

# Food Hygiene and Safety Newsletter

Spring 2016

## Be careful not careless - Decarbonisers can hurt

A busy kitchen can generate a lot of dirty dishes and equipment which need to be cleaned. Some items can be covered with oils, fat and grease which can be hard to remove. Decarbonisers can be an effective way to remove stubborn dirt and grease, but they operate at very high temperatures and can present a risk of serious injury.

When using decarbonisers it is important to wear suitable personal protective equipment such as the gauntlets shown in the photograph. The gauntlets protect the skin from hot liquids containing water, soluble oils, fats, grease and chemical degreasers and reduce the risk of scalding or chemical burns. Gauntlets should be worn when lifting or lowering decarboniser baskets in or from the unit, and must never be directly submerged in the decarboniser liquid. Dirty items must be placed into the decarboniser basket or rack as this

prevents your hands from coming into contact with hot liquids and chemicals.

Decarbonisers are safe to use as long as they are used with the appropriate safety precautions in place.

- Never lift or lower the basket or rack without using gauntlets
- Never substitute gauntlets with

rubber gloves because they offer less protection

- Never submerge gauntlets into the decarboniser
- Regularly check the condition of the gauntlets to ensure that they are not damaged (for example with pin-prick holes), and do not use decarboniser gauntlets for any other purpose as they could get damaged.



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# Important revised guidance on preventing E. coli O157 contamination in your food business

The Food Standards Agency (FSA) has revised the original 2011 guidance which clarified the steps that food businesses needed to take in order to control the risk of contamination from E. coli O157. The Council's Food Safety Team has maintained its focus on the [guidance](#) and continues to urge food businesses to implement all the controls contained within it.

You should have implemented the guidance when it was introduced in 2011 but this provides the ideal opportunity for you to review your procedures to ensure that you protect your business from E. coli O157. It will help you to produce safe food and to comply with the law so it must not be ignored.

The original guidance was developed in response to the serious outbreaks of E. coli O157 food poisoning in Scotland in 1996 and in Wales in 2005 and the recommendations of

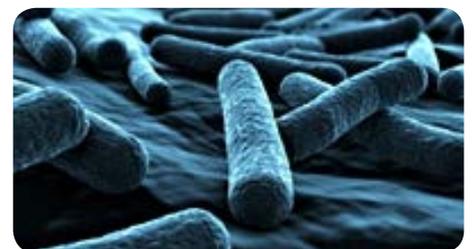
Professor Hugh Pennington's report into the 2005 outbreak.

The revised guidance provides greater flexibility for businesses on how to manage food safety risks, subject to their own assessment of the particular risks relating to the business and the views of the local authority. The revised guidance states that:

- Businesses do not need to have separate areas for handling raw and ready-to-eat (RTE) foods provided they can demonstrate that separation by time with effective cleaning and disinfection will manage the risk of cross-contamination.
- Simple equipment such as temperature probes, mixers and weighing scales, can be used for both raw and RTE foods subject to the business being able to demonstrate that it will be effectively cleaned and disinfected between uses.

- More complex equipment such as vacuum packers, slicers and mincers, can be effectively cleaned and disinfected between uses so long as it can be completely dismantled to allow all surfaces to be thoroughly cleaned. However, it is not practical for businesses to regularly alternate the use of vacuum packers as only a competent engineer should dismantle and reassemble such a complicated piece of equipment. In the case of slicers and mincers, dismantling, cleaning and disinfecting may be more straightforward but is unlikely to be feasible during normal business operations. Businesses wishing to use such machines for raw and RTE foods would need to fully assess the risks and be able to demonstrate that cleaning and disinfection between uses will provide an effective control.

The FSA has also revised the layout of the guidance and it is now the same as the approved Industry Guides. This will make it easier for businesses to follow and distinguish between legal requirements, FSA guidance on compliance and good practice.



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## Environmental Health has joined Twitter

Our team now has a Twitter account. We will be sharing news from the Food Standards Agency, details of product recalls and hazard warnings, updates on Food Hygiene Ratings, and generally any topical food-related subjects. If you are a Twitter user please follow us @HuntsEH.



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# Food hygiene training

We will be delivering the one day CIEH Level 2 award in Food Safety in Catering (previously known as Basic Food Hygiene) course on the following dates:

**Thursday 25 February**

**Thursday 21 April**

**Thursday 19 May**

**Thursday 23 June**

**Thursday 22 September**

**Thursday 20 October**

**Thursday 24 November**

The courses will be held at Pathfinder House (with the exception of the April course which will be held at Hinchingsbrooke Countryside Centre). The cost per candidate is £60 which includes all course materials, exam fees and refreshments (excluding lunch).

