

Team update

Welcome to the latest edition of 'Food Safety Matters' the newsletter produced by the Food Safety Team for food businesses in East Hampshire. Times are changing in the world of food safety enforcement. Government agencies remain committed to seeing a significant reduction in the number of cases of food related illness in the UK each year. To achieve this, a number of changes have been introduced:

- Food hygiene regulations were updated in 2006 bringing a 'risk-based' approach to controlling food hygiene throughout Europe.
- The Food Standards Agency (FSA) introduced SFBB (Safer Food, Better Business) which many of you now use as a means of identifying, controlling and documenting food safety in your businesses.

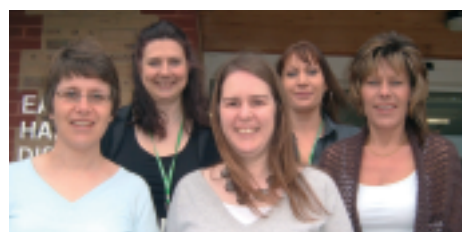
- Schemes such as 'Safe2eat' where food hygiene inspection results are published, have been introduced.
- We no longer have to inspect the very low risk food premises.
- The Retail Enforcement Pilot (REP) has been introduced. This scheme also reduces the burden of inspection on compliant businesses and enables us to focus our efforts on those premises which continually fail to meet legal standards.

We introduced you to Safe2eat, the Hampshire-wide scheme for publishing food hygiene inspection scores, in the last edition of the newsletter. Unfortunately there has been an unexpected delay in the introduction of the scheme in East Hampshire but we will be 'going live' at the beginning of June during 'Food Safety Week'.

We will also be introducing the Retail Enforcement Pilot to East Hampshire during the summer. These two initiatives complement each other and will result in premises that generally comply with

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the regulations being inspected less frequently. Conversely, we will inspect the business that fail to comply with legal requirements more often and take a more formal enforcement approach. We anticipate that the combination of these two initiatives will see a significant and positive improvement in food hygiene standards throughout the district and a reduction in the number of cases of food related illness.

safe2eat to be launched in June



Full details of the scheme were published in the last edition of the newsletter. If you did not see it, a copy (together with all previous editions) is available on our website at www.easthants.gov.uk/foodsafety. Click on the information for food businesses tab. From June onwards the food hygiene ratings of all food businesses inspected in the district will be published on our website

www.easthants.gov.uk/foodsafety and www.safe2eat.com. You can currently view the ratings for food businesses within Winchester City Council, Basingstoke and Deane Borough Council, Gosport Borough Council, Eastleigh Borough Council, Portsmouth City Council, Rushmoor Borough Council and Test Valley Borough Council. This 'scores on the doors' information system is designed to inform and protect customers and improve standards in food premises.

Safe2eat will categorise your food hygiene rating under one of three groups: Excellent, Satisfactory or Unsatisfactory. The category is determined by comparing the food hygiene hazard presented by the premises with the level of food hygiene compliance assessed during an inspection. The food hygiene hazard is determined by the nature of your business i.e. the type of food, method of handling and the type and number of consumers at risk. Compliance is determined by assessing food handling practices, cleanliness, the condition of the structure of the premises and our confidence in the management of the business including food safety documentation.

Introducing... the Retail Enforcement Pilot (REP)

East Hampshire will be participating in the REP project from Tuesday 1 July 2008. It is a national scheme that implements the Governments commitment to improving the way in which enforcement agencies work.

The aims are to:

- Reduce the number of inspections received by compliant businesses
- Improve local authority regulatory services through joint working
- Provide consumers and employees with better protection by identifying and targeting high-risk or non-compliant businesses.

The scheme promotes joint working between the authorities that inspect your premises for trading standards, health and safety, food safety, alcohol licensing and fire safety.

During the 12 months of the pilot scheme, each business receiving an inspection will see just one officer from one of these enforcement agencies.

In addition to carrying out their own inspection, the inspecting officer will ask a set of questions on behalf of the other agencies. The answers to these questions will then be passed to the other regulators involved for them to assess how well the business manages the risks and its level of compliance with the law.

Well-run businesses complying with the law will be offered advice as required whereas non-compliant businesses may expect further formal action.

Reducing the number of inspections in compliant businesses will mean that we will have more time to focus on the inherently high risk or poor performing businesses and illegal traders. It will also enable us to give new businesses more help on starting-up with advice, guidance and support. By focusing our resources on high risk or non-compliant businesses we will give consumers and employees better protection.

