

Food & Safety

BULLETIN

Winter 2014

Welcome to the Winter edition of the Food and Safety Newsletter. I hope you all had a successful summer season in sunny Torbay. The Food Team have been building up to the changes in the legislation relating to food allergens and food labelling, these came in on the 13th December 2014 and will apply to ALL food businesses in Torbay. It is important you are aware of this so have a look at the article on Page 5 of this newsletter. The Food team can provide you with help and advice to ensure that you run not only a successful business but one that complies with the law so have a look at our website at www.torbay.gov.uk/foodsafety and follow us on Twitter @TorbayFSL.

In this issue:

- Fire doors
- Substituted drinks
- Top tips for a Xmas free of food poisoning
- Business support from GAIN
- New food labelling regulations



Follow us on Twitter!

Keep up to date with the latest news and advice from the Food Safety, Licensing and Trading Standards teams of Torbay Council.

Follow us on @TorbayFSL Happy Tweeting!

Good hygiene is good for business

The majority of Torbay's food businesses comply with food hygiene law and consequently have a food hygiene rating score of 3, 4 or 5 as a result of their unannounced inspection. There are the minority of businesses, however, that have food hygiene scores between 0-2 and are considered non-compliant with food hygiene law.

We are currently focusing our resources on non-compliant businesses in an attempt to get these businesses to achieve a better hygiene score. To help us with this, during November, some businesses had food safety coaching visits from the Food Standards Agency.

The Food Standards Agency has just conducted a 'Food and You' consumer study of 3,453 people, which showed that 76% of the respondents were aware of the food hygiene rating scheme with 20% of respondents reporting that they had used a hygiene scheme in the past 12 months. Overall 91% reported that they had found the hygiene scheme helpful, and 51% said it was very helpful.

Of those that had used a hygiene scheme 25% had used the internet to check a rating and 79% had checked the information displayed at the food establishment.



Food Safety and Licensing

@TorbayFSL



Community Safety

Tel: 01803 208025 torbay.gov.uk/foodsafety



Fire doors – are your doors doing what they were designed to do?

Fire doors are essential in passive fire protection to protect escape routes and to provide compartmentation in the event of a fire. The buildings use, design and Fire Risk Assessment will determine which doors are required to be fire doors.

Do's

- Do ensure that fire doors are closed at all material times.
- Do ensure that fire doors are checked periodically for any defects/damage.
- Do ensure any defects are documented in the Fire Risk Assessment.
- Do ensure that they are installed by a certified fire door installer.
- Do ensure that test certification is provided when buying new fire doors.



Don'ts

- Don't hold or wedge the fire door(s) open. Only approved means should be used/fitted e.g. magnetic hold-open devices.
- Don't remove or disconnect the fire door self-closing device(s).
- Don't remove fire doors without approval from the Local Authority or the Fire Service.
- Don't paint the fire doors intumescent strip and cold smoke fire seal.

If you have questions or are unsure about anything in relation to fire doors, contact either the local Fire Service fire protection Department or the Local Authority Housing Standards Department.

Other things to consider to ensure that you comply with your legal obligations are:

- Do you have a suitable and sufficient Fire Risk Assessment?
- Is your fire alarm system adequate? Is it tested weekly and records kept?
- Do you test your emergency lighting monthly and keep records?
- When did you last carry out staff training?
- Are your escape routes clear and unobstructed?
- Is your evacuation procedure adequate to include disabled persons?
- Do you have sufficient fire extinguishers? Are staff trained to use them in an emergency?

For more information on the Regulatory Reform (Fire Safety) Order 2005 go to www.gov.uk fire safety law and guidance documents for business. All are available to download free of charge.

Substituted drinks

Sadly we have to report that in April this year a Trading Standards Officer visited a local hotel to carry out a routine inspection of the bar. During his inspection he found that the contents of bottles of Bacardi, Gordon's, and Smirnoff appeared to have been substituted. Samples were taken and his findings were confirmed by the Public Analyst. On the 1st October 2014 a Caution was issued to the hotelier. This Service takes the substitution of drinks very seriously as it is considered to be food fraud.



Don't be a turkey - Top tips for a Christmas free from food poisoning

During the season of festive cheer, one gift you don't want to give your customers is food poisoning. Here are our top tips for safe preparation and cooking for Christmas meals.

