



# FOOD safety Update - SEPT 2009

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## Welcome

Welcome to the Food Safety Legal Update from Price Marriner & Associates Limited. We hope to provide you with some topical news articles relating to Food Safety which we are sure you will find useful.

If any of the articles raise any issues or questions then do not hesitate to contact us - we are more than happy to answer your questions or discuss your concerns. Any questions should be addressed to:

Ian Marriner either by e-mail [ian.marriner@pricemarriner.co.uk](mailto:ian.marriner@pricemarriner.co.uk) or by telephone on 01530 271155

If a national system is introduced all Council's will have to operate the same scheme and catering and retail premises will be able to be compared across the country. Each premise would be required to display its own rating and a national website would allow access to all the premises ratings. A national scheme would attract significant interest from both the public and media and it would definitely influence customer choice.

If you are worried about your current food safety rating, then get in touch, we understand how the schemes operate and can help you to achieve a high rating.

## National Scores on Doors Scheme Delayed

Despite extensive consultation with trade, consumer and enforcement bodies, the Food Standards Agency has delayed the publication of a national "Scores on the Doors" scheme until next year.

Currently local authorities are able to devise their own arrangements, therefore many different schemes are in place including pass and fail, 5 stars, 3 stars and smilee faces. Some authorities are not operating any type of scheme. Public interest in the various schemes is significant and increasing and many poorly rated premises are seeing a substantial reduction in business.

## Police packed lunches cause illness

A sandwich shop in Birmingham was closed by Environmental Health Officers after it supplied packed lunches for a number of police officers who were policing a demonstration. 44 of the officers came down with food poisoning symptoms including vomiting and severe diarrhoea, three were taken to hospital.

The incident initially sparked a security alert after it was thought that the symptoms were due to a toxic leak or terrorist attack. It was later confirmed that food poisoning was the more likely cause.

The suspected sandwich shop was inspected by EHO's from Birmingham City Council who found unacceptable standards. Poor food handling practices,

cleanliness, cross contamination risks and poor temperature control were all discovered, leading to the immediate closure of the business.

Although the shop was allowed to re-open a few days later, following completion of a schedule of works set by the EHO's, further court action may follow.

If you need advice or assistance in setting up a new business or implementing an effective food safety management system within your current business then we can help. Contact us for more details.

## Refresher Training Introduced

For many years the only accredited training available to food handlers has been the Level 2 Food Safety Certificate. Although its name has changed over the years, from Basic to Foundation and now to Level 2, it has essentially remained the same for the last 20 years. When food handlers required refresher training, their only real option was to sit through another Level 2 course.

This has now changed with the introduction of a Level 2 Refresher training course. Not only is the syllabus shorter, emphasising some of the more important food safety messages, but the course can be delivered either as a half day taught session or remotely through a activity-based workbook followed by a short discussion session with a tutor. Both methods are still concluded with a short multiple choice examination which tests that the key messages have been learnt.

We have extended our accreditation with the Chartered Institute of Environmental Health (CIEH) to be able to offer refresher training and are already in discussion with several businesses about running such courses. If refresher training could be useful to your business then please get in touch to discuss your requirements.

## Eggs Pose Salmonella Risk

A recent study into the use and handling of eggs in caterers has revealed significant poor practice, leaving customers at risk from salmonella. The study found 14% of takeaways were not aware of basic safety precautions that would prevent the spread of salmonella and one in five premises did not have an adequate food safety management system.

Samples were taken of raw egg mixes, work surfaces and cleaning cloths from a range of catering premises. Although the presence of salmonella was extremely low, 17 percent of premises were not cleaning surfaces and utensils properly, 40 percent were not refrigerating egg mixes and nearly 50 percent of food handlers were not washing their hands after handling raw eggs.

Just one contaminated egg, can contaminate a whole batch of food and therefore lead to the poisoning of many consumers. Trained staff, effective cleaning and implementation of an effective food safety management system are the key to controlling such risks.

We are an accredited training centre for a range of food safety courses, as well as being experienced in developing bespoke training. Contact us to discuss your training needs.

We have special offers running throughout September and are increasing the number of venues where we can offer training - please give us a ring to find out more.



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