

FoodWise

BABERGH'S FOOD SAFETY AND HYGIENE NEWSLETTER

ISSUE 6

Safer Food - Better Business

In the Spring edition of FoodWise, we told you about **The Food Hygiene (England) Regulations 2005** which will require all businesses to prepare documentation describing how they manage food safety, following the principles of HACCP (Hazard Analysis Critical Control Points). In outline, this follows on from your existing legal duty to identify and control hazards by adding a requirement to document what you have done and in most cases to keep certain diary records - for example, temperature checks of refrigerators.

For the majority of food businesses who do not have the in-house expertise to prepare such documentation, this could be a daunting task. That is why the Food Standards Agency in conjunction with the University of Salford have produced a pack called '**Safer Food Better Business**' to help small businesses comply with the new requirement.

The packs will be distributed to all food businesses later this year or early next year. In the meantime all environmental health departments have been sent a copy, so we are able to give you a sneak preview!

The pack consists of five loose leaf sections, accompanied by a diary. The first loose leaf section contains information for the manager about how to use the pack and covers some general management issues such as choosing suppliers, prevention of physical and chemical contamination, staff training and stock control. The other four loose leaf sections cover each of the '**4Cs**' - **Cooking, Cleaning, Chilling and Cross-contamination**.



The idea of the loose leaf sections is that you can pull out the pages that are relevant to your business and complete the blank sections that describe how you control that particular hazard. Pages which are not relevant can be put to one side, although you should store them safely in case you need them in the future. For example:

The **Cooking** section contains the following pages: Whole birds,

Joints of meat, Individual cuts, Processed meat, Stews and sauces, Soups, Fish dishes, Shellfish (mussels), Shellfish (crustaceans), Combination dishes and Egg-based dishes. You need to compare the list to your menu, find which pages you need, and simply fill in the blanks to describe how you ensure these items are thoroughly cooked. These completed pages then become your 'Safe Methods'.

The **diary** that you will receive with your pack is designed to keep the daily record keeping as simple as possible. All that you need to record is that you have carried out opening and closing checks, and if you had any problems or did anything different to your Safe Methods. Once a week you can record any 'extra checks' that you have done such as deep cleaning, pest control checks or checking that your probe thermometer is working properly. The first section of the diary also includes some pages to enable you to keep records of staff training and details of your suppliers.

The pack is obviously aimed at caterers, so what about if you

please turn to page 3