

Changes to inspection frequencies

It's all change in food safety enforcement at the moment! Not only are we awaiting the new regulations mentioned in the article on the front page, but government advice on how we carry out inspections and enforcement has also been updated. The main change that will be apparent to some business will be changes to the frequency that they are inspected.

A 'typical' food business such as a public house or restaurant is inspected every eighteen months to two years; this will not change. However food businesses which are specifically approved to produce high risk foods such as meat pies or smoked salmon will notice an increase in the frequency of inspections as outlined in the table below:

Not all of these inspections will be to the same level of detail. For example, a meat products premises will receive one 'Primary

Inspection' (a full inspection) and two 'Secondary Inspections' every twelve months. Secondary inspections will take less time and tend to focus on the most important matters such as the effectiveness of control measures and the use of health marks.

At the other end of the scale, the 'lowest risk' food premises such as newsagents, farm-gate sales and some village halls may only be inspected where there has been a change of proprietor or a change in the business carried on there. Contact may be made in between inspections by a letter or telephone call. This will free up more time for officers to concentrate on other premises where there is a greater food safety risk. Of course if you are the proprietor of a 'low-risk' premises and you have any concerns or feel that a visit from an officer would be helpful we will be happy to arrange this.

Type of food business	Minimum inspections in 12 months
Meat Products	3
Minced Meat of Meat Preparations	3
Dairy Products	2
Egg Products	2
Fish Products	2
Shellfish Purification or Despatch	2

Recent prosecutions

Fortunately it's not often that we have to resort to prosecutions, so it is disappointing to note that there have been three in the Babergh District since the last issue...

....pub prosecuted for poor cleaning fined £2,500.....

....a cigarette end in a customer's meal cost a restaurant £1,470 in fines and costs...

....poor hygiene in a takeaway resulted in a £4,430 penalty for the owner.

In addition, Ipswich Borough Council successfully prosecuted KFC in December for selling undercooked crispy chicken strips. KFC pleaded guilty and were fined £13,000.

The level of the fines shows that the local magistrates take food safety as seriously as we do!

FOUNDATION CERTIFICATE IN FOOD HYGIENE

Presented by Babergh District Council in conjunction with the Chartered Institute of Environmental Health

This qualification, which is appropriate for all who handle open high risk foods through the course of their work activities, is recognised as satisfying the legal requirement for training as set out in the Food Safety (General Food Hygiene) Regulations 1995 and the draft EU regulations .

The course fee of £50 per person includes a copy of the course text 'Food Safety – First Principles'.

Courses are run in Hadleigh and Sudbury according to demand and in-house courses can be arranged on request.

For further details or to request a booking form, call Julie Wallis on 01473 825705



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FoodWise

BABERGH'S FOOD SAFETY AND HYGIENE NEWSLETTER ISSUE 5

New food hygiene regulations ARE YOU READY?

Food safety law is changing. The existing Food Safety (General Food Hygiene) Regulations 1995 which apply to the majority of food businesses, along with all the other Regulations (there are currently 17 in total!), are soon to be replaced by new legislation which will apply across the European Union. **The Food Hygiene (England) Regulations 2005**, which will come into force on the 1st of January 2006, are intended to streamline food law, and improve clarity and consistency through the whole food production chain – 'from farm to fork'.

From your point of view as a food business proprietor, there will be little change in terms of the requirements to register your business with the local authority (see article on page 3), maintain the premises in a hygienic condition and ensure that staff are trained to a suitable level. The main change will be in the way that you will be required to **manage food safety**.

Producing safe food doesn't happen by accident. You need to manage the process in order to protect your customers and your reputation, and to comply with the law. You have already been

required to do this under the existing legislation which states that you must carry out a **hazard analysis** for your business. This required you to identify steps in the operation of your business where food safety hazards may occur, and to put appropriate controls in place at those steps. We have assessed



how well you have complied with the requirement for hazard analysis by asking you questions about the food operation, and by carrying out checks such as measuring the temperatures of refrigerators. The main change in the new legislation is that **you will be required to keep written records** of your hazard analysis and the monitoring

that you carry out to check that it is working, and to show this documentation to an officer of the local authority on request.

Precisely what level of documentation will be required and the format in which it should be presented is as yet not completely clear. However small businesses will be given more information and advice on how to comply later in the year. What is certain is that all business will be required to keep some written records of how food safety is managed on their premises.

For more information email foodwise@babergh.gov.uk

In this Issue:

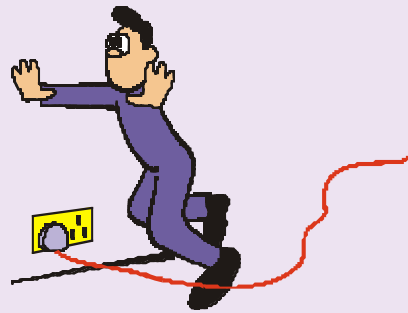
New food hygiene regulations.....	1
Slips & trips.....	2/3
Food premises registration.....	3
Changes to inspection frequencies.....	4
Recent prosecutions.....	4

SLIPS & TRIPS

in the Catering and Food Retail Industry

Some facts

- Slips and trips account for 42% of major injuries to employees, nearly a quarter of over 3 day injuries and half of non-fatal injuries involving the public.
- That equates to 1 trip or slip accident every 3 minutes!
- 95% of major slips result in broken bones



What can happen

- A sixteen year old employee at a fast food outlet slipped on water leaking from an ice-making machine. She



instinctively put her hand out to break her fall. Her hand and arm went into a deep fat fryer and she sustained severe burns to her hand and forearm.

- A mother of two died in a residential home kitchen when she slipped or tripped on the kitchen floor and a large knife she was carrying severed an artery in her neck.

And more locally ...

- A kitchen worker slipped on waste from a faulty waste disposal unit, resulting in a strained back.
- An employee slipped on a recently washed tiled restaurant floor and broke her arm.

- A hotel worker tripped up a step whilst carrying items, resulting in a fractured ankle.



What can you do about it?

Don't ignore this issue.

- Review your premises and activities. You can divide the premises into areas or specific activities to help you carry out your 'risk assessment'
- Identify the necessary controls to reduce the risks, and implement these actions. It is useful to write down what you find and how you propose to deal with it.
- Remember to communicate your findings to staff and others who may need to know.

- Review your assessment when any activities change or you alter the premises.

Examples of control measures for slips and trips include:

- Prevention of contamination
- Management of spillages and cleaning regimes
- Appropriate floor coverings
- Choice of suitable footwear
- Design of workplace and work activities
- Maintenance of equipment and the work environment
- Specification of appropriate flooring
- Housekeeping
- Effective training and supervision



Advice and further information

HSE website:

<http://www.hse.gov.uk/slips/index.htm>

HSE infoline: (tel) 08701 545500

Priced Guidance

- **Slips and Trips: Guidance for employers on identifying hazards and controlling risks** HSG 155. HSE Books 1996. ISBN 0717611450
- **Slips and trips: Guidance for the food processing industry** HSG 156. HSE Books 1996. ISBN 0717608328

Free Guidance

- **The assessment of pedestrian slip risk; The HSE approach**
- **Preventing slips and trips at work** Leaflet INDG 225(rev1) HSE Books 2003 single copy free
- **Preventing slips and trips in the food and drink industries: Technical update on floor specifications.** Food Information Sheet FIS22 HSE Books 1999
- **Slips and trips: Summary guidance for the catering industry** Catering Information Sheet CAIS6. HSE Books 1996
- **Slips and trips: summary guidance for the food industry** Food Information Sheet FIS6. HSE Books 1996

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Food Premises Registration – a reminder

In the Spring 2004 issue of FoodWise we reminded you that all food businesses (with the exception of some low risk activities and those operating less than one day a week) are required to register the premises that they use with the local authority. In the case of new businesses, the local authority must receive an application for registration **at least 28 days** prior to opening. In addition, once a premises is registered, if there is a change of proprietor or if the nature of the business changes, **the registration must be updated.** Registration is free of charge.

A small number of new businesses have opened in the district over recent months without registering. As well as breaking the law, by failing to contact us they are missing the opportunity to check that their premises complies with the law before they open. We are always pleased to be able to offer advice regarding structural requirements and other food safety matters ahead of the opening date. This can avoid the need to make costly changes to the premises and enable the business to open as quickly as possible. **So if you are opening a new premises, do ensure that you have contacted us and applied for your registration in good time.**

You can download a copy of the food premises registration form from our website - www.babergh.gov.uk or telephone us on 01473 825890.