

# Food & Safety

## BULLETIN

Summer 2018

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### 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 - @TorbayFSL

### Other ways to contact us:

Tel: 01803 208025  
[www.torbay.gov.uk/foodsafety](http://www.torbay.gov.uk/foodsafety)



## Welcome

to the 14th edition of our Food & Safety Bulletin, included are articles of interest on food safety that are likely to be relevant to your business.

If you would like any help or advice on any of the articles in this edition please contact a member of the Team on the details below.

Wishing you a successful summer season.

Helen Perkins - Principal Environmental Health Officer, Community Safety



## Food Safety Week -

celebrating the 'People Who Protect Your Plate'!

The Food Standards Agency's (FSA) annual Food Safety Week (4-8 June 2018) this year celebrates all the professionals who keep food safe.

Across the country, many thousands of people contribute individually to maintaining the highest collective standards in food safety and food hygiene – mostly working unseen behind the scenes.

### A Year in Food Safety in Torbay – what the Food team did

- We have 1968 registered food premises.
- 1085 businesses have a food hygiene rating under the Food Standards Agency national rating scheme that we deliver and of these 1025 have a compliant 3 rating or above.
- Over 300 new businesses registered with us last financial year each receiving free, clear, impartial advice from us to help them succeed.
- Last financial year, with the equivalent of 5 full time staff, we carried out 1749 face to face visits to businesses.
- In addition we took 103 samples, from cooked meats to swabs of chopping boards.
- We wrote 395 written warnings, served 10 legal improvement notices for serious non-compliance and temporarily closed 4 premises due to significant risk to the public.

Continued on next page

## Social media

A number of businesses have brought it to our attention that there is a Facebook page called 'Torbay Food Hygiene' that displays the food hygiene ratings of Torbay businesses.

This Facebook account is in no way associated with Torbay Council, the information the account is displaying is taken directly from the national food hygiene rating website [www.ratings.food.gov.uk/](http://www.ratings.food.gov.uk/)

- We delivered formal food hygiene training level 2 to over 130 people.
- We supported many fishery related businesses by issuing over 350 fish export certificates, shellfish movement documents and regularly carried out shellfish and water sampling.
- We spent over 200 hours at Brixham Fish Market carrying out inspections (including very early in the morning when the market is on!) and offering advice.
- We received 57 alleged food poisoning complaints from the public.
- We received 49 Food Hazard notifications about unsafe food.
- We had 32 notifications of outbreaks and 238 notifications for infectious diseases.
- There were also over 800 other service requests received relating to issues such as unhygienic food premises, requests for information and advice.
- In addition to food safety we also carry out health and safety inspections and deal with accident investigations with 124 notified to us in the last financial year.

Roll on 2018/19!

**#ProtectingYourPlate**



## GDPR for Business

Described as the biggest data policy change in 20 years, General Data Protection Regulation (GDPR), which came into effect on 25th May 2018, will have an impact on how you manage data flowing in and out of your organisation.

If you are concerned about how this will affect your business there are some really useful websites that can help. For additional resources and guidance, including a GDPR factsheet, the ICO compliance checklist and other self-help resources, please visit:

[www.heartofswgrowthhub.co.uk/start-grow-business/gdpr-for-businesses/](http://www.heartofswgrowthhub.co.uk/start-grow-business/gdpr-for-businesses/)

[www.ico.org.uk/for-organisations/guide-to-the-general-data-protection-regulation-gdpr/](http://www.ico.org.uk/for-organisations/guide-to-the-general-data-protection-regulation-gdpr/)

Also the Information Commissioner's Office (ICO) has set-up a dedicated advice helpline for smaller businesses and charities as they work towards GDPR compliance. Call 0303 123 1113 and select option 4 for support on implementing GDPR in your business effectively.

### Information for Premises Licence Holders

If you are a Premises Licence Holder in Torbay you may have occasionally received email communications from the Licensing Team inviting you to meetings and events.

However, as part of the forthcoming new GDPR the Licensing Team are required to obtain your permission to send you any relevant information and/or invites to events and meetings.

If you would like to receive emails from the Licensing Team, as well as Devon & Cornwall Police, Devon & Somerset Fire & Rescue Service and other Torbay Council departments, please let us know. Your information will never be used for marketing.

To be added to our communications list please email [licensing@torbay.gov.uk](mailto:licensing@torbay.gov.uk) and include your full name, premises name & premise address.



