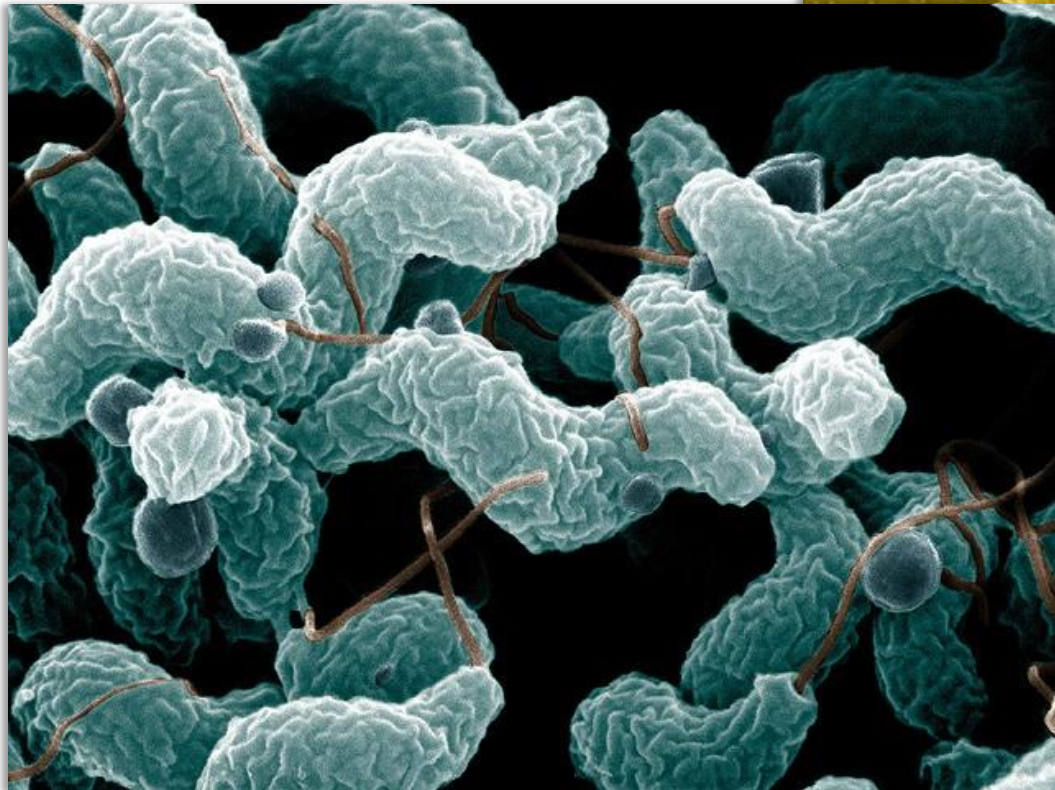
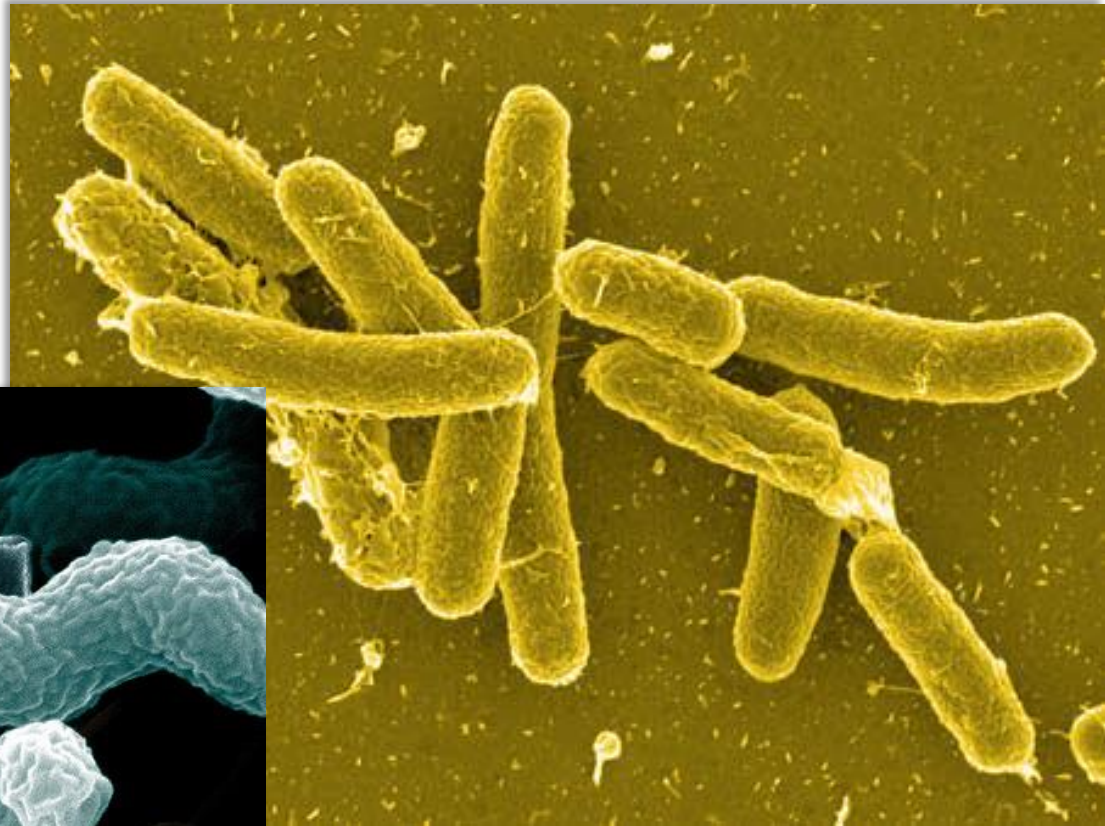
Red Tractor & Controlled use of Pesticides

