

Reference: **ENF/E/05/037**

To: All Heads of Environmental Services

All CCDCs

Infection Control Nurses

Mark DuVal LACORS (Assistant Director)

Jenny Morris CIEH (Policy Advisor for Food Safety)

Tom Bell REHIS (Chief Executive)

The Chairman Scottish Food Enforcement Liaison Committee (SFLEC)

Mike Catchpole CDSC HPA (Deputy Director)

Tim Davis Royal Institute of Public Health (Examinations Manager)

Chris Suter Royal Society for the Promotion of Health

Helen Hyde Society of Food Hygiene Technology

Peter Berry Ottaway, Institute of Food Science and Technology

Micah McGuire FSA Consumer Committee Secretariat (for Consumer stakeholders)

BRIEFING NOTE – SEPTEMBER 2005

FOOD HYGIENE CAMPAIGN AND RELATED INITIATIVES

This Briefing Note provides you with an update on the Agency's Food Hygiene Campaign.

We hope that the campaign is helping to support your work at the local level. Should you have any queries about the information contained in this note please do not hesitate to contact me, or the relevant contact listed on page 10.

Feedback

Thank you very much to everyone who responded to this survey. Your feedback will be very useful to help us improve our food hygiene publications.

I would be grateful if you could ensure this up-date Briefing Note is circulated to relevant staff within your service.

BOB MARTIN

Foodborne Disease Strategy Co-ordination Branch

BRIEFING NOTE – SEPTEMBER 2005

FOOD HYGIENE CAMPAIGN AND RELATED ACTIVITIES

<u>CONTENTS</u>	Page
Food Hygiene Campaign	1
– Agency grants for local food hygiene and nutrition promotion activities	1
– Developing food hygiene work: 4Cs Strategy Stakeholder Workshop	2
– Television advertising, summer 2005	3
– The Cooking Bus	4
– FSA Scotland	4
– FSA Wales	4
– Agency Publications	5
HACCP for small catering businesses	6
– In England	6
– In Scotland	7
– In Wales	7
ACMSF consults on infant weaning foods report	7
“eatwell” - the FSA’s consumer advice and information website	8
Contacts	9
Appendix: Local food hygiene and nutrition grants in England: Progress reports, July 2005	10-15

FOOD HYGIENE CAMPAIGN

AGENCY GRANTS FOR LOCAL FOOD HYGIENE AND NUTRITION PROMOTION ACTIVITIES

The 15 proposals selected for support were announced on 29 June.

The successful local authorities were:

- Bath and North East Somerset
- London Borough of Croydon
- Royal Borough of Kensington and Chelsea with City of Westminster
- North Dorset District Council
- Plymouth City Council
- Staffordshire County Council
- Thanet District Council
- Leeds City (two projects)
- London Borough of Bromley
- London Borough of Hammersmith and Fulham
- Oldham Metropolitan Borough Council
- Somerset County Council
- City of Stoke on Trent
- Wyre Forest District Council

A summary of the projects can be found on the Agency website at:

<http://www.food.gov.uk/news/newsarchive/2005/jun/agencysupportshygienescheme> ,

and July 2005 progress reports on each project are appended to this Briefing Note.

For further information about this initiative please contact:

Jackie Jewett (e-mail: jackie.jewett@foodstandards.gsi.gov.uk, tel: 0207 276 8017), or **Freddie Lachhman** (e-mail: freddie.lachhman@foodstandards.gsi.gov.uk tel: 0207 276 8016)

NB - Information on Food Hygiene Initiative Grants Local Authorities in Scotland is provided, on page 4.

DEVELOPING FUTURE FOOD HYGIENE WORK

New 4Cs Strategy - Stakeholder Workshop

Development and publication of a strategy to promote the safe handling of food in the home, using the 4Cs food hygiene messages and focusing on working with schools and supporting local initiatives forms a target in the Strategic Plan 2005-2010.

A stakeholder workshop was held at Aviation House on Thursday 7 July to seek the views of a wide range of relevant stakeholders, to shape development of the new 4Cs strategy and ensure that it achieves maximum impact.