# Home Bakers, Cuisine Creators & Artisan Caterers

We have seen a rise in the number of new food businesses registering from their home addresses, anything from cake bakers and curry makers to cream tea hosts and vegan caterers. So what do you need to have in place to be able to run a food business from home?

## Structure & Cleanliness

- ✓ Kitchen in good, clean repair and condition.
- ✓ You must have a separate wash hand basin for handwashing only. It cannot be the wash hand basin in a toilet. Acceptable options are:
  - a ½ sink (if you have a 1½ sink)
  - a sink (if you have a double sink)
  - a portable wash hand basin e.g. a TEAL unit
- ✓ Food surfaces are cleaned and disinfected using a food grade sanitiser that is compliant with British Standard BS EN 1276 and/or 13697. Dettol is not sufficient.
- ✓ If your washing machine is in the kitchen, do not bring dirty laundry into the kitchen while food is being prepared. Never put dirty laundry or laundry baskets on worktops. Always wash your hands properly after touching dirty laundry.
- ✓ Keep pets away from food preparation areas and make sure litter trays are located away from the kitchen. Sanitise worktops before you begin food preparation.

## Food Hygiene

- ✓ The main food handler should have food hygiene training equivalent to Level 2 before they begin trading. Torbay Council provide training at a competitive rate [www.torbay.gov.uk/business/food-safety/running-food-business/food-safety-training/](http://www.torbay.gov.uk/business/food-safety/running-food-business/food-safety-training/)
- ✓ Wear clean, protective clothing when handling and preparing food e.g. apron, chefs whites.
- ✓ Store raw foods (meats, fish, eggs) at the bottom of the fridge away from cooked & ready to eat foods to avoid cross contamination

- ✓ Keep business and personal food separate so it is clearly distinguishable, ideally in separate fridges/ freezers or clearly labelled.
- ✓ Wash ready to eat foods such as salad vegetables & leaves (these foods have been linked to a number of food poisoning outbreaks).

## Food Safety Documentation

- ✓ You must have a documented food safety management system in place e.g. Safer Food Better Business (SFBB).
- ✓ Low risk businesses e.g. cake makers should download and print this SFBB pack [www.torbay.gov.uk/media/2214/sfbb-bed-breakfast-and-low-risk.pdf](http://www.torbay.gov.uk/media/2214/sfbb-bed-breakfast-and-low-risk.pdf)
- ✓ General caterers e.g. making curries should use a SFBB catering pack which you can purchase from the Council here [forms.torbay.gov.uk/BuySfbbPack](http://forms.torbay.gov.uk/BuySfbbPack) or downloaded and printed for free from here [www.food.gov.uk/business-guidance/safer-food-better-business](http://www.food.gov.uk/business-guidance/safer-food-better-business)
- ✓ The colour coded safe methods in the pack must be fully completed to tailor it to your business.
- ✓ The daily diary must be completed for every day that you are making food for the business.
- ✓ When you run out of diary sheets a 1 year diary pack can be ordered from the Council here [forms.torbay.gov.uk/BuySfbbDiary](http://forms.torbay.gov.uk/BuySfbbDiary)

## Allergies

- ✓ You need to know what allergens are in the food you prepare and have accurate information to give customers if they ask.
- ✓ Allergen information should be provided. You can do this by creating an allergy reference system e.g. chef's allergen menu matrix [www.gov.im/media/1346409/allergen-chart.pdf](http://www.gov.im/media/1346409/allergen-chart.pdf) or by keeping ingredients labels for all the food you serve.

## Labelling

- ✓ If you would like further information on labelling of your products, please contact Devon, Somerset & Torbay Trading Standards [www.devonsomersettradingstandards.gov.uk/](http://www.devonsomersettradingstandards.gov.uk/)





# Time to review your allergy information?

The introduction of allergen rules in December 2014, means it is a legal requirement for food businesses to provide information about the allergenic ingredients used in the food and drink they serve. You need to be able to supply information for each item on your menu that contains, as an ingredient, any of the 14 main allergens.

