

Food Hygiene and Safety Newsletter

Summer 2015

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Laundry fires in catering premises



**CAMBRIDGESHIRE
FIRE & RESCUE SERVICE**
Working together to improve community safety

Cambridgeshire Fire and Rescue Service have recently attended a number of fires in catering premises which have started in tumble dryers. Investigations have shown that grease-soaked tea towels, aprons

and whites have been washed at low temperatures in washing machines which had not effectively removed the grease. When laundry is subsequently placed in a tumble dryer, the high drying temperatures have resulted in the laundry combusting. This is a timely reminder to wash all cloths and garments at a high temperature, especially if they are to be tumble dried.

Cambridgeshire Fire and Rescue Service advice is as follows:

- Ensure wash temperatures and detergents are suitable for the optimum removal of oil based contaminants.
- Allow laundry to complete the cooling cycle in the tumble dryer.
- Shake out laundry to ventilate before folding or place garments on hangers.
- Ensure stack or pile is well ventilated.
- Test your smoke alarm regularly.
- Place warm, damp laundry in polythene bags or plastic containers/baskets or in poorly ventilated areas.
- Leave freshly laundered fabrics stacked overnight.
- Remove laundry from the tumble dryer before completing the cooling cycle.



The Food Standards Agency's Chicken Challenge

The Food Standards Agency have launched a major campaign in an effort to reduce by half the number of cases of campylobacter food poisoning by the end of 2015.

Campylobacter is the most common cause of food poisoning in the UK. Campylobacter poisoning usually develops a few days after eating contaminated food and leads to symptoms that include abdominal pain, severe diarrhoea and, sometimes, vomiting. It can affect sufferers forever, sparking off irritable bowel syndrome (IBS), reactive arthritis and, in rare cases, Guillain-Barré syndrome – a serious condition of the nervous system. At its worst, it can kill.

Further information on the Chicken Challenge can be found on the Food Standard Agency's website.



Food Hygiene Rating Scheme update

We currently have 1257 businesses included in the food hygiene rating scheme in Huntingdonshire, with scores as follows:

Food hygiene rating	Number of premises in category
5 - Very good	644
4 - Good	216
3 - Generally satisfactory	107
2 - Improvement necessary	21
1 - Major improvement necessary	22
0 - Urgent improvement necessary	5

Some businesses may be rated as 'exempt' or 'awaiting inspection' and will not yet have received their rating. New ratings are uploaded to the website every two weeks.

Certificates are no longer issued following an inspection, but you will continue to receive a window sticker which should be displayed to inform your customers of your rating. You must ensure that your current sticker is displayed. Anecdotal evidence suggests that if no sticker is displayed,

customers presume that it is because a low rating has been given, so it is in your interests to display and promote your rating. Customers have access to the information on-line and via a mobile phone app so are able to look up all ratings even if the sticker is not on display.

In Wales it is now mandatory for food businesses to display their rating, and it is likely that legislation will be soon be passed in England for mandatory display.



Safer Food Better Business

You should by now be aware that the Food Standards Agency no longer issue hard copies of the Safer Food Better Business pack or diary refills. Many food businesses now photocopy diary sheets, but our officers have noticed that in doing so it is common that the 4-weekly review page is not being completed. It is important that your SFBB system is reviewed at regular intervals, and a record of the review is kept. Diary sheets and the 4-weekly review page can be down-loaded from the Food Standards Agency website www.food.gov.uk

Food Allergen Labelling

If you need help to comply with food allergen labelling requirements, the following guidance leaflets are available on our website. One or more may apply to your business:

- Allergens Information and Labelling - Guidance for Caterers
- Food Information and Labelling - Guidance for Butchers
- Food Information and Labelling - Guidance on Prepacked Foods
- Food Information and Labelling - Guidance on Food which is Non-Prepacked and Prepacked for Direct Sale

Please visit our website to view and download these leaflets.

Fridge Evaporators

At this time of year fridge evaporators and condenser coils can often develop a heavy build-up of debris due to high pollen and dust levels in the air. It is important to clean fridge evaporators and coils to remove this build-up in order to avoid costly fridge break-downs and loss of stock. Cleaning is simple: after isolating the appliance, the unit grills can be vacuumed to remove the dust that has accumulated on the surface. If walk-in chiller evaporators are located outside you should carry out a risk assessment or seek professional assistance before accessing units at high levels. It is good practice to make a note in your cleaning schedule to carry out this task regularly, and then write in your daily diary when the task has been completed.



Food Hygiene Training

We will be delivering a number of one day CIEH Level 2 Award in Food Safety in Catering (previously known as the Basic Food Hygiene) courses on the following dates:

- **24 September 2015**
- **22 October 2015**
- **26 November 2015**
- **21 January 2016**
- **25 February 2016**
- **24 March 2016**

The courses will be held in the Civic Suite, Pathfinder House, St Mary's Street, Huntingdon PE29 3TN
The cost per candidate is £60 which

includes all course materials, exam fees and refreshments (excluding lunch).

