

6th August 2008

Reference: ENF/NI/08/040

**To: District Council Chief EHOs
Group Chief EHOs
District Council Lead Food Officers**

**cc: NIFLG Members
CIEH NI Centre
LACORS**

**BRIEFING NOTE – July 2008
FOOD HYGIENE CAMPAIGN AND RELATED INITIATIVES**

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

I would be grateful if you could bring it to the attention of relevant staff within your organisation.



Michael Jackson
Head of Food Safety and Enforcement



FOOD HYGIENE CAMPAIGN AND RELATED ACTIVITIES
BRIEFING NOTE – JULY 2008

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FOOD HYGIENE CAMPAIGN

FOOD SAFETY WEEK 2008 - Germwatch (England, Scotland and Wales)

As you are aware, Germwatch was the theme for Food Safety Week this year in England, Scotland and Wales. A separate theme was agreed in Northern Ireland and is detailed on page 7.

Many thanks to those of you who ran events during Food Safety Week, which took place in the week 9-13 June 2008.

The Agency is now in the process of conducting a full evaluation of Food Safety week in England, Scotland and Wales, which should be completed by the end of August. Many of you have already completed our feedback questionnaire about the events that you ran. However, we would also be interested to hear from those of you who didn't run events or activities. What would encourage you to take part in future years?

If you didn't get a chance to do anything during Food Safety Week the items listed below are still available. Orders can be placed via foodstandards@ecgroup.co.uk or on 0845 606 0667.

- A5 leaflet FSA/1236/0508
- Cardboard leaflet dispenser FSA/1237/0508
- A3 posters
 - Cross-contamination (fridge) FSA/1238/0508
 - Cross-contamination (Chopping Board) FSA/1239/0508
 - Cleaning FSA/1240/0508
 - Cooking FSA/1241/0508
- Stickers (x 50) FSA/1242/0508
- Balloons FSA/1243/0508
- Schools teachers pack FSA/1254/0508
- Germwatch 'character' finger puppet FSA/1255/0508

- A5 leaflet (WELSH) FSA/1244/0508
- Poster – Cleaning (WELSH) FSA/1245/0508
- Leaflet dispenser (WELSH) FSA/1256/0508
- Schools teachers packs (WELSH) FSA/1258/0508
- Germwatch 'character' finger puppet (WELSH) FSA/1257/0508

To be kept informed of future developments, please make sure that you have registered your details at foodsafetyweek@ecgroup.co.uk and include 'Register' in the subject line.

For further information please contact Catherine Clarke (020 7276 8842, email: catherine.clarke@foodstandards.gsi.gov.uk

or Jo Cooper 020 7276 8824, email Joanna.cooper@foodstandards.gsi.gov.uk

GRANTS FOR FOOD HYGIENE AND HEALTHY EATING INITIATIVES 2008/9

As mentioned in the last edition of the briefing, the following authorities were awarded grants in the 2008/9 round:

Aberdeenshire Council
Antrim Borough Council
Argyll & Bute Council
City of Bradford Metropolitan District Council
Cardiff County Council
Chelmsford Borough Council
Copeland Borough Council
Derry City Council
Durham County Council
Ealing
The City of Edinburgh Council
Fife Council
Forest of Dean District Council
The Highland Council
Horsham District Council
Isle of Wight Council
Leeds City Council
Medway Council
North Tyneside Council
Rochdale Metropolitan Borough Council
South Ayrshire Council
Suffolk County Council
Sunderland City Council
City and County of Swansea
Tetbury Town Council
Wansbeck District Council

All projects have now commenced and should finish by the end of March 2009. Further details, including a summary of the projects, have now been published on the website
(<http://www.food.gov.uk/enforcement/laresource/lahngrants/grantwinners0809>)

For further information please contact: **Jackie Spencer (tel: 020 7276 8900, e-mail: jackie.spencer@foodstandards.gsi.gov.uk)**

If in Scotland please contact: **Graham Ewen (tel: 01224 288360, e-mail: Graham.Ewen@foodstandards.gsi.gov.uk)**

SCORES ON THE DOORS

The Food Standards Agency is seeking views on proposals for establishing a UK-wide 'scores on the doors' (SOTD) scheme to provide consumers with information about hygiene standards in food businesses.