If you have changed your menu or suppliers then you need to make sure you review your allergy reference system e.g. chef's allergy matrix [www.gov.im/media/1346409/allergen-chart.pdf](http://www.gov.im/media/1346409/allergen-chart.pdf)

See the Safer Food Better Business pack Management section 'managing food allergen information' for more information [www.food.gov.uk/sites/default/files/media/document/managing-food-allergen-information.pdf](http://www.food.gov.uk/sites/default/files/media/document/managing-food-allergen-information.pdf)

## Which ingredients can cause a problem?



Cereals containing gluten



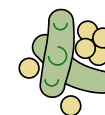
Peanuts



Nuts



Milk



Soya



Mustard



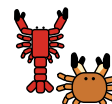
Lupin



Eggs



Fish



Crustaceans



Molluscs



Sesame seeds



Celery



Sulphur dioxide

# Council Advertising Options

Torbay Council offer a range of advertising options to local businesses, from car park and town centre poster boards, to website advertising and vehicle advertising. We offer sponsorship packages for high profile local events. You can also advertise to Torbay council employees using our staff intranet service.

With an average of over half a million page views every month, there's never been a better time to get your business noticed on our website. We offer banner advertising on our website on a page to suit you at a fixed price of £100.00 per month excluding VAT.

Poster board advertising in the retail areas of Torquay and Paignton starts from £20.00 per week excluding VAT. We also have some A2 advertising boards in car park lift lobbies across the bay available to local businesses. All of our advertising options offer access to a wide audience at cost effective prices. If any of these options are of interest to you, please get in touch for more information.

[businessdevelopment@torbay.gov.uk](mailto:businessdevelopment@torbay.gov.uk)

01803 207953



# Fancy a dip?

## Do you operate a swimming pool?

HSE have published the fourth edition of **Managing Health and Safety in Swimming Pools (HSG179)**. This guidance, written in conjunction with the Leisure Industry, provides essential information for anyone involved in the operation and management of swimming pools. This fourth edition, provides updates in changes to UK Health and Safety Law and new developments in equipment and facilities.

A free downloadable copy of HSG179 can be found at:

[www.hse.gov.uk/pubns/priced/hsg179.pdf](http://www.hse.gov.uk/pubns/priced/hsg179.pdf)

We will be contacting all local businesses that have a swimming pool at their premises this summer with new **Cryptosporidium** guidance and to make sure the correct operation and management of their pool is in place. **Cryptosporidium** is a protozoan (single celled) parasite which, if ingested, can cause an illness called **cryptosporidiosis** with main symptoms being watery diarrhoea. Human infection can be acquired from contaminated swimming pool water as the parasite is resistant to chlorine.

## Sampling Snapshot

The team are often asked to take part in national sampling surveys to help establish emerging food issues or to provide a better picture of the safety of certain food types or foods prepared in certain ways. We have taken part in a number of recent studies that have been issued across the South West and these have involved taking samples from a number of different food premises across the Bay. The studies have ranged from sampling chilled ready-to-eat foods (such as meats and cheeses) to test for the presence of listeria, to taking hygiene swabs from ovens used to cook joints of meat with a specific focus on the presence of salmonella.

We have recently taken part in a national study which focussed on the hygiene of fitness equipment and water quality in fitness premises. The sampling involved taking swabs from a range of fitness equipment and water samples from spa pools and showers from a number of hotel gyms, fitness premises and leisure centres across the bay. The samples were sent to Porton Down laboratory for testing. Swabs were tested for a range of bacteria including E.coli and Staphylococcus and the water samples were tested for Legionella.

Legionella bacteria can cause Legionnaires' disease, a potentially fatal form of pneumonia. These bacteria are common in natural water sources but can also contaminate and grow in

purpose built water systems such as hot and cold water systems and spa pools.

All types of buildings can be affected from small B&Bs to larger hotels and leisure facilities. Legionnaires' disease is contracted by inhaling airborne water droplets containing Legionella bacteria. Bacterial growth is controlled by:

- The safe and correct operation of water systems
- Identifying and implementing correct control methods
- Undertaking checks to ensure risks are appropriately managed

Please find further information at - [www.hse.gov.uk/legionnaires/](http://www.hse.gov.uk/legionnaires/).

Legionella is also covered in the Safer Workplace, Better Business (SWBB) pack which aims to ensure that small businesses can comply with requirements of current Health and Safety standards.

