

**To: Directors of Public Protection**

28<sup>th</sup> July 2008

Reference: ENF/W/08/046

Dear Director

## **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. We hope that the campaign is helping to support your work at the local level.

The Briefing Note is published on the Enforcement area of the Agency's website (<http://www.food.gov.uk/enforcement/>) and distributed to Local Authorities in England via the Agency's 'Dedicated Mailbox' and EHCnet systems.

The Briefing Note is also circulated by email to other copy recipients as shown above, and to local authorities outside Wales by the Agency's offices in England, Scotland and Northern Ireland.

Yours sincerely,



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INVESTOR IN PEOPLE



# **FOOD HYGIENE CAMPAIGN AND RELATED ACTIVITIES**

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# FOOD HYGIENE CAMPAIGN

## FOOD SAFETY WEEK 2008

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

We are now in the process of conducting a full evaluation of the week 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](mailto: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](mailto: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](mailto:catherine.clarke@foodstandards.gsi.gov.uk)*

*or Jo Cooper 020 7276 8824, email [Joanna.cooper@foodstandards.gsi.gov.uk](mailto: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](mailto:jackie.spencer@foodstandards.gsi.gov.uk))

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

## **COOKING BUS**

Over the next few months the Cooking Bus will be visiting, London, Liverpool, East Sussex, West Sussex and Milton Keynes. If you would like to see the bus in action or are interested in applying for an out-of-school visit to your area please contact:

**Anupa Shah**

tel: 020 7276 8827,

e-mail: [anupa.shah@foodstandards.gsi.gov.uk](mailto:anupa.shah@foodstandards.gsi.gov.uk)

New Scottish Cooking Bus launched (see p7 for details)

## **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:**

**Philip Flaherty**

Official Controls and Enforcement Policy Branch

Food Standards Agency

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London WC2B 6NH

**Tel:** 020 7276 8445, **Fax:** 020 7276 8447

**E-mail:** [scoresonthedoors@foodstandards.gsi.gov.uk](mailto:scoresonthedoors@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](http://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](mailto:Ian.Smith@foodstandards.gsi.gov.uk))**

### **COMING SOON! - FSA FACTSHEET ON *LISTERIA***

The Agency intends to 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 distributed to healthcare settings and food businesses that supply chilled ready-to-eat food. The fact sheet will be a reminder about key steps post manufacture that they can take 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.

The link to the factsheet will be published on EHCNet shortly

**For further information please contact Nicola Walker (Tel: 020 7276 8963, e-mail: [Nicola.Walker@foodstandards.gsi.gov.uk](mailto:Nicola.Walker@foodstandards.gsi.gov.uk))**

## **FSA WALES**

The FSA Wales Educational Resource Trailer will be attending a number of public events throughout 2008/09 working in partnership with local authority colleagues and other stakeholders. Details of the trailer, and where it will be, are available on the web: <http://www.food.gov.uk/wales> . To enquire about the availability of the Resource Trailer for your event, email: [helen.george@foodstandards.gsi.gov.uk](mailto:helen.george@foodstandards.gsi.gov.uk) or call 029 2067 8999.

## **FSA NORTHERN IRELAND**

### **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.

### **SCOTTISH COOKING BUS LAUNCH**

Scotland's first Cooking Bus – a kitchen on wheels designed to help children, teachers, parents and community groups find out more about cooking and healthy-eating – was launched in Edinburgh in June.

The initiative represents a joint commitment from the Scottish Government, the Food Standards Agency Scotland; the Focus on Food campaign, local authorities and community groups.

On-board lessons will teach visitors how to cook simple healthy meals as well as essential food handling and preparation skills.

Across the country, schools and community groups will be able to take advantage of specially tailored classes by qualified teachers in the well-equipped mobile kitchen.

