

Focus on Food In Salford

Volume 1, Issue 1

Welcome.....to the First Edition of Salford City Council's Food Safety newsletter. This newsletter is aimed at providing up to date information to help you run your business in line with current food legislation. Please read onDon't wait to find out the hard way on an inspection!

This first edition is focused on topical issues and changes in the legislation, as on the 1st January 2006 the Food Regulation's changed.

Going for Gold

Salford Award for Food Hygiene Excellence

All food businesses in Salford are assessed for the above award as part of the routine programmed food hygiene inspection.

The award is based on a grading system for compliance as follows:

No award – is given to premises when they do not met the requirements of the award scheme

Bronze Award – awareness of HACCP and routinely monitoring the critical control points, but have little documentation. The premises must be generally fair in relation to structure and cleanliness.

Silver Award – ability to demonstrate an understanding of HACCP and have documented/recorded their critical control points. The premises must have a very good structure and cleanliness throughout

cludes a system of self-inspection/verification. To assist businesses demonstrate to officers how they achieve this standard the Directorate has produced some standard records and forms.

Details of the level of award issued to Salford food businesses and a summary of the last food hygiene inspection are available to the public on request.

In 2005, 19 Gold awards were issued to premises in Salford. To assist food businesses achieve a Gold award the Directorate has produced some guidance which is available on the internet at www.salford.gov.uk/foodsafety.htm or alternatively by contacting the Directorate.



Don't put up with second best?

Gold Award – fully documented HACCP based system that has been successfully operated for a number of years and in-

Update In Salford:

There are currently over 100 cafes and restaurants in Salford which have gone totally smoke free.

The hunt is on for the best curry in Salford. The Curry Chef final is scheduled for September.

29 premises in Salford have received the Gold awards. Could you be one of them?

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FOOD ALLERGY ADVICE FOR CATERERS

The Food Standards Agency (FSA) has issued new advice to caterers on how to handle requests from customers with food allergies or intolerances. The advice stresses the importance of checking the ingredients of dishes and never guessing whether or not they contain a particular food. It also covers issues that caterers should be aware of in relation to ordering, storage, menus, preparing food and serving customers. In the UK, about 10 people

die every year from an allergic reaction to food and many more end up in hospital. In many cases, the food that causes the reaction is from a restaurant or takeaway.

Further Information:

More details are at: - www.food.gov.uk/healthierating/allergyintol/caterers

Alternatively call the FSA's order line (0845 606 0667) and ask for the "Be Allergy

Aware" booklet that provides useful advice for catering establishments

Or check out the following websites: - www.allergyfoundation.com
www.anaphylaxis.org.uk
www.coeliac.co.uk

Also watch this space as Salford are looking at providing an allergy course early in 2007.

THERE HAVE BEEN CHANGES IN FOOD HYGIENE LEGISLATION WHICH IS GOING TO AFFECT ALL FOOD BUSINESSES



"I found the pack quite informative and easy to take in. The format was easy to follow and the questions were simple to understand.

The diary section makes it easy to keep up to date with problems should they arrive".

Ian Roughley,
Executive Chef from
The Willows, Salford.



What is the main change to the requirements?

New legislation, Regulation (EC) No. 853/2004, came into force on the 1st January 2006. It requires all food businesses to have a documented food safety management system in place based on hazard analysis critical control point (HACCP) principles.

HACCP is a system that has been implemented in large food manufacturing companies. It is a theoretically effective system which takes a preventive, focused approach to managing food safety. However, it is a resourceful, time consuming system which is full of complicated jargon and requires technical expertise.

The majority of food businesses are catering businesses and to aid businesses to comply with the new requirements, the Food Standards Agency (FSA) have produced a free pack called 'Safer Food Better Business'.

What is Safer Food Better Business?

Safer food better business or 'SFBB' is a jargon free, practical approach to food safety management that has been developed by the FSA. It is aimed at helping small catering and retail businesses implement a food safety management system.

Benefits of using safer food better business

- Comply with the new regulations
- Shows what you need to do to make food safely
- Can be used to help train staff
- Protect your businesses reputation
- Improve your business e.g. by wasting less food.

How does it work?

SFBB consists of a series of safe method fact sheets based on the 4 C's — cooking, chilling, cleaning and avoiding cross contamination, which detail how key areas of food production and handling are dealt with safely. They combine the most important aspects of food safety and good practice on each sheet. A section is also included to help the food business operator/ manager deal with basic supervision and management issues along with a simple daily diary forms to meet the record keeping requirement.

