Chartered Institute of Environmental Health

CIEH Safe Food Conference

Half-day conference: Wednesday 25 November 2026

09.15 **Registration and online login**

09.30 **Welcome and introduction**

Chair: Daniella Rotimi, Policy and Public Affairs Manager, Chartered Institute of Environmental Health

09.35 **Keynote: Navigating the SPS agreement:**

The regulators perspective: A UK-EU SPS agreement

Speaker: Sam Faulkner, Deputy Director of International, Trade & Devolution, Food Standards Agency (FSA)

The business perspective: What the SPS agreement means for retail

Speaker: Jane Duddle, Lead Food Safety and Regulatory, Asda

10:10 UKHospitality: Guidance, allergens and what's next

- This session will explore how UKHospitality works with EHO, the FSA and industry to support food safety. It will showcase practical resources and guidance, including hygiene and incident management, alongside a discussion on allergen management and future priorities.

Speaker: Jim Cathcart, Policy Director, UKHospitality

10:30 Panel session – Beyond the label: Allergen intelligence, hypersensitivity and safer food

- Allergens and hypersensitivity remain among the most significant and complex food safety challenges. The panel will explore emerging risks, current challenges, the role of intelligence and information-sharing in identifying and managing allergen-related concerns. Bringing together perspectives from enforcement, regulation and the retail sector, the discussion will consider how collaboration and shared insight can strengthen and support a safer food system.

Speakers:

- Alessandra Costigliola, Head of Food Regulation and Networks, Coeliac UK
- Claire Lucas, Food Safety Manager, ISS
- Sterling Crew, Public Health Advocate

11:00 **Comfort break & sponsorship videos**

11:20 From Policy to Practice: Evaluating HFSS Placement Restrictions

Speaker: Dr Preeti Dhuria, Senior Research Fellow, University of Southampton

11:50 Operation BANTAM: From investigation to prosecution

Speaker: Simon Ashwin, Lead Investigator, National Food Crime Unit

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12:35 Beyond the Non-Conformance

- This session will explore what non-conformances can reveal about food safety culture, and how organisations can use these insights to drive meaningful and lasting improvement.

Speakers:

- Andrew Wilson, Agriculture and Food Safety Expert, Cultivate
- Dr Heidi Gough, Independent Food Safety and Quality Consultant, Cultivate

13:15 Cultivated and plant-based meat: The next chapter in food innovation

Speaker: Bruce Friedrich, President and Founder, Good Food Institute

13.40 **Closing remarks**

13.45 **End of day one**