

Fire risk management – lessons to be learnt

Food and Drink Group networking event

03 March 2010

Food North West, The Heath Business and Technology Park, Runcorn, Cheshire, WA7 4QX

09.30–16.30

Fire remains the most damaging and disruptive event that any food business has to face, potentially leading to significant loss of production and in some cases destroying whole operations beyond repair. Fires not only place people and businesses at risk of harm but can result in loss of facilities, orders, customers and jobs. The impacts of even small fires should not be underestimated.

The food industry is unique in the fire safety issues it confronts and it is essential to have good property risk management practices in place. Complicating factors include:

- high capital values at risk
- hot process inception hazards
- combustible building components and potential for rapid fire propagation, smoke and building collapse
- large numbers of people present
- availability and cost of insurance.

This event will help you to share your experience and learn from fires that have recently affected the sector.

The insurer's view

Insurers Mitsui Sumitomo and Zurich will provide their perspective on fire risk management and the need to 'walk the talk', insurance availability and pricing.

Practical sessions and solutions

Recent fires affecting a number of companies will be presented as case studies, including:

- Grencore (process fire)
- Northern Foods (hot oil fire)
- Premier Foods (fire caused by a contractor's operations)
- Samworth Brothers (fire as a result of process change)

Technical input sessions

These extremely valuable sessions will include:

- ThyssenKrupp, suppliers of construction components, who will focus on UK and new EU standards for fire-resistant construction
- Tyco, fighting fires using water mist extinguishing systems, including protection of cooking processes and oil heating units (eg Wanson)
- Halliday, Stack and Dewhirst Ltd, who will provide advice and case studies in fire and explosion loss prevention
- Legal responsibilities for fire risk assessment, including duties towards the fire and rescue service
- Firetrace, offering advice on electrical system fire detection and suppression.

The event will include use of a trailer to demonstrate a hydrocarbon-type fire and the effectiveness of water mist systems in action.

Who should attend?

This event is ideal for health and safety practitioners, engineers, risk managers, company management, insurers, surveyors and those engaged in build and design of food process factories

IOSH

The Grange
Highfield Drive
Wigston
Leicestershire
LE18 1NN
UK

t +44 (0)116 257 3100

f +44 (0)116 257 3101

www.iosh.co.uk



Programme

- 09.30 Registration and refreshments
- 09.50 Opening address
Pat Foreman
Chief Executive, Food Northwest
- 10.00 Setting the scene – legal duties revisited
Chris Green
Weightmans Solicitors
- 10.15 Fire safety in the food industry – learning the lessons: an overview
Mark Redding
Mitsui Sumitomo
- 10.45 Case studies
Jackie Wooldridge
Group Health and Safety Adviser, Northern Foods
Tom Chambers
Group Health and Safety Adviser, Greencore
- 11.15 Refreshment break
- 11.30 Case studies (continued)
Allan Lee
Group Risk Manager, Premier Foods
Paul Mahoney
Group Health and Safety Advisor, Samworth Brothers
- 12.00 Electrical fires – fire detection and suppression
Tim Melton
Firetrace Ltd
- 12.15 'Walking the talk' – pricing and availability of insurance
Colin Alderson
Zurich Insurance
- 12.45 Lunch
- 13.30 The basics of water mist extinguishing systems:
 - DD8489 (Industrial Commercial) standard
 - Case study on watermist on fat fryers
 - Protection for oil heating units (eg Wanson)**Howard Tomlin**
Tyco
- 14.15 Fire demonstration trailer
- 14.30 UK and new EU standards for fire-resistant construction
Kevin Keane
ThyssenKrupp
- 15.15 Refreshment break
- 15.30 Advice and case studies in fire and explosion loss prevention
Paul Dewhirst and Mike Halliday
Halliday, Stack and Dewhirst Ltd
- 16.15 Expert panel
- 16.30 Close

Registration form

Fire risk management – lessons to be learnt

03 March 2010

Food North West, The Heath Business and Technology Park, Runcorn, Cheshire, WA7 4QX

Seminar fees:

IOSH members: £40 + VAT (£7) = £47

Non-members: £50 + VAT (£8.75) = £58.75

The fee includes lunch and refreshments.

Please show how you want to pay:

cheque (made payable to 'IOSH Services Limited')

payment card (fill in details below)

We need to receive your payment at least five working days before the event.

We can't issue invoices for this event, so please don't send purchase orders.

Please charge my payment card £

Delete as appropriate: Visa/MasterCard/Eurocard/Switch/Maestro

Card no

Security code (last three digits on back of card)

Valid from date

Expiry date

Switch/Maestro issue no

Signature of cardholder

Registered cardholder's address

Postcode

Is this a: personal payment? company payment?

Please send this form and your payment **by 26 February 2010** to:

Kat Wright, Networks and International Directorate, IOSH, The Grange, Highfield Drive, Wigston, Leicestershire, LE18 1NN, UK

t +44 (0)116 257 3245

f +44 (0)116 257 9245

kat.wright@iosh.co.uk

Registration form

Fire risk management – lessons to be learnt

| | |
|---|-------------------|
| Title | Full name |
| Job title | |
| Organisation | |
| Correspondence address: business/home (delete as applicable) | |
| | |
| | Postcode |
| Phone | |
| Fax | |
| email | |
| Are you a member of IOSH? Yes/No | Membership number |
| Please tell us about any dietary or other requirements you have | |
| | |
| | |

How did you initially hear about this event?

Connect Connect diary website mail-out SHP other

Please photocopy this form to register more delegates.

We can't accept bookings after 26 February 2010.

Acknowledgment

When we receive your booking form and payment, we'll send you an acknowledgment.

Cancellations

All Groups events are non-refundable.

All information in this programme was correct at the time it was produced. IOSH reserves the right to make changes as necessary.

We won't share your details with any other organisation, but we'll hold them in a database so that we can tell you about forthcoming events or give you other information that you may find interesting. If you do NOT want to receive this information, please tick the box.

We may send you occasional email updates about our activities. If you'd prefer NOT to receive these emails, please tick the box.