Businesses work through the safe method fact sheets and selects those that are applicable to them and then adopts them or adapts them to their business as necessary.

A diary is used to record relevant opening and closing checks, any problems that have happened that day and most importantly what was done to rectify the problem. In practice the diary takes just a few minutes per day to complete unless something has gone wrong.

Businesses can use their own methods providing they have their own documented food safety management system in place. If the business does not have an appropriate system in place then appropriate enforcement action will be taken.

Further development and plans

- Salford City Council are planning on running SFBB seminars. If you are interested in attending a seminar please call admin support on 0161 737 0551. Seminars will be provided on a first come first served basis.
- SFBB retail pack has just been published is available from the telephone number above.
- Packs adapted specially for Chinese and Indian Cuisines should be available late Autumn 2006.

How to obtain a pack

If you would like to order a hard copy of 'Safer Food, Better Business' call 0845 606 0667 or email foodstandards@ecgroup.uk.com. Downloadable copies are available on the FSA's website and on Salford City Council's website.



HANDWASHING – KNOW THE FACTS

Bacteria and viruses can be spread from our hands and other pieces of equipment in the kitchen onto food, causing cross contamination. Good handling practices help to control the spread of harmful bacteria and is therefore very important in preventing the spread of bacteria from our hands onto the food we eat.

To wash your hands thoroughly you need to use a suitable soap, warm water and thoroughly dry hands afterwards. The key times that you should wash your hands are: -

- Before starting to prepare food
- After touching raw poultry, meat, fish, soiled vegetables and eggs.
- After going to the toilet
- After removing the rubbish
- After touching pets

Staphylococcus aureus is a bacteria found on the skin which can produce a toxin given the right conditions, therefore you should wash your hands regularly.

- Avoid touching high risk food with your fingers/hands/arms, especially if it is not going to be cooked before being eaten;
- Cover any cuts, burns or sores and change dressings regularly;
- Don't sneeze, cough or smoke near food and avoid touching your nose, teeth, ears and hair when handling food; and
- Don't brush or comb your hair when you are in the kitchen or near food.

WHY IS IT IMPORTANT TO ENSURE THAT YOUR STAFF ARE PRACTISING GOOD PERSONAL HYGIENE?

The owner of a Bradford restaurant has been jailed after more than 300 people were struck down with Salmonella as a result of dreadful standards of hygiene. The owner pleaded guilty to various food hygiene offences and to selling food that was unfit. The owner was jailed for 12 months and charged £34,000 in costs and banned from working in the food industry. The court was told it was the biggest outbreak of food poisoning in 10 years. It was traced back to an infected food handler who had passed the bacteria to food through poor personal hygiene.

Don't let this happen to you, ensure your staff practice good personal hygiene and wash their hands regularly.

A survey by the Food Standard Agency in 2002 found that, 39% of food workers admitted not washing their hands after using the toilet at work and 53% do not wash their hands before starting food preparation.

To ensure that the above does not happen to you, put in place procedures to monitor hand washing, which could include the following: -

- Give your staff instruction on how to wash their hands properly,
- Ensure there is supply of soap & towels ,
- Make sure all visitors wash their hands on entering the food area
- Are the soap and towels lasting a long time, then ask yourself the question, are my staff washing their hands regularly?

If you have concerns about dermatitis please contact the Directorate for a free leaflet.



What are you doing with your waste oil?

If you produce waste cooking oil as part of your catering business, (for example as a chip shop or other takeaway outlet or restaurant), then you must ensure that it is stored properly, not be allowed to spill and that it is collected by an authorised collector who will take your waste to an authorised site for recovery or disposal.

Waste cooking oil must not be poured down drains or sewers because this inevitably leads to blockages and odour or vermin problems and may also pollute watercourses leading to problems for wildlife. Such action could also result in potential prosecution.

Nor should waste cooking oil be disposed of with the rest of the catering or kitchen waste because it may cause spillages leading to odour or pollution problems or waste contractors may refuse to remove it.

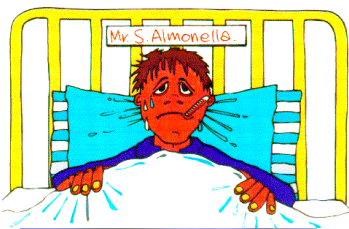
Waste cooking oil should not be taken to household recycling centres (also known as Civic Amenity sites or CA sites) for disposal in engine oil banks. CA sites are not for commercial waste and placing cooking oil into an oil bank will render the entire contents of the drums unsuitable for recycling. Details of approved contractors are available from the Directorate.