Stakeholders were updated on UK Food Hygiene Campaign activities to date and received separate presentations from each of the devolved regions. An overview of the intended approach for the new 4Cs strategy was also presented. Stakeholders provided their views and input via facilitated breakout discussion sessions.

Outcome

The workshop generated valuable feedback and key points raised by stakeholders included the following:

- The opportunity to participate actively with the Agency on a UK-wide basis and to share ideas with each other was welcomed;
- Consideration should be given to presenting food hygiene messages as a part of a wider 'food experience' package, which could also link to personal hygiene issues;
- There was a desire to see a consistent and recognisable ('branded') food hygiene approach across the UK, linking with partner organisations, such as FDF's *foodlink*, that also promote food hygiene messages;
- Practical and interactive activities (such as cooking, websites, computer activities, interactive games) were considered to be highly effective mechanisms to get young people's attention, increase awareness and achieve good message take-up;
- Work with primary age children should be continued, as this group is highly receptive to food hygiene messages. It was recognised that effective communication of food hygiene messages was more difficult with secondary school students, who were more likely to respond to a recognised outcome or achievement (e.g. basic food hygiene certificate) or something that contributed to a positive personal image;
- Consideration should be given to using popular media that are appropriate to the target audiences to promote food hygiene messages, such as teen magazines, mobile phones, sports (Olympics), public places and at public events, or the use of a 'celebrity champion';

- Stakeholders recognised that poor kitchen and toilet facilities in some schools limited effective practical teaching about cooking, healthy eating and food hygiene;
- There was support for improving access to, and availability of, good resources to promote food hygiene, including literature, guidance, demonstration resources (such as UV-boxes) and visiting presentations.
- Consideration should be given to improving access to food hygiene information on the Agency website to provide easier navigation to items of interest.

Next Steps

Following the success of this initial workshop, we are keen to develop and shape these outputs further prior to finalising the strategy at the end of the year. Therefore, we are currently organising a series of similar workshops around the UK during the autumn to share our ideas and provide additional opportunities for stakeholders to participate in the development of the 4Cs strategy.

Meetings will be held at locations in Scotland, Wales and Northern Ireland, and in some regions of England. When the dates and locations of these meetings have been finalised, they will be publicised widely through national and local networks.

If you or other colleagues wish to receive details of these regional workshops, please let Mary Obeng have your contact details at:

mary.obeng@foodstandards.gsi.gov.uk, or tel. 020 7276 8307.

Television advertising for summer 2005

A further phase of food hygiene campaign TV advertising took place during July 2005. A new advertisement, *Germs love to travel*, was screened at times after 9 p.m. for three weeks from 11 July.

The advertisement focused in an innovative and humorous way on how easily germs from chicken can cross-contaminate the rest of the kitchen, and how to prevent this. The campaign was to support an advice leaflet. While the campaign was running the FSA website including the Eatwell website promoted food safety advice on their home pages.

This timing was selected was to target the 16-25 year age group which earlier research has shown to be most receptive to campaign advertisements but also to be most ignorant about basic food hygiene, particularly cross-contamination. Screening the advert in July communicated the message to avoiding cross-contamination that is most likely to reduce *Campylobacter* infections over the summer months, when the number of cases of *Campylobacter* increases most rapidly.

Pre- and post-screening evaluation indicated that recall of the advert was highest amongst men aged 16-34, the target audience. Just under 60% of all adults who recalled the advert mentioned food hygiene as a message from the advert and awareness of food hygiene issues in general was high. When asked what were the main things to do to avoid food poisoning when preparing raw chicken, significantly more people mentioned 'wash all utensils/chopping boards' among those who recalled the ad than among those who did not recall the advert.

A related Food Standards Agency advice leaflet, *Germs love to travel*, is still available and may be obtained from our distribution house (available on request, quoting

reference: FSA/0902/0504, contact details are given under Agency Publications on this page).

The Cooking Bus

The Agency's **Cooking Bus** continues to run a successful programme in schools around the country. The state of the art mobile kitchen/classroom and the programme that it provides were designed to fit in with the National Curriculum and with teachers' own work objectives.

