

Food Hygiene and Safety Newsletter

Winter 2017

New Improved Foundation Certificate in Food Safety (Level 2)

We are pleased to announce that Huntingdonshire District Council is now running the updated CIEH Foundation Certificate in Food Safety. The course has been streamlined to ensure it provides effective, efficient and comprehensive food safety training for all types of food business. Our classroom-based course is accredited by the Chartered Institute of Environmental Health. It is delivered by our team of experienced Environmental Health Officers, who carry out food hygiene inspections of food businesses in Huntingdonshire. The course tutors also share their experiences and observations from their inspections of premises and the different situations they encounter.

Who is this course suitable for?

- Food handlers preparing or cooking food for consumers
- Anyone wishing to refresh previously learned skills and knowledge
- Businesses wishing to offer staff development for food employees
- Self-employed food-based small business owners

Course overview

- Introduction to food safety
- Food safety hazards
- Good food safety practice
- Food safety management systems

How to book

The cost per candidate is £60, which includes all course materials, exam fees and refreshments (excluding lunch). Every attendee will receive a copy of the course handbook prior to the course. All courses are held at Pathfinder House, Huntingdon and run from 9:30am to 4:00pm. For details of upcoming course dates or if you are interested in hosting a course at your premises, please email food@huntingdonshire.gov.uk or call us on 01480 388302.



Mandatory Display of Food Hygiene Ratings

It is currently not mandatory to display your food hygiene rating sticker if you operate a food business in England. The situation is different in Wales and Northern Ireland however where businesses must by law display in a prominent place a sticker showing their rating. The Food Hygiene Rating Scheme is run by the Food Standards Agency (FSA) in partnership with local authorities in England, Wales and Northern Ireland. Making display mandatory in England will require legislation and the FSA is currently working with the Government to consider this. Research shows that the scheme is effective and driving up food hygiene standards. Higher-rated businesses typically have reduced inspections and are able to allocate their time and resources to activities other than those related to inspections. It also shows that businesses, particularly those with lower ratings, do not routinely display these. Making the scheme mandatory will create a level playing field and poor performers will be forced to display their ratings too. The FSA is hopeful for a decision at the end of the year before going out to full public consultation. You will therefore have your opportunity to have your say too. Watch this space!

New Business Support

When a new business first registers with us we can help by offering them support and guidance at a time when they really need it. Generally a person showing an interest in starting up a new food business would contact us to discuss their idea. We will respond to that enquiry by sending out a New Business Letter containing some information and some useful links to signpost certain resources. If the person follows up that initial contact by completing a Food Registration Form and returning it to us we will make contact with them to discuss the food operation and if necessary arrange an initial visit to look at what they do. Our aim is to help and support the business during the start-up process by making their first experience of running a food business a successful one. They can also help us by doing some research, reading about the food regulations and ensuring that they are suitably qualified to operate a food business. So if you are that person please give us a call on 01480 388302 and we will start the process. We would much rather roll out the red carpet than confuse you with red tape.

Who Needs Records

Well, not only do you need them but you also have to keep them up to date. All too often we find incomplete monitoring records, inaccurate entries and in some cases, no records at all. All food businesses must have in place a documented food safety management system. That system can be designed by yourself or you can make use of the Food Standards Agency's Safer Food Better Business pack (SFBB). Details of which can be found by visiting their website at www.food.gov.uk It is a legal requirement to have documentation and keep it up to date so it would be a good starting point to look at what you have now and make sure that it complies with the law. The SFBB pack has been designed to meet the requirements of the food regulations so unless you have something else that is similar we would advise you to implement the SFBB pack.

Don't Fall Foul of Bogus Waste Oil Collectors

We have had reports of potentially bogus waste cooking oil collectors operating in the area.

It's a worthy reminder that there is a duty of care on all parties involved in the production and removal of waste. Don't get caught out by a bogus collector and end up falling foul of the law yourselves.