For further information please see:

<http://www.food.gov.uk/consultations/consulteng/2008/sotdeng08>

All comments and views should be sent to:

Mairead Davidson

Local Authority Unit
Food Standards Agency
10A-C Clarendon Road
Belfast
BT71 3BG

Tel: 028 9041 7763, **Fax:** 028 9041 7728

E-mail: mairead.davidson@foodstandards.gsi.gov.uk

Responses are requested by: 15 August 2008

PUBLICATION OF FSA GUIDANCE ON VACUUM PACKED CHILLED FOODS

The Agency has published its guidance on the safety and shelf-life of vacuum and modified atmosphere packed chilled foods with respect to non-proteolytic *Clostridium botulinum*. The guidance is available online by going to the link www.food.gov.uk/foodindustry/guidancenotes/foodguid/vpguide

Vacuum and modified atmosphere packed chilled foods may support the growth of the non-proteolytic strain of *Clostridium botulinum*, the bacterium which causes foodborne botulism. Therefore, it is important that these types of foods have adequate controls in place throughout the shelf-life of the product, to minimise the risk of bacterial growth and toxin production.

The guidance has been designed to help in assessing cases of non-compliance with the '10 day rule' and/ or inadequate controlling factors for shelf-lives longer than 10 days.

A laminated factsheet emphasising the key food safety messages of the guidance will be available for enforcement officers to distribute to producers and retailers of vacuum packed chilled foods. The factsheet can be ordered quoting Reference:

FSA/1272/ 0708 using the order line number **0845 606 0667**, email:

foodstandards@ecgroup.co.uk.

For further information please contact Ian Smith (tel: 020 7276 8975, email: Ian.Smith@foodstandards.gsi.gov.uk)

COMING SOON! - FSA FACTSHEET ON LISTERIA

FSANI intends to liaise with the Department of Health, Social Services and Public Safety who will issue advice on measures to prevent listeriosis to organisations involved in the provision of food to vulnerable groups in healthcare settings.

This action is being taken as a precautionary measure following recent incidents involving clusters of listeriosis cases in which chilled ready-to-eat foods served in healthcare settings were investigated as possible sources. In addition, the Health Protection Agency has identified an increase in listeriosis, predominantly involving the over 60s with underlying medical conditions, in England and Wales since 2001. This advice will also be provided to consumers in the community via our website, but it is particularly important for healthcare settings as they will have a higher proportion of vulnerable people.

The advice will be in the form of a fact sheet that will be a reminder about key steps post manufacture that businesses can take on to minimise the risk of listeriosis. It will include messages on the importance of temperature control, use-by dates and the types of chilled ready-to-eat foods that have been found to contain *Listeria monocytogenes* in the UK. The aim is to raise awareness of the risk of *Listeria monocytogenes* among those who are involved in the provision of food for vulnerable groups.

For further information please contact Sharon Gilmore (Tel: 029 9041 7753, e-mail: Sharon.gilmore@foodstandards.gsi.gov.uk)

FSA NORTHERN IRELAND

Food Safety Week

Many thanks to everyone for taking part in this years Food Safety week campaign. This year we produced reusable shopping bags which were distributed to consumers in partnership with a local Northern Ireland retailer. We are now in the process of evaluating this years event and we would be grateful if all evaluated questionnaires could be returned by Friday 8th August 2008 to:

Mairead Davidson

Local Authority Unit
Food Standards Agency
10A-C Clarendon Road
Belfast
BT71 3BG

Tel: 028 9041 7763, **Fax:** 028 9041 7728

E-mail: mairead.davidson@foodstandards.gsi.gov.uk

Grubs Up – Targeting Homeless

Last year FSA NI commissioned research into food poverty and homelessness. On the back of the findings of the research the Agency in Northern Ireland has been developing an accredited cooking skills/hygiene qualification.

An OCN Level 1 accredited course in Nutrition, Hygiene and Food Skills entitled 'Grubs Up' has now been piloted with the Simon Community, in a range of their sites throughout N. Ireland. The course is a 5 session course and comprises taught lessons with a practical cooking session at the end. Course materials are currently being developed with the intention of rolling out the materials to district councils.

Fresher Food – Students Survival Guide

Following on from the success of 'Fresher Food', the student survival guide produced in 2006 for first year University students, it is intended to re-launch the guide for final year school leavers. The guide, which contains advice and guidance on simple hygiene and nutrition messages, along with simple recipes for those leaving home for the first time, will be available as a resource to school leavers from September 2008.

