



FOOD SAFETY NEWS

A newsletter produced by the Environmental Health Division,
Worcester City Council

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Safer Food Better Business



- FREE Training for Worcester Caterers

In previous editions, we told you about the changes to the law that require food business operators to have a documented food safety management system based on hazard analysis and critical control point (HACCP) principles. This requirement became law on the 1st January 06 and affects every food business in England. We also informed you that the Food Standards Agency (FSA) has developed a tool kit called Safer Food Better Business (SFBB) that food business operators can use to achieve compliance with the requirement. There are two separate packs aimed to assist caterers and retail premises respectively.

Worcester City Council has now been successful in bidding for monies from the FSA on behalf of local caterers, to provide **free** training. Over the next 18 months almost 400 Worcester caterers will be invited to a series of workshops to explain the law and introduce the SFBB packs. They will then be offered three hours of free, tailored coaching in their workplace to assist with the implementation of safer food better business as a way of achieving compliance with the law and demonstrating their commitment to customer safety.

The packs concentrate on 4 crucial elements of food safety, known as the 4 C's; Cleaning, Cooking, Chilling and Cross contamination and how to ensure they are adequately managed to ensure safe production of food. Using the pack will not only help your business to comply with the law, but also help you to:

- show what you do to make food safely;
- train staff;
- protect your business's reputation, and
- improve your business's efficiency e.g. by wasting less food.

Up to 25 caterers from similar business types e.g. restaurant/ take away/ public house/care home will be invited to each workshop in the hope that mutual and supportive relationships can be established between businesses; lasting way beyond the term of the project. Attendance at the workshops will be by invitation which will be sent out to selected business approximately one month prior to the event. Businesses attending the workshops will be encouraged to sign up for the individual (free) coaching sessions at the time of the workshop. Where necessary a translation service will also be available for businesses where English is not their first language.

If you would like to obtain a copy of the SFBB pack or discuss training opportunities please call the Environmental Health Division on 01905 722213 or contact us at envhealth@cityofworchester.gov.uk

You can also order packs from foodstandards@ecgroup.uk.com or download them from the FSA website <http://www.food.gov.uk/foodindustry/hygiene/sfbb/>

Can You Trace Your Foods?

New legal requirements on the **traceability of foodstuffs** were introduced in the UK and throughout the European Union, in 2005. The purpose of the new law is to ensure that when a food safety problem is discovered in a type of food, all of the remaining affected food can be easily traced and located to prevent its further use for human consumption. The traceability rule applies to ALL types of food business. This means that food businesses **MUST** know who they are buying from and who they are selling to. (Retailers and caterers that sell food only to the general public do not have to identify the individuals they sell to.

Food businesses must be able to accurately identify all **suppliers** of each of their foodstuffs, including ingredients intended for further processing on-site. Businesses that supply foodstuffs to other food businesses must also be able to identify all their **customers** to whom they have supplied foodstuffs and the foods supplied to them. (This requirement applies to retailers and caterers, but only if they supply to other food businesses).

Each food business must keep accurate, up-to-date **written records** of foods supplied **by** other businesses, and foods supplied **to** other businesses. The records must be made available to Food Safety Enforcement Officers when requested. The records should include the name and address of the supplier and/or purchaser, the nature and quantity of product, and date of purchase or sale. If the invoice carries all the necessary information, the legal duty will probably be met simply by retaining copies of invoices and receipts. Generally, the information should be kept for 5 years.

Count Down To England Becoming Smoke Free

Ireland did it, Scotland has done it, as have numerous other countries. England, Wales and Northern Ireland are soon to do it - probably by the summer of 2007. New legislation is coming in to make work places, enclosed public places and public vehicles smoke-free. Businesses will have only a few months at the most to prepare for the implementation.

Reasons behind the legislation

The Government's objectives through delivering smoke free legislation are to:

- Reduce the risks to health from exposure to second-hand smoke;
- Recognise a person's right to be protected from harm and to enjoy smoke-free air;
- To create an environment where those people trying to give up smoking are more likely to succeed;
- Save thousands of lives over the next decade by reducing both the exposure to hazardous second-hand smoke and the overall smoking rates.

What will the law say?

The details of the proposed law are out to consultation, however the law will cover all enclosed public places, including pubs, restaurants and private clubs, as well as other work places such as shops, offices and factories. Under the new regulations it is likely that the employer and the person in charge of the building will both have a duty to ensure that smoking does not take place in their buildings.

What to do now

Because smokers are going to have to go outside to smoke you may have to give some thought to where that may be. You might want to think about how you go about informing people where it is best for them to smoke. Your decisions should recognize that passive smoking adversely affects the health of all employees; therefore you should not allow smoking in areas that permit the smoke to drift back into the building. You will not want to cause a fire hazard by allowing smoking near rubbish bins or outside chemical stores. It may not be appropriate to allow smokers to stand in the doorway, as this may block a fire exit, for this you will need clear signage. Where smoking is permitted, you will have to organise suitable receptacles to be provided for the disposal of cigarette ends and other waste smoking materials. You may want to discuss with your staff how you intend to organise staff breaks, as smokers will not be able to smoke on duty. You also need to be aware that cigarette ends are now officially classed as litter – and anyone caught dropping them in a public place could be issued with a Fixed Penalty Notice fine for £80.

There is a lot for you to think about before this legislation is actually introduced!

Need Help?

Those businesses that want to prepare early for the changes or want to develop a smoke-free policy can receive help from Smoke Free Worcestershire on 01905 733258. Remember all restaurants, pubs and clubs will have to comply with the regulations by summer 2007 so it is good to be prepared early.

The law is about where people smoke not whether they smoke, however a large proportion of smokers say they would like to give up. Given that employees will not be able to smoke at work soon they may want to take this opportunity to give up for good. A smoking cessation service is offered by their local NHS Stop Smoking Service Tel 01905 760222. They may be able to run a Smoking Cessation group in your workplace, or if preferred, the service offers one to one support in clinics across Worcestershire with nicotine replacement therapy on prescription. Of course not everyone wants to give up, but if you do, this could help you and your work colleagues.

Already Smoke-Free?

If you are a smoke free business already - you may want to publicise yourself. A Heart Smart Business Award is issued by Smoke Free Worcestershire (Tel 01905 733258) and details of the National Clean Air Award can be accessed at www.cleanairaward.org.uk.