

AN INSPECTOR CALLS.....

In previous years, when your business was inspected, Babergh's officers probably spent most of their time looking at the 'floors, walls and ceilings', making sure that the premises was clean and in a good state of repair. More recently you may have noticed that we are far more interested in how food safety is being managed on your premises.

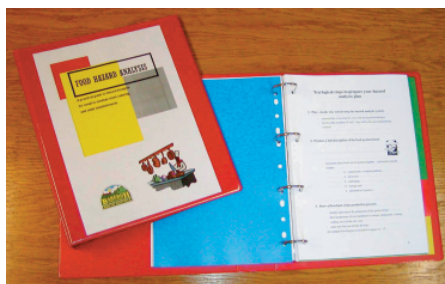
After all, a cracked tile will not normally lead to a customer suffering from food poisoning, but a problem with the way that the food has been prepared, cooked or stored may well cause illness or injury to the consumer.

This change of emphasis during food hygiene inspections came about with the introduction of the Food Safety (General Food Hygiene) Regulations 1995. Under these Regulations, the proprietor of a food business must identify any steps in their activities that are critical to ensuring food safety. They must then ensure that suitable control measures are put in place to avoid any risk to public health. This procedure may be referred to as:

- Hazard Analysis
- Hazard Analysis and Critical Control Points (HACCP)
- Assured Safe Catering (ASC) or
- Systematic Assessment of

the Food Environment (SAFE)

These schemes all have their differences, but share the basic elements of assessment and control of food safety hazards. Cross-contamination between raw and ready-to-eat foods during food preparation would be an example of a hazard. Suitable controls to prevent such a hazard would include use of colour-coded boards and a sanitising chemical. This process of identifying hazards and controls must be applied to all stages of the food operation,



Hazard Warning: Babergh's handy Hazard Analysis Pack

from the purchase of raw materials to service or sale of food to the consumer.

We realise that carrying out hazard analysis for your food business may seem daunting, particularly if you do not have access to technical advice. That is why Babergh has produced a *Hazard Analysis Pack* for small to medium sized catering and retail establishments.

The 62 page pack contains:

- Background information on hazard analysis;
- Ten Steps to preparing your own hazard analysis plan;

- Example hazard analysis plans;
- Blank hazard analysis plan forms for you to fill in;
- Information about common food safety hazards;
- Advice on temperature monitoring;
- Information to help you set up a cleaning schedule;
- Advice on staff training and hygiene rules;
- Information on food pests;
- Blank control point monitoring forms for use in your business;
- Advice on how to get more help and information;
- A full glossary of terms used in the pack.

The pack is loose-leaf and provided in a ring binder to allow easy copying of blank sheets and addition of information to help you create a Hazard Analysis plan for your business which is easy to amend and update as required.

The pack costs £17-65 including VAT.

For further advice contact:
Emma Richbell, Technical Officer (01473) 825703 or emma.richbell@babergh.gov.uk



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