Each section of the pack explains the employer's duties, the actions required, and allows the employer to document policies, controls and procedures they implement within their business. Once completed the pack will enable the business to identify the key hazards in their workplace, introduce suitable control measures and have a documented system available for inspection by enforcement officers. To download the SWBB pack please go to [www.torbay.gov.uk/business/swbb/](http://www.torbay.gov.uk/business/swbb/)



# Cleaning – The British Standard way!

Effective cleaning is essential to get rid of harmful bacteria in your kitchen and to stop them spreading. All food contact surfaces and all hand contact surfaces (for example, door and cupboard handles, bin lids, taps) should be thoroughly cleaned and disinfected at regular intervals to prevent the build-up of contamination around food areas. Previously, detergents or sanitisers that were labelled as 'Bactericidal' were generally accepted for use in food businesses to clean and disinfect food contact equipment. The Food Standards Agency's guidance document '[E. coli O157: Control of Cross Contamination](#)' introduced the requirement for all food contact articles, fittings and equipment that require disinfection to be cleaned first using detergent, then disinfected using an appropriate chemical disinfectant that meets the requirements of BS EN 1276 or BS EN 13697. These British Standards are the two officially recognised standards for assessing the effectiveness of disinfectants against a range of micro-organisms, including E. coli.

The cleaning and disinfection process needs to take place in two stages, thorough cleaning followed by disinfection. You must ensure you follow the manufacturer's instructions as there is a period of time that the chemicals must be in contact with the surface to make sure all the bacteria are killed. This is called the contact time, and you must make sure the chemical remains on the surface for this time. It is important to note that Dettol does not meet British Standards as it is marketed as a domestic not a commercial cleaner. Next time you are looking at cleaning products check the label to ensure they meet British Standards.



## No Proof of Age No Sale

The Devon, Somerset and Torbay Trading Standards Service are offering free to all traders with less than 100 employees, the "No Proof of Age No Sale" on-line training toolkit which is aimed at preventing the sale of goods and services that have an age restriction. Goods which can only be sold to individuals over a specific age includes alcohol, tobacco products, including e-liquids, glue, knives and blades, computer games, pets, tanning services, tattoos and some DVDs and computer games.

Any business, and this includes the business owner and the actual seller, could both be responsible for any sales, but the business owner must be able to demonstrate what they have done to prevent the sale of age-restricted products.

Devon, Somerset and Torbay Trading Standards Lead Officer Jay Capel said "it is illegal to sell age-restricted goods and services to anyone under the lawful age and anyone caught doing so could get a substantial fine, a criminal record and the business could also needlessly be put at risk. Most of the time an underage sale is made because staff are not properly trained and there is not a robust documented age-restricted sales policy in place. Subscribing to this package will enable a business to train staff and download for free any documents and posters needed to help in preventing underage sales".

To take advantage of this free online training resource, which covers all age restricted products and can be tailored to your business needs please go to [www.swercots-partners.org.uk/no-proof-age-no-sale](http://www.swercots-partners.org.uk/no-proof-age-no-sale).

Other information leaflets about all Trading Standards subjects can be found at [www.devonsomersettradingstandards.gov.uk](http://www.devonsomersettradingstandards.gov.uk).

# Going Mobile?

The tourist season brings with it an abundance of festivals and events across the Bay. So what do mobile caterers need to consider when trading outdoors?

## Structure & Cleanliness

- ✓ Have a means of handwashing.
  - Acceptable options in a gazebo/stand set up are:
    - a portable wash hand unit e.g. a TEAL unit
    - a washing up bowl and a flask of hot water
  - In a mobile trailer we would expect to see a hand washing sink for washing hands only with a supply of hot and cold water
  - Don't forget antibacterial hand soap and paper towel
- ✓ Have a supply of food grade sanitiser that is compliant with British Standard BS EN 1276 and/or BS EN 13697. Dettol is not sufficient.
- ✓ Have a supply of clean cloths and blue roll
- ✓ How will you wash up equipment, dropped tongs etc?

## Food Hygiene

- ✓ The main food handler should have food hygiene training equivalent to Level 2 before they begin trading. Torbay Council provide training at a competitive rate [www.torbay.gov.uk/food-safety-training/](http://www.torbay.gov.uk/food-safety-training/)
- ✓ Wear clean, protective clothing when handling and preparing food e.g. apron, chefs whites
- ✓ Think about how you can avoid cross contamination through the handling of money and food. Handwashing between each customer? Use of tongs? Use of napkins?
- ✓ If hot holding, food must be held above 63°C
- ✓ How are you storing chilled foods? They must be stored below 8°C, ideally 5°C.
- ✓ Are cloches or sneeze guards necessary?