The Agency's Cooking Bus was involved in the launch of the *Focus on Food Week*, with Gordon Ramsay and *Activ8*, a major event in Hyde Park to mark National Playday on August 3rd, organised by the Mayor of London and London Health Commission.

Over next few months the bus will be visiting, Scampton and working with a variety of stakeholder groups including the Women's Institute

Further information about the Cooking Bus, can be found on our web site along with a list of future locations and dates of visits (www.food.gov.uk/healthiereating/bus).

Visits to see the bus in action are by prearranged appointments only as capacity is limited; contact **Catherine Clarke** (e-mail: catherine.clarke@foodstandards.gsi.gov.uk or tel: 020 7276 8842).

FSA SCOTLAND

Food Hygiene Initiative Grants for Scottish Local Authorities

Application packs were sent out on Friday 12 August to all Local Food Authorities in Scotland inviting their participation in this years grants scheme to provide assistance in delivery of food hygiene messages at local level. Grants worth £100,000 will be awarded to the successful initiatives in October this year.

FSAS School Christmas Campaign

Invitations are to be sent out to every Primary school in Scotland later this month inviting them to participate in the Agency's Christmas Campaign. All pupils at Primary School level will be invited to design a Poster based on the Agency's 10 tips for good Hygiene. The winning poster and the runner up will be used as the focus of a Scotland wide poster campaign advertised at central Adshel points during the festive period. These entries together with 10 runner up designs will be used to produce the FSAS calendar for 2006.

FSA WALES

FSA Wales resource trailer The FSA Wales resource trailer has been out and about since March. In addition to a wide range of public events across Wales, the trailer has also attended school events, running workshops on food hygiene and nutrition. These have often been arranged in conjunction with Local Authorities.

Full details on the trailer, its activities and booking information can be found at: <http://www.food.gov.uk/news/newsarchive/2005/aug/trailerwales>

In addition, during the school summer holidays, FSA Wales has been working with the Science Museum for Wales (Techniquest) piloting food safety and nutrition workshops for children aged 5-11 years.

In May, the Agency launched an on-line educational resource, Uncle Arthur's BBQ, targeted at key stage 1 and 2 pupils. The story of Uncle Arthur brings all important food safety messages to life. The story itself is supplemented by other resources, promoting food safety and healthy eating, to support the teaching of English and Welsh literacy, Science, Music and maths. The resource has been developed in association with the National Grid for Learning Cymru whose website provides schoolteachers in Wales with free high quality teaching resources.

Also in May the web-based 'Get Cooking' toolkit was officially launched by FSAW at a community healthy lifestyles day in South - West Wales. From this date the 'toolkit' will be available on the FSA Wales' website to be used 'off the shelf' in communities across Wales. The toolkit builds on the materials used during the two pilot phases and comprises a trainers guide and various recipe cards that will be available to download from the FSA Wales website. Hard copy versions will also be produced in due course for those community groups without Internet access.

For further information, visit :

<http://www.food.gov.uk/wales/pressreleases/2005/mar/unclearthurpress>

Agency Publications

The Agency has a wide range of publications for use in promoting good food hygiene and can be ordered **free of charge**. Many of these publications are also available in languages other than English including Bengali, Chinese, Greek, Gujarati, Hindi, Punjabi, Turkish, Urdu and Welsh.

Details of these and other leaflets available may be found on our website (<http://www.food.gov.uk/aboutus/publications/>).

Publications are available, on request, by contacting the Agency's publication distribution centre by telephone (0845 606 0667) or email (foodstandards@eclogistics.co.uk), and quoting the appropriate reference number.

Alternatively, a number of titles may be downloaded from the Agency website (http://www.food.gov.uk/aboutus/publications/your_guides).

Feedback on food hygiene publications

Thank you very much to everyone who responded to this survey. Your feedback will be very useful to help us improve our food hygiene publications.

HACCP FOR SMALL CATERING BUSINESSES

England

The Agency is making available a package of measures underpinned by additional funding of more than £10m over a 3-year period starting in 2005/06. This package of measures will include:

- 'Safer food, better business' (SFBB) guidance packs, support material and training for enforcers. These will be available to all Local Authorities in England to help continue the educative approach to enforcement;
- A grant scheme for Local Authorities that wish to provide additional support to help businesses move to compliance.