FSA SCOTLAND

Childminders' Food Safety Information Pack

FSA Scotland has produced and distributed the 'Food Safety Information Pack for Childminders in Scotland' to over 5500 registered childminders across Scotland.

The pack contains a range of useful FSA leaflets giving practical food and food safety advice and was developed in association with the Scottish Childminding Association (SCMA) and the Care Commission.

Food Hygiene Training in Scottish Secondary Schools

The Food Standards Agency in Scotland will be providing financial support of £90,000 this year to secondary schools for certificated elementary food hygiene training. This year's project was launched at the teachers' conference on Saturday 26 April in Dundee.

The number of pupils registered with this initiative for this year currently stands at 11,147. The purpose of this project is to meet local demand that already exists and not to divert schools and teaching staff to a new area of work that they do not see as a local priority. The project provides funding towards the cost of student registration, exam fees and course booklets.

FOOD SAFETY MANAGEMENT GUIDANCE FOR SMALL CATERING AND RETAIL BUSINESSES

ENGLAND

Safer Food Better Business (SFBB) Developments

A new leaflet for SFBB has recently been published. The leaflet has a brief message about all the SFBB packs and the DVD, and includes an endorsement from a business. The A4 leaflet is printed in colour on two sides and is useful both as a hand out or for display.

They are available in packs of 100 from EC Group on 0845 606 0667 or e-mail on foodstandards@ecgroup.co.uk.

Interactive DVD

The online version of the SFBB interactive DVD was launched on 23 June and is available on the Agency website at <http://www.sfbtraining.co.uk>.

A letter advising of an error in the catering section of the SFBB DVD was sent to all LAs on 17 June. The error is in the Thai voiceover of the hot holding scene, which can be found by selecting scene number three in the 'cooking' section within 'catering staff'. The Thai voiceover incorrectly refers to hot food being kept above **53** degrees centigrade.

In this scene, the English subtitles give the correct information that hot food must be kept above **63 degrees centigrade** and there is a pictorial representation of a thermometer, also showing the correct temperature as above 63 degrees centigrade.

Where inspections are planned to Thai restaurants/cafes or where, from local knowledge, you are aware that Thai restaurants/cafes are using the DVD, we would be grateful if you could bring this information to their attention.

In addition, a flyer, has been inserted into all future SFBB catering packs with the DVD, alerting users to the error.

The original master copy of the DVD has been corrected as well as the online version.

Support for SFBB

The deadline for applications for third tranche SFBB grants in England was on Friday 4 July. The external appraisal panel is scheduled for August, with grant funded support to businesses to start in September.

Highfield.co.uk, on behalf of the FSA in England, is still running 1-day coaching courses on 'Successful Implementation of SFBB' for enforcement officers. As well as covering coaching skills, the 1-day course also covers evaluation of implementation of SFBB.

SCOTLAND

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

Cook**Safe** is available in digital format from the FSA website in English, Chinese, Bengali, Punjabi and Urdu. The Stationery Office is producing hard copies of Cook**Safe** (in English, Urdu, Punjabi, Bengali and Chinese) and Retail**Safe** on a commercial basis and can be contacted on 0870 600 55 22 or via their website at www.tsoshop.co.uk

E-Cook**Safe** continues to be available for download from the FSA website and has now been update to be available to Microsoft Vista users, and CDs are available from the Scottish HACCP team on 01224 285 140 while stocks last. The Scottish HACCP project finished in March 2007.

Eat Safe Award Scheme

428 Eat Safe Awards have now been issued across Scotland. The success of the award scheme continues to grow as many caterers, who formed part of the HACCP project, now have a HACCP system in place and are achieving the award standard.

WALES

FSA Wales has funded a series of SFBB seminars for businesses. CMi consultants have been engaged to present the seminars and to offer one-to-one coaching to interested businesses. A total of 41 seminars and some 750 one to one sessions have been undertaken within the region earlier this year and were well received by all who attended.

It is the steering group's intention that more seminars involving a wide variety of ethnic businesses can be held throughout Wales following the success of the introductory FSM Seminars for Chinese and Asian caterers undertaken last year. FSA Wales recently discussed further activities with representatives of EBSP who will provide support during the events.

NORTHERN IRELAND

Safe Catering - Support for the introduction of Food Safety Management Systems (FSM) based on HACCP Principles:

Safe Catering (Issue 4) has been distributed to councils in Northern Ireland for supply, free of charge, to caterers. The Agency is currently seeking additional funding this year to provide further copies of Safe Catering to district councils in Northern Ireland and we intend to issue further copies of version 4 in during early Autumn 2008.