Planning

- Make sure that you have enough fridge and freezer space and that your fridge temperature is running between 0 and 8°C, ideally below 5 °C.
- If you buy a frozen bird ensure that it is allowed time to properly defrost, if it's still partially frozen the recommended cooking times won't be long enough to cook it thoroughly leading to survival of bacteria and potential food poisoning.
- Defrosting should be carried out either in the refrigerator or in a cool room. A good guide for defrosting in the fridge is 12 hours per kg, and in a cool room (15 °C) is 7 hours per kilo. An 8 kg (17.5 lb) turkey will take 4 days to thaw in the fridge. At the end of thawing a look inside the body cavity should reveal no ice crystals, also the legs should not be stiff but move freely - if there are still ice crystals and/or the legs are a little stiff, more defrosting time will be required (always follow the instructions on the packaging). Make sure it doesn't touch other foods and the dish used is large enough to collect the liquid.

Cooking

- For roasting it is recommended that birds are cooked for 40 minutes per kg at 190°C. As such, an 8kg bird will take 320 minutes (5h 20 min). Follow any instructions on the packaging.
- Never part cook poultry the night before.
- Ensure that the turkey is thoroughly cooked, part the skin between the leg and breast, if it's still a little pink then allow extra cooking time. Juices should run clear not pink. When you cut into the thickest part of the turkey, none of the meat should be pink.
- When using a food temperature probe, ensure that the thickest part of the bird (between the breast and the thigh) reaches at least 75°C for 30 seconds.

Avoid contamination

- Wash hands thoroughly in hot soapy water before preparing food and especially after touching raw meat and other raw foods.
- Clean equipment and surfaces thoroughly after preparing raw foods and before contact with other foods by using an anti-bacterial sanitiser.
- Always store cooked or ready to eat foods on a higher shelf than raw foods in the refrigerator. Remember raw food includes vegetables.
- Never use the same chopping board for raw poultry and ready to eat foods.



- **It is not necessary to wash the turkey - washing the turkey before cooking can increase the risk of food poisoning from campylobacter as you may spread bacteria via splashing throughout your kitchen. Campylobacter is the most common cause of food poisoning in the UK, affecting 280,000 people a year, including more than 100 deaths. Cleaning raw poultry or washing off visible blood does not make it any more hygienic or remove bacteria – only thorough cooking achieves this.**
- Don't leave leftovers sitting around as food poisoning bacteria can grow and multiply. Cool any leftovers quickly, ideally within two hours before putting in the fridge. To speed cooling divide the food into smaller portions and put on a cooling rack.
- Avoid re-heating food more than once.
- If you do reheat leftovers ensure that they are piping hot.
- Ideally don't keep leftovers for more than 2 days.
- If you want to keep leftovers longer than two days, you can freeze them instead. Cool leftovers before putting them into the freezer and use within one month. Once defrosted, don't refreeze the leftovers.

Always follow the Christmas code:

- Cleaning - Sanitise work surfaces and chopping boards.
- Cooking - Cook thoroughly.
- Chilling - Cool quickly and keep in the refrigerator.

Looking for business support? You have a lot to GAIN!

The Growth Acceleration and Investment Network (GAIN) are a free service for South West businesses at any stage of their journey - from pre-start-up to established companies. There is a plethora of business support organisations, programmes and assistance, which can be confusing but GAIN collects into one place everything and everyone you need to know to succeed and grow. The GAIN Business Engagement Service can direct businesses towards the relevant support or funding that will answer their needs. It means access to new business and growth opportunities, finance and investment, and world class knowledge and research facilities and equipment. It also offers a route to become part of local and global partnerships and gives you visibility and exposure to international investors.

GAIN can connect you to:

- Start-up assistance and advice
- Business development
- High growth mentors
- Training
- Access to state of the art facilities and expertise
- Finance
- Exporting
- Information on regulations
- Apprentices
- University students for project work
- Moving your business
- Trade-marks and logos



Just a few of our success stories

"No barriers to business with GAIN"



Matthew Elmes,
Director, Upgrade
Recruitment

"The grant finder on GAIN is such a valuable resource"



Abbie Brook,
Project Manager,
energyshare

"I would highly recommend GAIN to anyone looking to start their own company"



Tony Fildes,
Director,
Cornwall
Stoneware
Company

Visit the GAIN website to join the business community
www.gaininbusiness.com

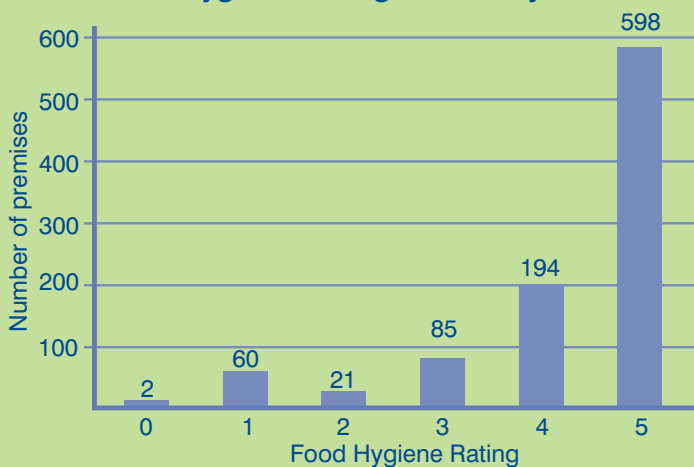
Or contact them on **0800 073 2020** or email
info@gaininbusiness.com.