Support package for SFBB

The Agency will support all Local Authorities in England by making available a core support package. This is in an advanced stage of development and will include:-

- Printed copies of the pack for enforcement officers to provide to businesses;
- Web-based support materials
- Sfbb implementation guidance for trainers
- What is 'Safer food better business' - leaflet

The core package will be available later in September 2005, copies of the pack will be sent to all Local Authorities via the Head of Environmental Health.

SFBB Coaching Training

FSA have awarded Highfield.co.uk a contract to run an initial 6 courses for Local Authority delegates tasked with coaching businesses using the SFBB pack. The courses began on 22 August 2005 and will run until December. The Agency will put in place further training for 2006 and continue to run the courses subject to demand.

Special Grant scheme

The Agency recognises that some Local Authorities may be able and wish to help businesses to implement SFBB more quickly. To assist with this, the Agency is providing grants to Local Authorities for financial support to fund implementation against deliverable outputs.

- In the first tranche of awards, 5.5 million has been awarded to 158 Local Authorities over 2005/6 and 2006/7. Some grant awards have been made to individual local authorities. Some have been made to joint bids from local authorities working together, sometimes in collaboration with trade organisations or training organisations.
- The Agency will be working with Local Authorities on applications that are not ready for inclusion in the September announcement over the coming weeks with a view to announcing details of the second tranche of successful applications early in 2006.

Update Training

Training workshops for enforcement officers on the new hygiene regulations as a whole will run from October to December. Each Local Authority will be allocated a training place, course details will be publicised on the FSA website.

Scotland

Support for the introduction of Food Safety Management Systems based on HACCP Principles.

Funding of £2 million was made available in Scotland for 2004/5 (year 1) and these funds have been distributed. Applications for the further £2 million for 2005/6 (year 2) have been issued; the applications are currently being received.

Cook**Safe** manuals have been dispatched to the Scottish Local Authorities for year 2 of their projects in line with demand.

The ethnic community training on Cook**Safe** delivered in Cantonese, Mandarin, Punjabi and Urdu is now well underway with 18 training workshops delivered and a further 12 planned across Scotland. It is intended that 800 non-English speaking caterers will have attended the workshops by November 2005.

An extension of the Northern Ireland Eat Safe award scheme pilot started in Scotland on 20 January 2005, to give recognition to the catering businesses that have introduced a food safety management system ahead of legislative change. FSAS is currently planning a civic reception for awardees, senior council officials and elected members of their respective Local Authorities to give greater recognition to the successful catering businesses.

Wales

At the latest Food Safety Management (FSM) Steering Group there was discussion of a suggestion by the South East Wales Food Task Group that local authority computer systems should be amended to show a box where an assessment of the degree of FSM/HACCP compliance could be recorded. A four-stage assessment (no compliance, some compliance, mostly compliant, fully compliant) would be used. South East Wales representatives will present definitions for further discussion. It is planned to hold workshops for enforcers early in the new year to facilitate consistency in interpretation of FSM guidance including this item.

Most local authorities are currently organising training seminars/guidance events using their own FSM Guidance packs and it was thought that FSA funding/assistance was not a priority here. The group recommended that FSM training in languages other than English and Welsh would best be organised on a Wales wide basis using the Flintshire pack which is currently available in Chinese (Cantonese), Turkish and Bengali. FSA Wales is in contact with the Ethnic Business Support Programme to facilitate the training. Local authorities will supply information on ethnic businesses in their area to inform the organisation of the training.

ACMSF CONSULTS ON INFANT WEANING FOODS REPORT

The Advisory Committee on the Microbiological Safety of Food (ACMSF) will shortly be seeking views on its draft Report on minimally processed infant weaning foods and the risk of botulism.

There is an apparent increasing move towards development and sale of chilled and frozen baby foods as a wholesome and more nutritious alternative to traditional pre-cooked pureed meals packaged in jars or cans, and dried foods which need dehydrating. These chilled and frozen products only receive a moderate cooking

process and may therefore contain *C. botulinum* spores. Therefore the ACMSF has considered information and heard evidence to establish the size and nature of the risk of infant botulism associated with chilled and frozen weaning foods produced for babies aged 4-12 months.