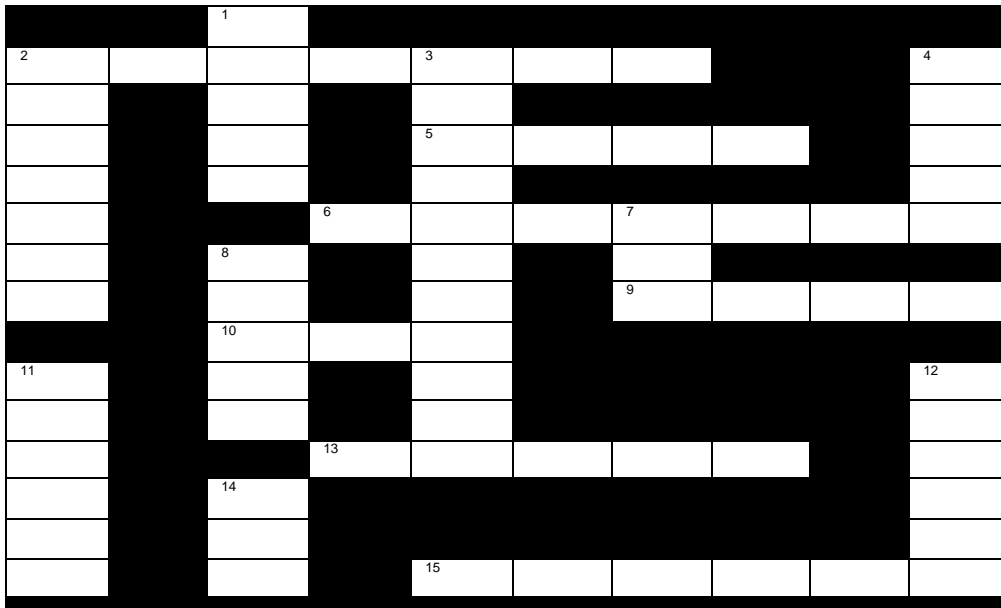
Remember if you produce waste you must:

- keep it to a minimum by doing everything you reasonably can to prevent, reuse, recycle or recover waste (in that order)
- sort and store waste safely and securely
- complete a waste transfer note for each load of waste that leaves your premises
- check if your waste carrier is registered to dispose of waste
- not allow the waste carrier to dispose of your waste illegally (and report them to Crimestoppers if they do)

Further information can be found at: <https://www.gov.uk/managing-your-waste-an-overview>

If you think you have been approached by a bogus collector you can notify Crimestoppers using their online form at <https://crimestoppers-uk.org/> or phone 0800 555 111.

Christmas Crossword



Across:

- 2 – Stay fit and eat properly and you will be this
- 5 – What is a Christmas lunch?
- 6 – Do this well if food is frozen
- 9 – What do you need to do before eating with your hands?
- 10 – Don't do this too much over Christmas
- 13 – These can make you ill if you spread them
- 15 – What do most people eat at Christmas?



















Down:

- 1 – These tell you when it's safe to eat
- 2 – This is essential in the kitchen
- 3 – Always make sure this is set right on your oven
- 4 – This is a way of cooking
- 7 – You must keep food like this separately in the fridge
- 8 – You need to make sure your kitchen surfaces are this
- 11 – Essential for keeping food from going off
- 12 – You can find tips for this on the Food Standards Agency website
- 14 – You'll avoid this if you follow the tips.

Do you handle beverage gas on your premises? Are you aware of your responsibilities under the Health and Safety at Work Act 1974 to ensure that equipment, including beverage gas cylinders, is fit for purpose and stored correctly? A gas cylinder has the potential to explode causing damage to premises and maiming employees and customers. You should always purchase your beverage gas from a legitimate supplier and you should also carry out these additional checks:

- Are the cylinders contents clearly identified on the label?
- Is there a product traceability label?
- Is there a current coloured plastic test ring between the valve and the cylinder? (All cylinders should undergo safety checks and the test ring identifies the year when the next testing should take place.) See chart below.

- Have you been supplied with separate product safety data sheets?
- Is the cylinder valve sealed when delivered?
- Does the cylinder look in good condition with no excessive rust, dents, and gouges?