Each course will cover the following topics:

- Legislation
- Food safety and hygiene hazards
- Temperature control
- Refrigeration, chilling and cold handling
- Cooking, hot holding and reheating
- Food handling
- Principles of safe food storage
- Cleaning
- Food premises and equipment

Booking and payments can be made by credit or debit card by calling 01480 388302 or by completing the on-line [booking form](#) and sending it with a cheque made payable to Huntingdonshire District Council (Quote DF10A13E).

If you are unable to attend a classroom based food hygiene training course you may prefer to complete the training by distance learning. The distance learning level 2 Award in Food Safety course CD provides six hours of training that can be delivered at a time and place to suit your needs. This is equivalent to the training provided in a level 2 training course. The learning programme licence is valid for 12 months, and when completed, you can print off your own certificate. Each CD has a licence for one certificate. The cost for each CD is £56.50. To purchase a CD training package please contact our admin team on 01480 388302.

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## Revised Safer Food Better Business pack

The Food Standards Agency carried out a review of the Safer Food Better Business (SFBB) pack in November 2015. The SFBB pack helps restaurants, cafés, takeaways and other small catering businesses to comply with food hygiene regulations. The new-look version of the pack includes updated advice and is easier to use. You can save the pack on your computer and complete it electronically or you can print it out and complete it by hand. The full pack can be downloaded from the [Food Standards Agency website](#). Additional diary sheets can also be downloaded from the [FSA website](#). A number of packs are available for different types of business including:



- Catering
- Retailing
- Childminders
- Residential care homes
- Different cuisines (Chinese, Indian, Pakistani, Bangladeshi, Sri Lankan)

The catering pack is also available in Cantonese

The FSA has also released [10 short videos](#) which will help you to train your staff in the use of the SFBB pack. Topics covered include cleaning, cooking, chilling, handwashing, pest control, cross contamination and staff rules. The videos are particularly useful as refresher training, or for staff to watch prior to attending a food hygiene training course.

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# Service of rare burgers

There has been much publicity recently about the service of rare and pink burgers. Nationally, a number of businesses have been prohibited from serving rare burgers due to inadequate safety measures being in place. The increasingly popular trend in serving gourmet, lightly cooked burgers has prompted the Food Standards Agency (FSA) to issue advice on the safety measures that are required if burgers are served rare. The FSA has confirmed that the service of rare burgers is unacceptable unless a validated and verified food safety management system is in place. These measures include:

- Sourcing meat only from establishments which have specific controls in place to minimise the risk of contamination of meat intended to be eaten raw or lightly cooked.
- Ensuring that the supplier carries out appropriate testing of raw meat to check that their procedures for minimising contamination are working.
- Strict temperature control to prevent growth of any bugs and

appropriate preparation and cooking procedures.

- Providing consumer advice on menus regarding the additional risk from burgers which aren't thoroughly cooked.
- A requirement for businesses wanting to serve rare burgers to pre-notify their local authority.

**If you intend to serve rare burgers you must notify us of your intention to do by emailing us at:**  
[food@huntingdonshire.gov.uk](mailto:food@huntingdonshire.gov.uk)

The FSA's long-standing advice to consumers that they should cook burgers thoroughly to kill any bugs that may be present is unchanged.



## How to improve your food hygiene rating workshops

### Do you run a food business?

Have you received a food hygiene rating score of 3 or less? Are you baffled by the food hygiene documentation and paperwork which you need to keep? Don't worry - help is at hand.

We are holding two one-hour workshops to provide food business operators with guidance on how to improve their food hygiene rating score.

The workshops will be held at the Free Church, St Ives on 1st March 2016 at 1pm and 3pm. The cost is £25 per person

Phone 01480 388302 to book a place on one of the workshops.

## Have we got your email address?

If you have received this copy of our newsletter in hard copy it is because we do not have your email address. In an effort to improve efficiency and reduce costs we continue to look for ways to share information with you electronically. We are moving towards including

more articles with web links and video clips in future newsletters, so it's important that we have your current email address in order for you to make full use of this information. Please send your current email address to [food@huntingdonshire.gov.uk](mailto:food@huntingdonshire.gov.uk)