The report reviews the microbiology of *Clostridium botulinum*, infant botulism epidemiology and the possible association between *C. botulinum* and Sudden Infant Death Syndrome. The manufacturing and process controls associated with the production of minimally processed baby foods are examined. Infant food production in the home, available guidance to manufacturers, enforcers and consumers are also considered, and the enforcement of product safety controls is summarised. The report also estimates the relative risk on infant botulism from baby foods and details work to carry out an independently reviewed risk assessment of infant botulism.

The ACMSF will review its draft report in the light of any comments received, before publishing the final version of the report.

The consultation is expected to start in mid September and will be circulated to Local Authorities. Responses to the consultation must be submitted by early December 2005.

For further information, please contact:

Liz Stretton on 0207 276 8946 or liz.stretton@foodstandards.gsi.gov.uk

“EATWELL” - THE AGENCY’S CONSUMER ADVICE AND INFORMATION WEBSITE

The Agency’s **eatwell** website (www.eatwell.gov.uk) aims to provide members of the public with a wealth of easy-to-understand practical tips that are underpinned by the latest scientific evidence, on diet and health issues, food safety, and labelling.

www.eatwell.gov.uk is the Agency’s dedicated consumer advice and information site. It will have links through to the Agency’s main website, www.food.gov.uk, which will continue to provide material relevant to food industry and local authority enforcement professionals, such as guidance notes, scientific reports, regulations, consultations, as well as news and press releases.

Much of the advice and information on the **eatwell** website was originally on the Agency’s main corporate website, and is now organised around five main headings:

- Healthy Diet
- Ages and Stages
- Health Issues
- Keeping Food Safe
- Food Labels

The section on Keeping Food Safe explains the basics of food hygiene and includes practical advice on how to keep food safe from harmful bacteria, including preparing and cooking food, keeping your kitchen clean, catering for large numbers at parties and events, and shopping for food.

The Agency’s existing website, www.food.gov.uk will continue as the Agency’s main news-led site, which will provide improved access to research and policy documents for specialist stakeholders such as journalists, local authorities and other enforcement agencies and food industry professionals.

CONTACTS:

Bob Martin (Microbiological Safety Division)
Foodborne Disease Strategy Co-ordination Branch
(Tel: 020 7276 8945, email: robert.martin@foodstandards.gsi.gov.uk)

James Brandon (Communications Division)
Food Hygiene Campaign activities
(Tel: 020 7276 8803, e-mail: james.brandon@foodstandards.gsi.gov.uk)

Colin Houston (Local Authority Enforcement Division)
Contact on the Campaign for Local Authorities
(Tel 020 7276 8440, e-mail: colin.houston@foodstandards.gsi.gov.uk)

Stephen Airey (HACCP Project Manager)
Contact for HACCP in catering in England
(Tel 020 7276 8118, e-mail: stephen.airey@foodstandards.gsi.gov.uk)

FSA Scotland

Lorna Murray, LA Food Law Enforcement Branch
(Tel 01224 285114, lorna.murray@foodstandards.gsi.gov.uk)

Pauline Wilkinson, HACCP Project Manager, LA Food Law Enforcement Branch
(Tel 01224 285140, pauline.wilkinson@foodstandards.gsi.gov.uk)

FOOD HYGIENE AND NUTRITION GRANTS PROGRESS ON PROJECTS JULY 2005

Bath and North East Somerset

The steering group will meet in July.

The workshops are booked in with the Connections Day Service and, mainly due to diary difficulties, will now all take place in September. Have adjusted the timetable to cover this slight slip, to put in more time during September/ October. The clients at Connections are really pleased to be a part of this.

We are also going to talk to Somerset County Council to see if we can work together on complementary areas as their project has a lot in common with ours.

Sue Green
Tel: 01225 477562
sue_green@bathnes.gov.uk

London Borough of Bromley

A meeting of all the partners involved in the bid was held on Monday 11th July where it was agreed that:

- 6 courses will be held from September to December, 20 people are to be recruited onto each course.
- The final session of each course will be held at venue at where kitchen facilities to cook a meal are available.
- Flyers and posters have been produced so publicity and recruitment can start straight away.
- A further meeting to be held in July between the lecturers from the Food Farmacy and the Sure Start Dietician, to ensure the messages being given are consistent and a good partnership is developed for taking the work forward.