Sampling programme for 2008/09

As part of our food sampling policy and annual food sampling programme we regularly take samples of food and environmental swabs from food premises. This is done in conjunction with national and local sampling programmes. Sampling enables us to monitor the microbiological quality of various foods and the cleanliness of the food preparation environment.

This years' sampling programme will include the microbiological examination of:

- Speciality meats
- Egg mix used in the preparation of egg fried rice etc.
- Shelled nuts
- Prepared vegetable based salads
- Water supplies
- Imported food

We will also be undertaking environmental swabbing and examining the cleanliness of cleaning cloths.

The water samples will be taken from mobile food businesses and we will concentrate on nurseries and pre-schools for the environmental swabbing. The remaining items will be taken from a variety of food premises during the year.

Training Matters

Food Hygiene and Health & Safety Courses

The Food Safety Team will be teaching the Level 2 Award in Food Safety in Catering at Alton College on the following dates:

15 May 2008	11 June 2008
9 July 2008	15 October 2008
5 November 2008	3 December 2008
4 February 2009	11 March 2009
22 April 2009	13 May 2009
8 July 2009	

The CIEH Level 2 Award in Health and Safety in the Workplace will be available on the following dates:

22 May 2008	3 July 2008
23 October 2008	4 December 2008
12 March 2009	21 May 2009
2 July 2009	

Places can be booked by contacting Alton College direct on 01420 592211/0.

Courses in Food Safety and Health & Safety are also available at South Downs College, Waterlooville.

For further details and a copy of their brochure call freephone: 0800 056 0511.

Accidents at work

All of us have had an accident of some sort during our lives and most are of a minor nature only. However, should that accident happen in the workplace (or anywhere whilst at work), there are certain procedures that must be followed should the incident meet the relevant criteria detailed below.

The Reporting of Injuries, Diseases, and Dangerous Occurrence Regulations 1995, commonly known as RIDDOR, require some types of injuries to be reported to the Incident Contact Centre (ICC).

To comply with RIDDOR, the following incidents must be reported to the relevant enforcing authority (Environmental Health or the Health and Safety Executive (HSE)) **without delay** via the Incident Contact Centre on Tel: 0845 300 9923.

If in connection with work:

- any person is killed
- a member of the public is killed or taken to hospital (by any means) as a result of an accident
- a major injury occurs to a person at work (fractures, amputation, loss of sight etc.)
- any specified type of dangerous occurrence happens, whether or not an injury results (collapse of scaffolding, failure of loadbearing parts of lifts and lifting equipment etc.)

The following events must be reported to the enforcing authority via the Incident Contact Centre **within 10 days** if there is an accident connected with work and:

- an injured person is absent from work or unable to do their normal work for more than three consecutive days (including non-work days)
- a doctor notifies you that an employee is suffering from a reportable work-related disease.

An employer may be prosecuted for failing to notify the relevant authority of any of the above.

Information gathered from the 2006/2007 RIDDOR returns showed the reported incidents to be as follows:

- **241** people died as a result of workplace accidents
- **141,350** other injuries were reported
- **2.2 million** people were suffering from an illness they believed was caused or made worse by their current or past work.
- **646,000** of these were new cases in the last 12 months.

It is the job of Local Authority Health and Safety teams and the HSE to carry out investigations and workplace inspections to try and reduce deaths, injuries and illnesses caused by work.

Health and Safety at Work etc Act 1974
The Reporting of Injuries, Diseases and Dangerous Occurrences Regulations 1995

HSE
Health and Safety Executive

Report of an injury or dangerous occurrence

Filing in this form
This form must be filled in by an employer or other responsible person.

Part A

About you

- 1 What is your full name?
- 2 What is your job title?
- 3 What is your telephone number?

About your organisation

- 4 What is the name of your organisation?
- 5 What is its address and postcode?
- 6 What type of work does the organisation do?

Part B

About the incident

- 1 On what date did the incident happen?
- 2 At what time did the incident happen? (Please use the 24-hour clock eg 0500)
- 3 Did the incident happen at the above address?
Yes Go to question 4
No Where did the incident happen?
 elsewhere in your organisation - give the name, address and postcode
 at someone else's premises - give the name, address and postcode
 in a public place - give details of where it happened
- 4 If you do not know the postcode, what is the name of the local authority?
- 5 In which department, or where on the premises, did the incident happen?