## Food Safety Documentation

- ✓ You must have a documented food safety management system in place e.g. Safer Food Better business (SFBB).
  - Low risk businesses e.g. cake makers

should download and print this SFBB pack [www.torbay.gov.uk/media/2214/sfbb-bed-breakfast-and-low-risk.pdf](http://www.torbay.gov.uk/media/2214/sfbb-bed-breakfast-and-low-risk.pdf)

- General caterers e.g. making curries should use a SFBB catering pack which you can purchase from the Council here [forms.torbay.gov.uk/BuySfbbPack](http://forms.torbay.gov.uk/BuySfbbPack) or downloaded and printed for free from here [www.food.gov.uk/business-guidance/safer-food-better-business](http://www.food.gov.uk/business-guidance/safer-food-better-business)
- ✓ The colour coded safe methods in the pack must be fully completed to tailor it to your business
- ✓ The daily diary must be completed for every day that you are making food for the business
- ✓ Train staff (food handlers) in your documented safe methods and complete the staff training records in the management section of the pack

## Allergies

- ✓ You need to know what allergens are in the food you prepare and have accurate information to give customers if they ask.
- ✓ There should be clear signposting letting customers know where to obtain allergen information if they need it. E.g. put wording on menu 'Food Allergies and Intolerance – Please speak to our staff about the ingredients in your meal when making your order. Thank you'
- ✓ Allergen information should be provided. You can do this by creating an allergy reference system e.g. chef's allergen menu matrix [www.gov.im/media/1346409/allergen-chart.pdf](http://www.gov.im/media/1346409/allergen-chart.pdf) or by keeping ingredients labels for all the food you serve.

In Torbay we give out a Mobile Food Business Inspection Log to improve communication between Food Safety Officers inspecting your business. If you are an existing mobile trader and you don't have a Log please do get in touch 01803 208025.

If you are an existing business that has started mobile trading since registering with us please ensure that you let us know. If you are a mobile trader registered with us but no longer trade then please notify us.



# Business Flux

It's been a busy year in Torbay with over 300 food businesses opening or changing hands in the last financial year alone. Since January this year it has been particularly busy with nearly 100 new registrations up to April. It's great to welcome new business owners and their investment into the area.

Each time a business changes hands it means that it loses its current food hygiene rating and needs a new rating inspection from us. It's the new food business operator's responsibility to complete a food registration, 28 days before opening.

If you are a new food business owner and you haven't already, you can do this online for free at [www.torbay.gov.uk/business/food-safety/starting-food-business/food-business-registration/](http://www.torbay.gov.uk/business/food-safety/starting-food-business/food-business-registration/).

It is a legal requirement to do so, but it also means you will be able to access free advice from an Environmental Health Officer before your formal inspection. With our impartial guidance it should be easier for your business to get off to a great start, achieve a good food hygiene rating and ultimately succeed. For more information about starting a food business and the food hygiene rating scheme please go to [www.torbay.gov.uk/business/food-safety/starting-food-business/](http://www.torbay.gov.uk/business/food-safety/starting-food-business/).

## FOOD HYGIENE RATING



VERY GOOD

## England's Seafood Coast - England's Seafood FEAST

England's Seafood Coast will play host to a feast for all the senses between Saturday 22nd September and Sunday 7th October 2018. For 2 weeks you will be able to immerse yourself in England's Seafood FEAST, eating some of the best seafood in the world and experiencing the very best the English Riviera has to offer. From taking an early morning tour of Brixham fish market to cookery workshops and coastal foraging there will be a host of unique events to celebrate the amazing local produce right on our doorstep. For more information please go to [www.englishriviera.co.uk/food-and-drink/englands-seafood-coast](http://www.englishriviera.co.uk/food-and-drink/englands-seafood-coast)





# Hitting the headlines

Torbay regularly hits the headlines, punching well above its weight when it comes to its fishing related economic activities. Hardly a week goes by without there being a visiting TV crew using Brixham as a back-drop to illustrate their fishing or food related news stories and programming. The fact that Brixham's fishing industry also supports directly and indirectly many thousands of well-paid jobs is something that Torbay should be justly proud. Landing fees paid by the fishing industry provide an increasingly important source of funding for core activities carried out by Torbay Council.

Torbay Councils' Food Safety team is kept working hard supporting this boom in economic activity. This work includes:

- Business advice to fishery related businesses.
- Export health inspection documents issued for the many thousands of fish and crustacean export consignments which take place each year. (On any week Brixham fresh fish can be found in Beirut, Dubai, Bahrain, Barbados, China, Malaysia and many other countries around the world.)