Gillian Clegg
Tel: 020 8313 4657
gill.clegg@bromley.gov.uk

London Borough of Croydon

We have been speaking to various people to make them aware of our project, seeking involvement, asking them for advice, suggestions etc. I have also spoken to Gill Clegg in our neighbouring borough of Bromley.

Croydon College have agreed to provide facilities and to help organise the cookery demonstrations.

We had a meeting today with Victoria Taylor (Community dietician) and Natascha Hermann (Healthy Croydon- inequalities). We identified the deprived areas where nurseries are to be targeted (using mortality data). A basic schedule was agreed. Next, we are to produce, between us, a questionnaire and handout for parents at the nurseries involved explaining what is happening.

We have produced a letter and poster to be sent to those nurseries selected.

Neil Alcorn
Tel: 020 8760 5768 ext. 62447
neil.alcorn@croydon.gov.uk

London Borough of Hammersmith and Fulham

Meeting with mentor from St Mary University & Phoenix High school was scheduled to take place on 7/7/05. Due to the events that occurred in London this meant that we were unable to meet. Instead discussions took place over the phone & a date has been set in the first week of the new school term to finalise the days/times of the week when we can visit the school to work with a year-10 drama class.

Stephanie Needham
Tel: 020 8753 1081
stephanie.needham@lbhf.gov.uk

Royal Borough Kensington & Chelsea, with the City of Westminster

During May 2005 schools in both boroughs were provided with information about National Food Safety. Entries for project activities have been submitted for this year's National Food Safety Communications Awards.

Partnership websites to be updated with information about the initiative. Press releases issued and project planning started at a meeting between partners on Tuesday 12th July 2005.

Euan MacAuslan
Tel: 020 7341 5606
euan.macauslan@rbkc.gov.uk

Leeds City Council “healthy eating in a food desert”

The first meeting of the working group will take place on Monday 25th July.

John Swift
Tel: 0113 3059 628
john.swift@eastleeds-pct.nhs.uk

Leeds City Council “Kirkgate market stall concept”

A working party has been set up with membership including Environmental Health Officers, East Leeds PCT, the 5 A Day co-ordinator and staff from health promotion. Meetings have been held weekly in addition to ad hoc meetings with managers from Kirkgate Market. One or two students are also involved at this stage.

One market stall (a dual unit 3m x 6m was offered initially, rent free for 12 months. The project would have to finance the service charge of approx £2000 per 6 months. A unit was visited on 20th July. This was in good condition, having been a former food unit. It also had a first floor room which could be used for storage and possibly an ‘office’ for someone who could be based there.

It is anticipated that the team will agree to this unit and proceed with the internal design requirements. The Markets dept are likely to want us to sign up for occupation by the end of August.

A calendar of food safety training and ‘cooking sessions’ is being prepared for circulation to potential participants and other health stakeholders who may be able to help fulfil the objectives of the unit.

John Swift
Tel: 0113 3059 628
john.swift@eastleeds-pct.nhs.uk

North Dorset District Council

An audit has been carried out of the food provision at the school and the eating habits of the children. This will be used as the basis for our final evaluation.

Our launch leaflet has been designed and is ready to be printed. As well as informing parents and children of the scheme it also asks for their ideas on what is healthy and what is currently being eaten. It was decided that this would go out after the summer holidays in the launch week to ensure maximum returns.

We have met with various staff members to arrange their individual roles in the initiative.

Sarah Arnold
Tel: 01258 484317
sarnold@north-dorset.gov.uk

Oldham Metropolitan Borough Council

The writer of the original play “2 Many Cooks” is currently working on the piece to adapt it for video.

The Director of Oldham Theatre Workshop has contacted the local college and they are very keen to get involved- the college can provide settings for the scenes and the students can get involved in production as “runners” etc.