Each course will cover the following topics:

- Legislation
- Food safety and hygiene hazards
- Temperature Control
- Refrigeration, chilling and cold holding
- Cooking, hot holding and reheating
- Food handling
- Principles of safe food storage
- Cleaning
- Food premises and equipment

Booking & payments can be made by

credit/debit card by calling 01480 388302 or by completing an on-line booking form (available on our website: www.huntingdonshire.gov.uk) and sending it with a cheque made payable to Huntingdonshire District Council. Quote: DF10A13E
If you are unable to attend a classroom based food hygiene training course you may prefer to complete the training by distance learning.

The distance learning Level 2 Award in Food Safety Course CD provides six hours of training that can be delivered at a time and place to suit your needs. This is equivalent to the training provided in a Level 2 training course. The learning programme is valid for 12 months and, once completed, you can print off your own certificate. Each CD has one licence for one certificate. The cost for each CD is £56.50. To purchase a CD training package please contact our admin team on 01480 388302

Carbon Monoxide Incident

Our officers have recently carried out a number of safety inspections in catering premises that use solid fuel cooking appliances (for example charcoal tandoori ovens and grills). Carbon monoxide levels were monitored, and in some premises the levels found were dangerously high. In these instances remedial action was taken and carbon monoxide alarms installed. During a revisit to one of the premises the owner told us that the kitchen was evacuated when the carbon monoxide alarm sounded, and then all the windows and doors were opened, which was the correct course of action to take. The installation of the alarm together with prompt action by the staff could have saved someone's life.

Carbon monoxide is a colourless, odourless, tasteless, poisonous gas produced by incomplete burning of carbon-based fuels, including gas, oil, wood and coal. Carbon-based fuels are safe to use. It is only when the fuel does not burn properly that excess carbon monoxide is produced, which is poisonous. When carbon monoxide enters the body, it prevents the blood from bringing oxygen to cells, tissues, and organs. You can't see it, taste it or smell it but carbon monoxide can kill quickly without warning. Levels that do not kill can cause serious harm to health if breathed in over a long period. In extreme cases paralysis and brain damage can be caused as a result of prolonged exposure to carbon monoxide.

Early symptoms of carbon monoxide poisoning can mimic many common ailments and may easily be confused with food poisoning, viral infections, flu or simple tiredness. Symptoms to look out for include:

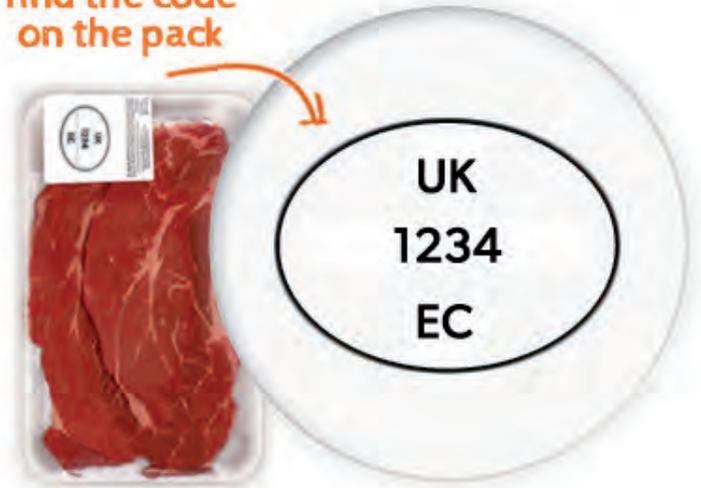
- headaches or dizziness
- breathlessness
- nausea
- loss of consciousness
- tiredness
- pains in the chest or stomach
- erratic behaviour
- visual problems

In order to minimise the risk of carbon monoxide poisoning, make sure that gas and solid fuel appliances are regularly inspected and serviced by competent engineers (Gas Safe or HETAS registered), and install a carbon monoxide alarm.



Meat Traceability

find the code on the pack



Legislation requires food businesses to be able to prove that all meat used by them is sourced from reputable, registered suppliers. The supplier may need to be approved by the local authority or Food Standards Agency, dependent on the size and complexity of the operation. In order to prove the origin of your meat you must check that it is labelled with the supplier details, or be able to produce a delivery note or invoice which identifies the product supplied and the details of the producer/supplier. If meat is purchased over-the-counter from a butcher or cash-and-carry you must request that this information is provided to you. If the information is not available to an officer during an inspection the meat may be seized and destroyed.

The Food Standards Agency has developed a free app called 'Where's this From'. It allows you to enter the unique four-digit number from the EU Identification Mark found on meat from approved premises which identifies the producer. The app shows compliance levels for environmental hygiene, good hygiene practices, HACCP and animal welfare. Scores are graded as Good, Adequate, Weak or Poor.

Charcoal for sale

Hinchingbrooke Country Park lumpwood charcoal is;

- Made on site by staff and volunteers
- Produced from hardwood tree species only, creating a hot and long lasting burn
- Created from logs taken from a sustainably managed coppice woodland

£3 a bag (approximately 1.5kg). If you would like more information, please contact the rangers at hinchingbrookecountrypark@huntingdonshire.gov.uk