FSANI is also working with those Further Education Colleges in Northern Ireland who provide catering courses to determine the possibility of Safe Catering and other FSA toolkit support materials being integrated into the curriculum. It is also the intention that copies will be distributed to catering students through the catering colleges.

Additional copies of the daily diary recording book (SC8) have been printed and distributed to the 4 groups and Belfast City Council. These books will therefore be available for distribution free of charge to caterers by contacting their local district council. FSANI is also working with the Northern Ireland Food Liaison Group to establish a means of supply of all further Safe Catering record books. To this end we are working with The Stationery Office (TSO) who will stock and make available books SC1 – SC4 for order by businesses.

This new issue of Safe Catering adds to the 'toolkit' of resource materials provided by the Agency for caterers and can be accessed at <http://www.food.gov.uk/northernireland/safetyhygieneni/safecateringni/>

Eat Safe

500 caterers in Northern Ireland have now received the Eat Safe award with the numbers increasing ever more rapidly (see www.eatsafe.gov.uk).

FOOD STANDARDS AGENCY BOARD MEETINGS

All stakeholders are welcome to come and see how the Food Standards Agency operates and makes its decisions at one of the Agency's Open Board Meetings. Board meetings can also be viewed by live webcast or by podcast.

Open meetings of the FSA Board give stakeholders and the public an opportunity to see how the Board goes about discussing the Agency's policies and reviewing its work. At the end of each meeting there is a question and answer session where you are encouraged to ask questions or make comments on any of the matters discussed by the Board or, indeed raise any other issues relating to our work.

The next Board Meeting will be held on:

- **17 September, Aviation House, London (tbc)**

If you would like to attend or would like further information please call 01772 767730 or email fsaboardmeetings@glasgows.co.uk or you can register on-line at www.food.gov.uk/aboutus/ourboard/boardmeetings.

CONTACTS

| TOPIC | DETAILS |
|--|---|
| Foodborne Disease Strategy | Bob Martin, Microbiological Safety Division 020 7276 8945, robert.martin@foodstandards.gsi.gov.uk |
| Local Authority grants scheme | Jackie Spencer, Microbiological Safety Division 020 7276 8900, jackie.spencer@foodstandards.gsi.gov.uk |
| Food Hygiene Campaign | Catherine Clarke, Communications Division 020 7276 8845, catherine.clarke@foodstandards.gsi.gov.uk |
| Campaign contact for Local Authorities | Nathan Philippo, Local Authority Enforcement Division 020 7276 8503, Nathan.Philippo@foodstandards.gsi.gov.uk |
| <u>HACCP in catering and retail businesses</u> | |
| England | Ms Julian Blackburn: Head of Food Safety Management Branch, Local Authority Liaison Division 020 7276 8430, julian.blackburn@foodstandards.gsi.gov.uk |
| Wales | Rob Wilkins, Head of General Enforcement Branch 029 20 678 957, rob.wilkins@foodstandards.gsi.gov.uk |
| Northern Ireland | Kathryn Baker, Local Authority Unit 028 9041 7736; Kathryn.Baker@foodstandards.gsi.gov.uk |
| <u>FoodVision</u> | Mark Bush tel: 020 7276 8905, Mark.Bush@foodstandards.gsi.gov.uk or LACORS FoodVision Officer 020 7665 3888, foodvision@lacors.gov.uk |
| <u>General contacts</u> | |
| Scotland | Food Hygiene Information Scheme, Eat Safe and allergy project Pauline Wilkinson Food Law Enforcement Branch 01224 285140, pauline.wilkinson@foodstandards.gsi.gov.uk |
| N. Ireland | Kathryn Baker, Local Authority Unit 028 9041 7736; Kathryn.Baker@foodstandards.gsi.gov.uk |
| Wales | Helen George, Nutrition & Food Safety Policy 029 2067 8907; Helen.George@foodstandards.gsi.gov.uk |
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| Co-ordinator South West | Toni Smith. 0117 9001730, Mobile: 07990 795370 toni.smith@foodstandards.gsi.gov.uk |
| Regional Co-ordinator North West | Angela Towers. 0161 952 4248, Mobile 07881 717180 angela.towers@foodstandards.gsi.gov.uk |