Environmental Health Officers visited high schools during Food Safety Week to trial support material for the video with Year 8 pupils. The teachers completed evaluation sheets and feedback has been useful and positive. Officers are currently working on the support material to incorporate the suggestions made.

Kathryn Kelly
Tel: 0161 911 4455
kathryn.kelly@oldham.gov.uk

Plymouth City Council

To date we have concentrated on setting up the context for the competition. We have:

- Written out a projected timetable
- Identified and consulted with partners
- Drawn up an agreement with Groundwork UK for production and delivery of the learners' pack
- Scheduled the opening and closing dates of the competition
- Planned the opening promotion
- Written to all local restaurants asking for recipes for the calendar and are awaiting substantial feedback.

Dan Preece
Tel: 01752 304743
dan.preece@plymouth.gov.uk

Somerset County Council

Project Steering Group (PSG) established, comprising reps from Somerset Film and Video, SCC Environmental Health, Somerset 5 A Day Project and LD Services.
First meeting of PSG arranged and held, and Second meeting date agreed

Somerset Film and Video commissioned and working on Storyboard. There may be some slippage on timescale due to annual leave and existing commitments. Potential actors identified

Links made with BATHNES FSA Project to discuss overlaps and co-working potential

Lynne Wilmot
Tel: 01749 346031
lwilmot@somerset.gov.uk

Staffordshire County Council

Early in July, Staffordshire issued a local press release seeking around 100 people of African and Caribbean origin, aged between 18 and 65, to help with this study. Everyone who takes part in the project will receive personal feedback about the findings and how it could help improve their health.

By the end of August, a dietetic researcher from Coventry University hopes to fully interview as many as 100 African Caribbean people aged between 18 and 65 years old in the county. Other dieticians based at Coventry University will then analyse and interpret the data on behalf of the County Council.

Nicola Day
01785 277859
nicola.day@staffordshire.gov.uk

City of Stoke on Trent

We have managed to secure the partnership services of the North Staffordshire Health Promotion Unit and in particular Sui Ann Pang who is the Nutrition Lead. The Health Promotion Unit will offer half day certificated nutrition and affordable menu creation training for all our Community Champions from the special needs and ethnic groups who submit a person to act as their champion.

We have now written to all 50 groups identified in the initial phase and hope to receive nominees soon. As part of the analysis to ensure the people coming forward are not going to bias the aims of the project we are asking them to complete an **Expression of Interest** form which looks to gain an understanding of the persons life skills and experiences relevant to the project

Suzanne Rhodes our Community Involvement Officer is now tasked with the day to day management of the project and has been designing and producing Guidelines for lunch boxes, handy hints for sandwich making, Ten top food safety tips(FSA), a hygiene and nutrition checklist for the home and a Food diary among other materials that will be required to carry out the project

A Project meeting has been set up for the 25th July and we are keen to include Students from the Service in the project as part of their development into joint working and developing a public health knowledge

Materials have been ordered for the participants for the CIEH Basic Food Hygiene Courses

Real progress will be made once we have secured at least 30 people onto the project. Currently we have an expression of interest from 10 people representing various groups.

Robert Faulkner
Tel: 01782 232045
robert.faulkner@stoke.gov.uk

Thanet District Council

We are currently working with the Health Promotion Specialist from our partner the East Kent Teaching Primary Care Trust developing appropriate course materials. We are taking particular care to produce a course pack, which does not alienate or exclude those with reading difficulties.

Our partners have already set up a waiting list of participants. The intention is to begin running the courses in September, with a new course starting every 6 weeks thereafter.

Nicola Wilson
Tel: 01843 577601
nicola.wilson@thanet.gov.uk

Wyre Forest District Council

Pilot sessions of lunchbox survey and handwashing / food hygiene activity carried out at a local First School. Useful feedback and ideas were received from discussions with headteacher and dinnertime staff.

Job description and advert for project co-ordinator written and agreed within partner organisations. Advertised internally, via our professional networks, and online at environmentjob.co.uk from 14 July * 2 Aug 2005.

Steering group has met to discuss how to engage caterers during the school holidays, and plan activities for when schools re-open in September.

Vicky Dunn
Tel: 01562 732570
vicky.dunn@wyreforestdc.gov.uk