- EU is playing catch up with Sustainable Use Directive (2009/128/EC)

	UK/Red Tractor	SUD
Sprayer test	Annual Since 2002	5 or 6 years from 2017 3 years 2020
Proficiency training	Since 2002	2016
Register & CPD	Since 2002	N/A



Campylobacter & Salmonella



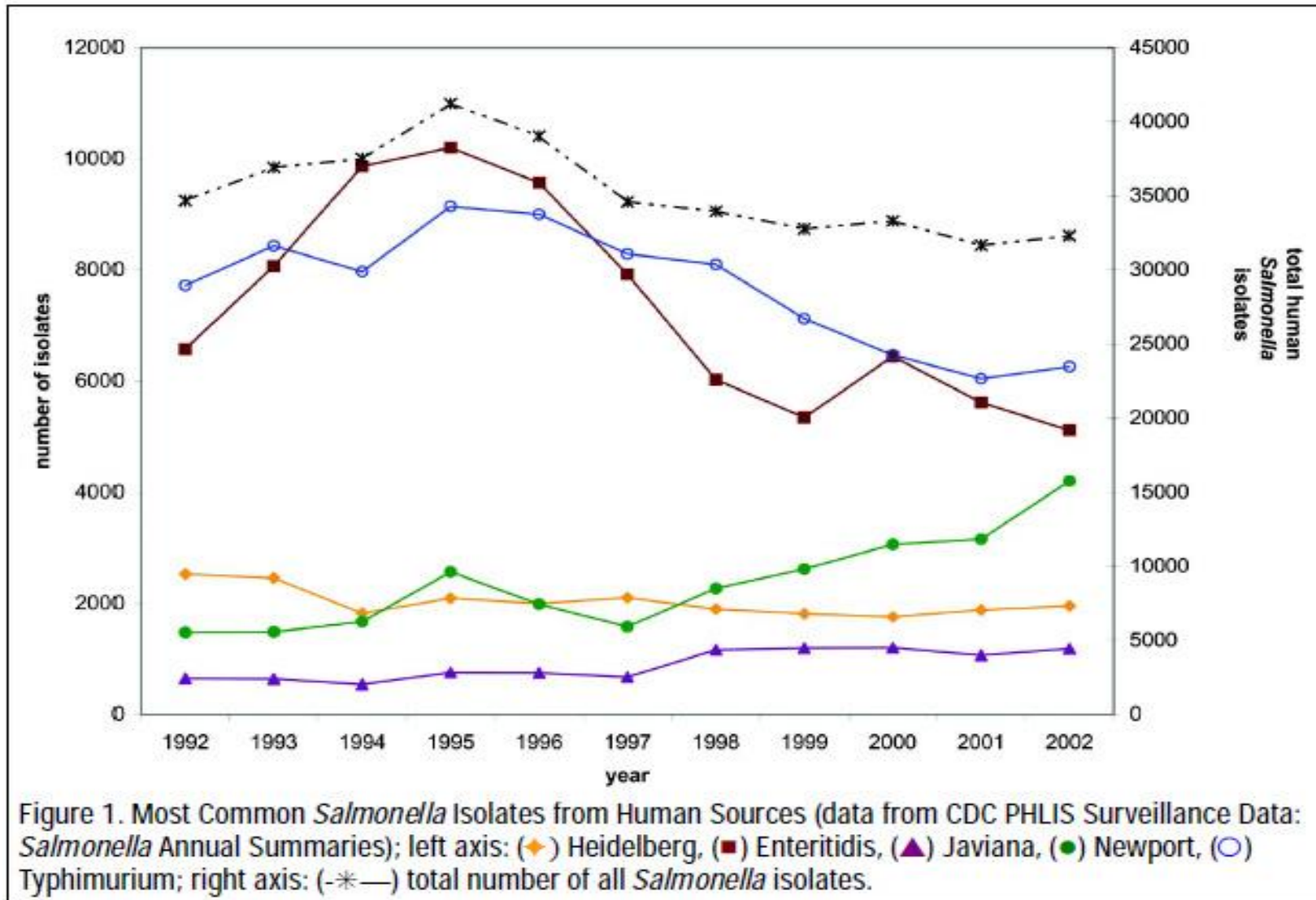
Campylobacter and salmonella

- Both commonly found in poultry flocks
- Cause little (obvious) disease to the birds
- **Salmonella** in ovary of laying hens > inside egg
- Salmonella solved by a vaccine (Lion Code /RT)
- **Campy** - Located in the intestine
- Eviscerate chicken without spillage – difficult @ 12,000 per hour
- Faeces from one bird contaminates feathers of next



Salmonella enteritidis / typhimurium

Tackle the problem at source in the animal reservoir



Campylobacter and salmonella

- Campy – much more difficult
- High biosecurity barriers on farm (Red Tractor)
- Post slaughter treatments
 - wash (lactic acid?)
 - currently illegal
 - consumer acceptability
 - crust freeze
 - but cannot go below -2°C
 - surface steam pasteurisation
 - discolours surface
 - cook in bag
 - Daily Mail complains of nannying



Campylobacter and salmonella

- Better hygiene barriers in chicken sheds in 2014 than in catering kitchens in 1990s





Micro contamination fresh produce

				Cases	Deaths
1996	USA	Apple juice	E coli	66	1 14 HUS
2006	USA	Salad Spinach	E coli	205	3
2008	USA	Peanut Butter	Salmonella	714	9
2011	USA	Cantaloupe	Listeria	147	28
2000+	USA	Many more			
2011	Germany	Feneugreek sprouts	E coli	3,950	53
2012	Germany	Frozen Strawberry	Norovirus	11,000	
2013	Europe	Frozen berries	HAV	1,400	

Controls in Red Tractor scheme

- Microbiological Risk Assessment
- Site Risk Assessment – proximity of sources of contamination (livestock)
- Organic applications (manures, digestate, etc)
- Irrigation water
- Field picker hygiene – facilities / training
- Pack house hygiene – especially wash water

- **Developing further guidance and training**