**For further information on the Cooking Bus please contact Maria Tocher (tel: 01224 285163, e-mail: [Maria.Tocher@foodstandards.gsi.gov.uk](mailto:Maria.Tocher@foodstandards.gsi.gov.uk))**

## **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](mailto: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 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, 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](http://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

Nearly 500 caterers in Northern Ireland have now received the Eat Safe award with the numbers increasing ever more rapidly (see [www.eatsafe.gov.uk](http://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](mailto:fsaboardmeetings@glasgows.co.uk) or you can register on-line at [www.food.gov.uk/aboutus/ourboard/boardmeetings](http://www.food.gov.uk/aboutus/ourboard/boardmeetings).**

**CONTACTS:**

TOPIC	DETAILS
<b>Foodborne Disease Strategy</b>	<b>Bob Martin, Microbiological Safety Division</b>  <b>020 7276 8945, <a href="mailto:robert.martin@foodstandards.gsi.gov.uk">robert.martin@foodstandards.gsi.gov.uk</a></b>
<b>Local Authority grants scheme</b>	<b>Jackie Spencer, Microbiological Safety Division</b>  <b>020 7276 8900, <a href="mailto:jackie.spencer@foodstandards.gsi.gov.uk">jackie.spencer@foodstandards.gsi.gov.uk</a></b>
<b>Food Hygiene Campaign</b>	<b>Catherine Clarke, Communications Division</b>  020 7276 8845, <a href="mailto:catherine.clarke@foodstandards.gsi.gov.uk">catherine.clarke@foodstandards.gsi.gov.uk</a>
<b>Campaign contact for Local Authorities</b>	<b>Nathan Philippo, Local Authority Enforcement Division</b>  <b>020 7276 8503, <a href="mailto:Nathan.Philippo@foodstandards.gsi.gov.uk">Nathan.Philippo@foodstandards.gsi.gov.uk</a></b>
<b><u>HACCP in catering and retail businesses</u></b>	
<b>England</b>	<b>Ms Julian Blackburn: Head of Food Safety Management Branch, Local Authority Liaison Division</b>  <b>020 7276 8430, <a href="mailto:julian.blackburn@foodstandards.gsi.gov.uk">julian.blackburn@foodstandards.gsi.gov.uk</a></b>
<b>Wales</b>	<b>Rob Wilkins, Head of General Enforcement Branch</b>  029 20 678 957, <a href="mailto:rob.wilkins@foodstandards.gsi.gov.uk">rob.wilkins@foodstandards.gsi.gov.uk</a>
<b>Northern Ireland</b>	<b>Kathryn Baker, Local Authority Unit</b>  028 9041 7736; <a href="mailto:Kathryn.Baker@foodstandards.gsi.gov.uk">Kathryn.Baker@foodstandards.gsi.gov.uk</a>

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**FoodVision**                    **Mark Bush tel: 020 7276 8905,**  
**Mark.Bush@foodstandards.gsi.gov.uk** or

**LACORS FoodVision Officer 020 7665 3888,**  
**foodvision@lacors.gov.uk**

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**General contacts**

**Scotland**                    Food Hygiene Information Scheme, Eat Safe and allergy project  
Pauline Wilkinson Food Law Enforcement Branch  
01224 285140, [pauline.wilkinson@foodstandards.gsi.gov.uk](mailto:pauline.wilkinson@foodstandards.gsi.gov.uk)

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**Wales**                    **Helen George, Nutrition & Food Safety Policy**

029 2067 8907; [Helen.George@foodstandards.gsi.gov.uk](mailto:Helen.George@foodstandards.gsi.gov.uk)

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**FSA in the English**                    **John Barnes, Head of Regional Unit**  
**Regions**                    **020 7276 8416, [john.barnes@foodstandards.gsi.gov.uk](mailto:john.barnes@foodstandards.gsi.gov.uk)**

**Jackie Jewett, Unit Liaison Officer**

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**Co-ordinator South West**                    **Toni Smith. 0117 9001730, Mobile: 07990 795370**

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ordinator North  
West**

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