IMPORTED FOOD



Food business owner jailed for 12 months and fined £34,000 following 300 people suffering from Salmonella



Are you aware of the exclusion of food handlers when suffering from food poisoning symptoms..

• "Imported" food means food coming straight into the UK from countries outside the European Union.

• All food imported into the UK and on sale here must obey hygiene and safety rules. Food that doesn't follow these rules may be taken and destroyed.

• For certain products where there are known health risks, there are special controls in place. Checks will need to be carried out at the port to make sure that the import rules have been met. For food imported through another EU Member State, import checks should take place in the country where it comes into the EU.

Food Safety

Important points to remember:

• You should make sure that the goods are legal before you buy them – you could include having the foods tested. If you do not follow the rules, this could lead to delays, costs and even fines or prosecution. Goods at ports may even be stopped from coming into the UK. If you are not sure about any food, get it checked!

You must think about food safety when you import food or buy imported food.

• Suppliers must be honest and reliable, and you should know their names and addresses.

• If you feel any food is not safe, report it to your local authority. Do not sell it.

• If you are asked to take any action by the authorities you should co-operate with them.

Latest rules

Always check the latest rules before importing any food by visiting www.food.gov.uk/imports.

- Some foods can only be imported from places and countries approved by the EU. You may need a Health Certificate for them.
- Certain foods can only be imported through certain ports.
- Animal products (such as meat, dairy foods and fish) can only come into the EU through a port with a Border Inspection Post.
- Also check what the law says about contaminant levels and labelling. Make sure your goods follow the rules.

FITNESS TO WORK

Some food businesses seem not to be aware of their responsibilities when one of their food handlers suffers from food poisoning, or symptoms of diarrhoea and vomiting.

If they return to work too soon, they could still be excreting a pathogenic bacteria or virus that could be passed onto food.

If Environmental Health Officers investigate an outbreak where a food handler or business has not been following these guidance, it could possibly result in legal action being taken. You should ensure that your employees are fully aware of the following guidelines: -

- Staff with symptoms of food poisoning, such as diarrhoea, vomiting and stomach pains, must not handle food as they could easily contaminate it make other people ill;
- A food handler showing signs of this kind of illness must leave the food preparation areas straight away and inform their managers/supervisors;

- Any food handlers with food poisoning (confirmed or suspected) must refrain from food handling duties until they have been symptoms free for 48 hours;
- For more serious food poisoning, e.g. E coli O157, the food handler will be required to submit a series of negative stool samples before being allowed to resume food handling activities;
- Staff should be reminded that they have a legal duty to report symptoms of food poisoning and other types of illness or skin conditions to their manager; and
- If you are not sure if you or someone else should be working with food, you should seek advice from the Environmental Health Department or from the Doctor.

The booklet 'Food handlers – fitness to work' available from the Food Standards Agency Publications provides further information. To order a copy please call Tel 0845 606 0667.

Is your food premises registered?

What is registration?

UK law requires registration of establishments used for a food business (including market stalls, delivery vehicles and other moveable structures).

Registration allows local authorities to keep an up-to-date list of all those establishments in their area so they can visit them when they need to. The frequency of the visits will depend on the type of business.

Who needs to register?

1. If you run a food business establishment you must tell (or arrange for someone else to tell) the local authority about any premises you use for storing, selling, distributing or preparing food. Food premises includes restaurants, hotels, cafes, shops, supermarkets, staff canteens, kitchens in offices, warehouses, guest houses, food brokers, delivery vehicles, buffet cars on trains, market and other stalls, hot dog and ice cream vans etc.
2. If you use vehicles for your food business in connection with permanent premises such as a shop, or warehouse you only need to tell the local authority how many vehicles you have. You do not need to register each vehicle separately. If you have one or more vehicles but no permanent premises, you must tell the authority where they

are normally kept.

3. Anyone starting a new food business must register with the local authority at least 28 days before doing so.
4. The majority of premises will have to be registered. However, certain premises are exempt from registration e.g. some which are already registered for food law purposes, certain agricultural premises, motor cars, tents and marquees (but not stalls). You should contact your local authority if you think you might be exempt.

How do I register?