					
2013	2014	2015	2016	2017	2018
					
2019	2020	2021	2022	2023	2024
					
2025	2026	2027	2028	2029	2030

Cylinder test rings

If you have identified any of the above then you should not accept delivery of the canister from your supplier. Additionally cylinders including those in use, new cylinders not in use and empty cylinders, should all be secured, usually by a chain or strap, to prevent them falling and causing injury from possible explosion or contact with employees. For further information see: <http://www.hse.gov.uk/>

Pest Control

Whether you run a shop, restaurant, warehouse or an office, effective pest management is essential to protect customers and staff from hygiene risks and to avoid damage to your stock and reputation. Huntingdonshire District Council Pest Control Service is able to offer 'one off' or contract visits to businesses and commercial premises across the district. Our Technicians are highly skilled and experienced and utilise the most up-to-date products and procedures to respond to and prevent a variety of pests.

Although we are happy to carry out treatments when a pest problem should arise, we believe that by taking preventative action and implementing a treatment plan, you will get better value for money and at the same time protect your stock and premises. The contracts that we offer are flexible and can be tailored to meet the requirements of your business giving you the peace of mind that your pest control needs are being met.

WHY CHOOSE US?

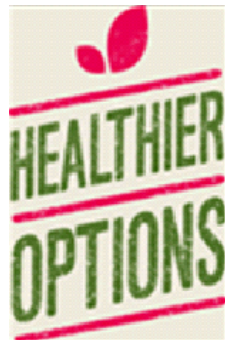
- All of our Technicians are qualified with extensive experience ensuring that we can guarantee an effective response to pests
- Our Technicians undergo regular development and training to ensure that they are able to use the most up-to-date products and procedures
- We will offer you a flexible contract that meets the needs of your business
- Our rates are competitive and contracts are individually priced to ensure that you get value for money
- We provide a detailed report of the services that we think you will need, how frequently you will need them, the treatments that we will use and a fixed price
- We provide support and advice on all your pest control needs throughout the term of your contract
- Our Technicians are DBS security checked and always carry ID
- By delivering an excellent service, we are investing in local businesses

For further information about the services that we offer or to request a quote then please contact us on 01480 388302.

Fresh Ideas for Cambridgeshire

Huntingdonshire District Council has embraced and introduced Healthier Options, which is a Cambridgeshire-wide local initiative to support food businesses offer healthier choices to customers, making it easier to eat more healthily outside the home. It can be difficult to know what is in food and drink. National statistics suggest that a majority of the population are eating too much sugar, saturated fat and salt on a regular basis. This can lead to weight gain, heart disease, type -2 diabetes and cancer. Knowing you are making a healthier choice can help you to take control of your health. The *free* Healthier Options initiative encourages and helps local food outlets, such as workplace canteens, cafes, restaurants and takeaways to make small changes to their menus and food preparation that are healthier and taste just as good. This includes efforts to reduce sugar, saturated fat and salt as well as increasing fruit and vegetables and promote the healthier dishes. Your business could benefit from an increased footfall and cost savings. You can build your reputation for supporting and promoting good health and social responsibility. It takes just three simple steps to become a Healthier Options Member. Participating food outlets will be supported by the Healthier Options team. Interested outlets will work with Huntingdonshire District Council's Community (Business) Team to make a pledge. The team have some top tips that businesses can use to design and create their pledge, or outlets can decide on their own intentions. After agreeing a pledge the team will help you complete it within three months or less. You will then be awarded Healthier Options Membership!

Healthier Options membership shows customers that your business is committed to making a real contribution towards healthier lifestyles in your area. Members are identified by a sticker in their window and a certificate. Members are also added to the Healthier Options website and may receive further promotion if opportunities arise. Acushnet Europe Ltd in St Ives made the pledge to make a number of healthier changes and their workplace canteen, "The Fairway", was awarded their Healthier Options Membership in January 2017. Café Zest (in Huntingdon, St Neots and St Ives) has also made the pledge. If you are interested in finding out more and becoming a Healthier Options Member please visit www.healthier-options.org.uk or email either info@healthier-options.org.uk or food@huntingdonshire.gov.uk



Down: 1 - Dates 2 - Hygiene 3 - Temperature 4 - Roast 7 - Raw 8 - Clean 11 - Fridge 12 - Safety 14 - Bug

Across: 2 - Healthy 5 - Meal 6 - Defrost 9 - Wash 10 - Eat 13 - Germs 15 - Turkey

Crossword Answers: