

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

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 regularly through the year, and in-house courses can be arranged on request.

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



STOP PRESS: Salmonella case goes to crown court

The East Anglian Daily Times have reported that the proprietor of a Chinese restaurant has been sentenced at the crown court and could face a period in jail as Ipswich magistrates felt that they had insufficient powers to deal with it themselves.

A total of 28 people were confirmed as suffering from Salmonella food poisoning in July and August 2002 after eating at the New Peach Bower restaurant in Wickham Market. A two-year old girl and a 26-year old man needed hospital treatment, the court heard.

The source of the infection was found to be egg-fried rice, which had been lightly cooked at 3-4pm and then left out at room temperature until 8 or 9pm, resulting in survival and growth of Salmonella bacteria to levels able to cause illness.

The proprietor of the restaurant pleaded guilty to selling food unfit for human consumption, failing to keep his premises clean, and failing to undertake an adequate and appropriate hazard analysis of the food operation.

The court heard that since the outbreak the restaurant's business has decreased by 50% and the number of staff has been reduced from six to four.

Food Registration

Have you recently taken over the running of a food business? If you are the new proprietor of a food business you need to register with us – it's a legal requirement. All you have to do is fill out a Food Premises Registration form (you can

download this from our website, or email foodwise@babergh.gov.uk and send it or email it to us. It doesn't cost anything, but it keeps our database up to date, and keeps you on the right side of the law!

Firth's Focuscontinued from front page

The article has been prompted by a number of samples taken by Babergh's Environmental Health Team which found that two-thirds of them contained coliform bacteria – usually found in human intestines! Not

pleasant and potentially very damaging both to your customers and to the reputation of your business.

As ever, we hope you find this issue of *FoodWise* of use.

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