- Issue of live shellfish movement documents to allow the transport of live shellfish from one area to another.
- Hundreds of fishery related samples taken in order to ensure consumer confidence and continuing protection of public health. This might involve a boat ride out to mussel beds in Fishcombe Cove or Lyme Bay to take mussel and water samples.

Fish quality standards are regularly monitored by Environmental Health Officers at local processors and at the auction itself. Officers also provide technical food safety advice to the upcoming national port accreditation scheme designed to act as a quality standard across the industry.

The experienced food safety team also provide valuable input at the design and planning stages for private and publicly funded fishery development projects.


With 'Brexit' on the horizon, many Torbay fishermen are convinced that the Brixham fishing industry will become even more successful in future years. Providing a physical infrastructure and support system to sustain this future success will play an important part in both the industry's success and in helping to fund the local authority.

## Café Pavement Licence

If you are considering having tables and chairs on the highway outside your business you may need to apply for a café pavement licence.

Fees for applications are calculated by the size of the area. For more details, including design and layout, and the application form visit:

[www.torbay.gov.uk/pavement-licence/](http://www.torbay.gov.uk/pavement-licence/)



**Businesses are strongly encouraged to contact the Council's Licensing Team for guidance in advance of making an application.**

**Address: Torbay Council, Torquay Town Hall, Castle Circus, Torquay, TQ1 3DR**

**Tel: 01803 208025**

# Business Support and Growth

Last year Torbay Development Agency became the delivery partner for the fully funded ERDF Growth Support Programme offering a suite of business support services to small and medium size businesses (SMEs) in Torbay.

The support includes an Initial Business Diagnostic with a Business Advisor who will then work with the business to create a support plan to help the business grow. This could be support around marketing, finance, HR and innovation.

Also included within the support is a review of digital issues and opportunities, followed by the production of a digital roadmap highlighting how this could support growth.

To find out more about the project please contact Kim Thornton on 07824 889 100 [kim.thornton@tda.uk.net](mailto:kim.thornton@tda.uk.net)



# Chargeable Services

You can now purchase all of the following services from us at competitive prices:

Safer Food Better Business catering packs  
[forms.torbay.gov.uk/BuySfbbPack](https://forms.torbay.gov.uk/BuySfbbPack)

Safer Food Better Business pack 1 year diary  
[forms.torbay.gov.uk/BuySfbbDiary](https://forms.torbay.gov.uk/BuySfbbDiary)

## Level 2 Food Hygiene Training

We can offer exam papers in polish and other languages on request

We can deliver bespoke training onsite for companies  
[www.torbay.gov.uk/business/food-safety/running-food-business/food-safety-training/](https://www.torbay.gov.uk/business/food-safety/running-food-business/food-safety-training/)

Have you started a new food business? Are you an existing food business?

Can we help and support you to achieve the best Food Hygiene Rating?

We can come to your business and advise about structural requirements, temperature control, stock rotation, examining the work flow of the business, advising about Food Safety Management Systems and any other food safety matters that you wish.  
[www.torbay.gov.uk/business/food-safety/starting-food-business/](https://www.torbay.gov.uk/business/food-safety/starting-food-business/)

Would you like to improve your food hygiene rating score? You can apply for a rescoring visit here

[www.torbay.gov.uk/business/food-safety/running-food-business/fhrs/](https://www.torbay.gov.uk/business/food-safety/running-food-business/fhrs/)

## Child Sexual Exploitation - Free Training

It's your last chance to access FREE TRAINING on Child Sexual Exploitation (CSE) provided by Safer Communities Torbay. This is an important issue that can affect anyone and we would like to encourage as many local businesses as possible to sign up for this awareness raising session.

Recently The Imperial Hotel in Torquay took up this offer and 7 managers received free CSE training delivered by Checkpoint. Positive feedback included 'am now confident to train my team in looking for tell-tale signs of CSE in a hotel setting'. Others also said 'this level of training is great for managers' and 'better understanding of how serious CSE is'.

Editor - Having undertaken the training myself alongside a group of taxi drivers, I can attest to how relevant it is to myself and the businesses I inspect and I highly recommend it to all our accommodation providers in Torbay.

To find out more or to register your interest in attending, please contact Ann Penwell by email [Ann.Penwell@childrenssociety.org.uk](mailto:Ann.Penwell@childrenssociety.org.uk)

[www.childrenssociety.org.uk/checkpoint/Child-sexual-exploitation](https://www.childrenssociety.org.uk/checkpoint/Child-sexual-exploitation)

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