By filling in a registration form and returning it to Salford City Council. Registration forms are available to download from the internet or by contacting the Directorate. The registration form must be sent to Food Safety Section, Salford City Council Environment Directorate, 631 Eccles New Road, Salford M5 2SH. There is no charge for registration.

Changes

Once you have registered with the council you only need notify us of a change of proprietor, if the nature of the business changes, or if there is a change of the address at which moveable premises are kept. The new proprietor will have to complete an application form.

SHOULD YOUR PREMISES BE LICENSED?

On the 24th November 2005 the Licensing Act of 2003 became law. This act introduced a new licence called a 'Premises Licence'

What is a Premises Licence ?

A premises licence is issued to anyone who carries out a business involving licensable activities at their premises. In addition to the alcohol, One such activity is the sale of hot food and or drink between the hours of 11pm at night and 5am in the morning. This activity is called 'Late Night Refreshment'

Do I need a premises Licence and where do I get one ?

You will need a licence if you sell hot food and/or drink after 11pm at night, even if it is only once or twice a week, even if you do not sell alcohol.

You can get the application form by contacting: -

The Licensing Section
Salford Civic Centre
Chorley Road
Swinton
M27 5DA.
☎ 0161 793 3114

You can also obtain an application form by downloading it from: -

[www.Department of Culture Media and Sport. \(DCMS for short.\)](http://www.Department of Culture Media and Sport. (DCMS for short.))

If you are found to be operating without a premises licence then you may be prosecuted and if found guilty you could be fined up to £20,000 or even sent to prison.

So if you are not sure and you need someone to give you advice then please call the Licensing Section they are always willing to help.

CAN YOU TRACE THE ORIGINS OF YOUR FOOD?

Article 18 of Regulation 178/2002 creates a new general obligation on food business operators to provide traceability of their food.

Recent food scares have highlighted the need to identify the origin of foods, and traceability helps facilitate the withdrawal of unsafe food from the market.

In short, Article 18 requires food businesses to: -

- Identify from whom and to whom a product has been supplied and,
- Have systems in place to enable this information to be provided to the competent authority on request.

In practice this means identifying the suppliers of food to the business and keeping suitable records, for example, **what was received, from whom and when.**

Where food is supplied to another business, identify and record **what was sent, to whom and when.**

Where food received is altered before supply e.g. processed or repackaged then there should be a link between the two. **What has been created, from what and when**

Keeping records

Records should be kept for a reasonable time, whilst not specified in the regulation it is thought a period of up to 6 months for highly perishable foods and up to 5 years for other foods would suffice.

PEST CONTROL SERVICE

☎ 0161 909 6500

Professional and Friendly Service to Domestic, Business and Commercial Premises Specialising in Control of Rats, Mice, Bed Bugs, Fleas, Cockroaches, Ants, Wasps, Beetles and Squirrels.



Contract service available to Business/ Commercial Sector.

SMOKING BAN—IS YOUR BUSINESS READY

Salford City Council now employs a Tobacco Control Officer, Lynne Ratcliffe.



Lynne has helped over 100 cafes, restaurants and other businesses throughout Salford to go totally smoke free, further details of smoke free premises are detailed on the website.

If you require help and advice concerning going smoke free, please contact Lynne Ratcliffe on ☎ **0161 925 1388**

Are you looking for other sources of information.



The following is a list of some agencies that you can obtain food safety information. (This list is not exhaustive)

Salford City Council	www.salford.gov.uk
Food Standards Agency	www.food.gov.uk
Society of Food Hygiene Technology	www.sifht.co.uk
LACORS	www.lacors.com
Chartered Institute of Environmental Health	www.cieh.org.uk
Foodlink	www.foodlink.org.uk
Health Protection Agency	www.hpa.org.uk



Would you like to find out more about becoming a healthier caterer?

Healthy catering

Would you like some practical advice about how to give your customers the choice to eat more healthily? Or perhaps you want to help your staff learn about healthy catering?

Whether you want to offer some appetising healthy specials, make simple but effective changes to all the food you offer, the Directorate have provided a new guidance leaflet which provide practical tips. Please contact the Directorate for further information.

Have your say. If you wish to contact us regarding any of the following please do not hesitate:

- Discuss articles for future newsletters
- To seek information or advice
- To comment about the service



Environment Directorate
Turnpike House
631 Eccles New Road
Salford
M5 2SH

☎ 0161 737 0551 ☎ Fax: 0161 925 1076
✉ environment@salford.gov.uk

Visit www.salford.gov.uk/foodsafety.htm for a full range of guidance materials and details on the service