Overlap with government Regulation

- Significant changes in past 4 years
- Big changes in traditional approach to regulation
- Recognition of the work of the industry and industry schemes
- 'Earned recognition'



“Earned recognition” - arrangements

Regulation	Agencies	Since	Effect
Food Hygiene	FSA & Local Authority TSOs	2006	2% assured farms p/a 25% not assured
Dairy hygiene	FSA	2011	
Feed hygiene	FSA & Local Authority TSOs	2014	2% assured farms inspected 25% not assured
PPC	Environment Agency	2009	Normally 2 EA inspections p/a Report completed in 1 CB visit EA Fee reduced £880 pa
Animal Health	AHVLA	2012	RT farms not in risk based sample May be picked in random sample
Work in progress			
Cross Compliance	RPA	?	To be decided, probably restricted to one SMR (feed & food hygiene)
Salmonella samples	AHVLA	?	From broiler farms. Under discussion.
Marketing standards broilers	AHVLA		Not possible under current Regs



(At least) 3 Models of collaboration

All acceptable under 882/2004

Risk prioritisation (FSA & AHVLA arrangements)

- Certified farms are deemed lower risk
- 'Earned recognition'

Co-inspection (Pollution Prevention & Control Regs)

- Red Tractor assessor does a second job on behalf of EA

Delegated tasks

- RT assessor collects samples instead of AHVLA (APHA)



Validation – two models

‘Input model’

- FSA benchmarked Red Tractor standards against Food Hygiene / Feed Hygiene Regs.

‘Output model’

- University of Warwick study for Defra
 - Statistical analysis against historical AHVLA evidence
 - RT farms - Significantly higher level of compliance



Oversight?

- Validation
- MoU and accountability
- Reduced regulatory visits (2% pa) not zero visits



Summary

- Red Tractor is a substantial industry initiative
- Sets standards and inspects farms against them
- The majority of UK agriculture comes from RT farms
- A consumer logo allows shoppers to identify RT food
 - & provides a vehicle for communication