Facebook: www.facebook.com/GAINinBusiness
 & Twitter: [@GAINinBusiness](https://twitter.com/GAINinBusiness)

Food Hygiene Rating Scheme Update

Following the launch of the National Food Hygiene Rating scheme in November 2011 **960 food businesses** have now been rated in Torbay (as of 21 October 2014). These are published on the website <http://ratings.food.gov.uk> for the public to view.

Food Hygiene Ratings of Torbay Premises



Overall in England there are over 204,000 premises with a 5 rating, which is 57% of all rated premises. In Torbay 62% of our food businesses have a 5 rating.

In 2014 Torbay Council's Food Safety team has so far received and accepted 44 requests for a rescore. Following a re-inspection 89% of these achieved a better food hygiene rating as a result, with 57% of businesses achieving the highest rating of 5.



If you have been given a low rating, but are keen to improve, you can fill in a request for a rescore form. A copy can be printed from www.torbay.gov.uk/rescorevisit. If you would like to chat to an officer beforehand for advice please call 01803 208025.

In Wales it is now a legal requirement to display the food hygiene score in the food business. England is currently in discussions on this matter so in the future you may legally have to display your rating.

There is an app available for smart phones which can be downloaded from <http://ratings.food.gov.uk>. Check out where to eat in Torbay and the rest of the UK whilst out and about.

Further information on the rating scheme can be found at www.torbay.gov.uk/fhrs

Is that really ham on my pizza?

There has been a lot of discussion this year in the media about “food fraud.” One of the issues raised has been ham used on pizza toppings. “Ham” is a product that comes from pigs. There are products on the market that look and taste like ham, but aren’t.

Torbay Council Trading Standards Officers took 10 samples of ham & pineapple pizzas from various take away outlets this summer. The aim was to confirm that ham was being used. The samples were sent to the Public Analyst for analysis.

Unfortunately, 2 of the samples didn’t contain ham at all. The “ham” that was being used was in fact a turkey/chicken based product that looked like ham. Both businesses involved have been visited and advised; and the advice has been followed up in writing. Samples will be taken again from these businesses to ensure that the advice has been complied with.

Reminder - New food labelling regulations are now here!

The current food labelling regulations are being replaced by the Food Information Regulations. The new regulations consolidate the existing food labelling legislation. While most of the food labelling provisions remain unchanged, the provisions in certain areas have been tightened.

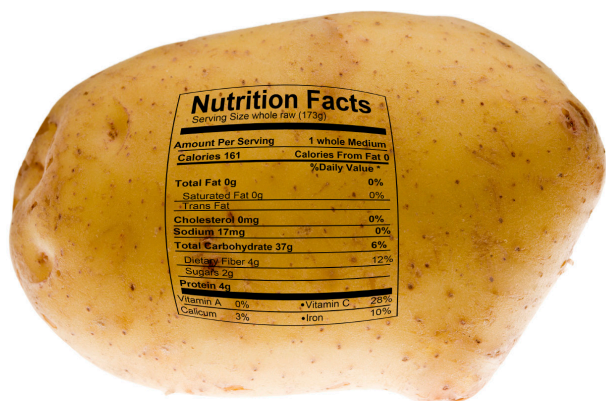
These include:

- Allergen information is now required to be displayed on food that is sold loose and caterers will need to be able to provide allergen information to their customers.
- Country of origin – from April 2015 origin requirements will be extended to fresh and frozen meat from pigs, sheep, goats and poultry.



- Nutrition labelling will become compulsory on most pre-packed foods from 2016
- Date marking – use by dates will be more closely linked to food safety. For frozen meat and fish there will also be a date of first freezing shown on food labels.
- A minimum font size for compulsory information will improve clarity.
- High caffeine drinks will require additional labelling.
- Added water in certain meat and fishery products will need to be shown in the name of the food if it makes up more than 55% of the final product.

If you need advice on food labelling, please contact trading standards via the Citizens Advice Consumer Helpline on 08454 04 05 06 or trading.standards@torbay.gov.uk



This document can be made available in other formats.
For further information please contact 01803 208025.