

Salford City Council

Food Sampling Programme

May to August 2006



**Awarded for excellence
in Public Protection
Salford Pride and
Bereavement Services**



INVESTOR IN PEOPLE

*Community
Legal Service*



**Help Point
Trading Standards
Advice Service**

Aim of Sampling Programme

The sampling programme is an integral part of the food safety work and has to reflect the balance between food premises inspections, food complaint investigations and the allocated resources available. The programme takes account of

- experience from previous years sampling results,
- foods/premises that either manufacture or retail high risk products
- investigation of food complaints
- evaluation of temperature control, food handling, processing practices and the effectiveness of cleaning
- coordinated sampling initiatives ([detailed below](#))
- resources available

It is important that enough flexibility is included in the programme to allow for additional sampling activity to be determined during the year as emergencies or any other particular issues of concern arise.

The sampling provides Salford City Council with a co-ordinated programme through:

- Co-ordinated sampling initiatives with Manchester FLG/Lancashire FOG/ Royal Preston Hospital (HPA)
- EC Directed Surveillance in conjunction with LACORS/PHLS
- End product testing of High risk/Product specific Approved premises within the city of Salford, which contributes to the supporting evidence that HACCP plans are working.

The sampling results can be used in a number of ways to:

- Improve food hygiene standards within all categories of food businesses via education as well as supporting evidence in the enforcement of food safety where appropriate.

- Allow the evaluation of food businesses food safety systems.
- Act as an advisory/educative body to members of the public within the City of Salford.

The table below itemises the programme for the period May to August 2006

**Coordinated Surveys in conjunction with Greater Manchester FLG/Lancashire
FLG/Preston FEMS (formally PHLS)**

Survey No/Group	Food Type	Total no of Samples/frequency
604006	Salad from takeaway premises	16
604007 LACORS	Shopping Basket	12
604008 LACORS	Shellfish	4
604010 LACORS/HPA	Pathogens in raw chicken	1/month
604009	Routine Local initiatives from High risk / approved premises	20
	Dairy Products	As necessary
504014	Catering eggs	1

ELS/15/5/06 sampling