Part C

About the injured person

If you are reporting a dangerous occurrence, go to Part F.
If more than one person was injured in the same incident, please attach the details asked for in Part C and Part D for each injured person.

- 1 What is their full name?
- 2 What is their home address and postcode?
- 3 What is their home phone number?
- 4 How old are they?
- 5 Are they:
 male?
 female?
- 6 What is their job title?
- 7 Was the injured person (tick only one box)
 one of your employees?
 on a training scheme? Give details:
 on work experience?
 employed by someone else? Give details of the employer:
 self-employed and at work?
 a member of the public?

Part D

About the injury

- 1 What was the injury? (eg fracture, laceration)
- 2 What part of the body was injured?

Accident Books should be used to record accidents that occur to employees, or members of the public, and arise from the work activity. This book can be a valuable document for the business as part of the management of health and safety and also for health and safety inspectors. For instance, it can be used to identify trends (i.e. lots of slips at the entrance to the premises) and help determine the areas requiring remedial action. It is important, however, to remember that the book must comply with the Data Protection Act 1998 and not divulge personal information recorded in it to unauthorised people.

Should you need to contact RIDDOR to report an accident, the details are:

Tel: 0845 3009923 (local rate) and email www.riddor.gov.uk.

For further information please contact our Health and Safety team on 01730 234311/2 or visit the HSE website on www.hse.gov.uk.

Focus on...

Rubbish!

The summer is approaching and hopefully with it will come lots of warm sunny weather. Unfortunately this often leads to a substantial increase in the number of complaints received by the team regarding rubbish.

We receive complaints about smells coming from bins outside of premises and the improper storage of waste outside of bins in back yards, communal areas and alley ways. The waste provides food and harbourage for rats, mice and flies.

Before the nice weather arrives please check the area where you store your rubbish to make sure that:

- It is clean and tidy
- Any redundant equipment and miscellaneous items are removed. Obsolete refrigeration equipment must be taken to an authorised site.
- You have sufficient bins so that all rubbish generated by your business can be kept inside the bin and the lid closed
- Bins are in good repair and have appropriate lids
- All rubbish is put inside your bins as and when it is generated and not left on the ground outside the bin or the back door until the end of the day
- Your refuse is collected regularly
- Food waste is double bagged and tied before being placed in the bin
- Your bins are cleaned and disinfected regularly to prevent unpleasant smells
- If your business generates waste food oil, this must not be disposed of down the sink or drain or in you waste bin. You must contact a contractor who is properly authorised to take away used oil. There are a number of companies which provide a service in this area and some are listed on our website at www.easthants.gov.uk/foodsafety. They will then take it to an authorised site for recovery and reuse or disposal.

Finally, we would like to encourage you to think about ways of recycling waste and reducing the amount of waste you generate in your business. Companies do provide business collections for glass and cardboard for recycling. Reducing the amount of waste food may increase the profitability of your business. For example:

While ingredients and products can only be used within their 'use-by' date and all ingredients must be fit for human consumption, there are ways for caterers to extend the shelf-life of foods such as freezing them on the day of purchase and storing fresh fruit and vegetables in the refrigerator. If you freeze products with a use-by date, as well as freezing them on the day of receipt we recommend that you label them with the date they were frozen and subsequently the date they were defrosted.

Purchasing 'little and often' rather than in bulk may also help to reduce food wastage.

Food Safety Quiz

Answers at the bottom of the page

- 1 What does the acronym SFBB stand for?
- 2 What is the most common way in which bacteria are moved around the kitchen?
- 3 If you keep food in a hot holding unit during service, what is the minimum temperature the food must be held at?
- 4 What temperature must high-risk foods be stored at in your refrigerator?
- 5 Does a detergent or a disinfectant reduce bacteria to a safe level?

Contact details

If you have any questions about any of the information given, please contact:

Food / Health & Safety /
Licensing Team

East Hampshire District Council
Penns Place
Petersfield
Hampshire
GU31 4EX

Tel: 01730 266551

Fax: 01730 234330

E-mail: ehhealth@easthants.gov.uk

If you have any comments about our service please contact: David Robertson, Environmental Services Manager (Food, Health & Safety and Licensing) Tel: 01730 234307. Further information on Food Safety, Health & Safety and Licensing is available at www.easthants.gov.uk.