



The Heart of England Food Safety Forum provides a regular means of communication between parties with an interest in food safety, hygiene and related matters. This may include food authorities, food businesses and suppliers of products and services to the food sector. The Forum operates within the geographical boundaries of Nuneaton and Bedworth Borough Council, North Warwickshire Borough Council and Hinckley & Bosworth Borough Council.



issue 1 / 2003

The newsletter for food safety in Nuneaton and Bedworth. The Council is responsible for ensuring acceptable standards of food safety in all food businesses in the Borough. Officers inspect food businesses, investigate complaints regarding food and food businesses, investigate cases of food poisoning, carry out food sampling and offer advice to food businesses.

A DATE FOR YOUR DIARY....

2 – 4pm on Monday 17th March 2003.

You are invited to the next meeting of the Heart of England Food Safety Forum at North Warwickshire and Hinckley College Catering Restaurant (off Hinckley Road) Nuneaton.

At this meeting presentations will be given on:

- **Insect Pest Control in Food Premises**
- **Temperature Monitoring Equipment**
- **E. coli O157 - brief overview**

All meetings are free and provide an ideal opportunity to meet and discuss food hygiene/safety issues in an informal environment. We look forward to seeing one or more representatives of your business at the meeting - please confirm such details in the week prior to the meeting so that suitable arrangements can be made for refreshments.

Tel: Nuneaton and Bedworth 024 7636 6405

New Food Hygiene Inspection Reports

The Food Safety Team will be providing food businesses with enhanced information and advice following hygiene inspections. The move will be away from relatively basic letters telling you 'What is wrong' towards the provision of a more rounded/comprehensive assessment of standards at your premises. The opportunity will also be taken to supply additional information and advice to help you comply with food law. Your feedback on these changes over the coming months is welcomed.

Health & Safety Issues

A change in the way in which the Council's Food and Occupational Safety team operates, will mean that health and safety issues in your businesses will now be examined by a health and safety specialist rather than your Food Hygiene Inspector. This change will enable the Council to place greater emphasis on all health and safety aspects and consequently offer an improved quality of service in this direction than is currently possible.

With health and safety becoming an increasingly vital part of all businesses, we are sure this improved service will prove to be of benefit to all concerned.



What Powers do Food Hygiene Inspectors have?

Most food businesses respond co-operatively with the legal requirements of a food hygiene inspection. However, if officers do not receive suitable co-operation they have a number of legal powers available to them to use.

The main powers available include:

- The right to enter and inspect food premises at any reasonable time
- To take samples and photographs, and inspect records
- To detain or seize suspect foods
- Where breaches of the law are identified which must be put right, they may write to you informally or serve you with an improvement notice
- If there is an imminent health risk to consumers, Inspectors can serve an emergency prohibition notice which forbids the use of the premises or equipment. Such a notice must be confirmed by the Court
- In serious cases, Inspectors may decide to initiate a prosecution. If the prosecution is successful, the Court may impose prohibitions on processes and the use of the premises or equipment; fines, and possibly imprisonment

FUTURE MEETINGS & TOPICS ARE AS FOLLOWS...

1. **9th June 2003 (National Food Safety Week) [Personal Hygiene/ Campylobacter]**
2. **29th September 2003 [Hygiene Awards & Business Development / Salmonella]**
3. **26th January 2004 [Practical Cleaning / Staphylococcus aureus]**
4. **29th March 2004 [The Food Hygiene Regulations / Bacillus cereus]**

**The Venue: Mondays @ 2.00pm
Catering Block
North Warwickshire and Hinckley College
Glebe Lane, Nuneaton
Park in Main Car Park**

Contact details of the Food Safety Team

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Everything you need to know about . . . **FORMAL TRAINING**

The Legal Requirement

The proprietor of a food business must ensure that food handlers in his / her employment are supervised, instructed and / or trained

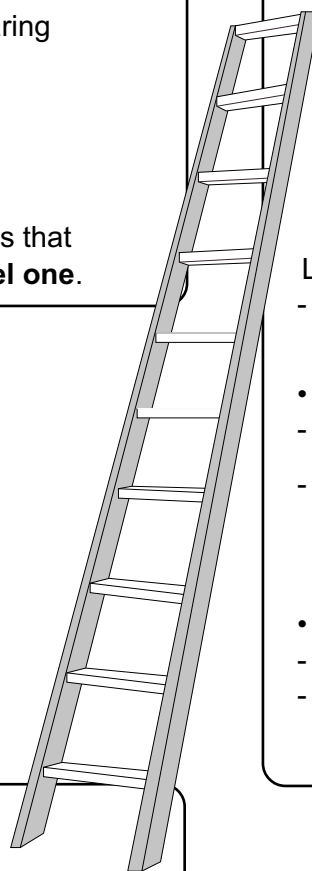
- in matters of food hygiene
- to a level commensurate with their work activities.

What does this mean for food handlers?

The Industry Guide to Good Hygiene Practice: Catering Guide advises:

- for employees handling or preparing open high-risk food, and/or
- food handlers who also have a supervisory role

an acceptable standard of training is that provided by **formal training to level one.**



What are levels one, two and three?

Level one

- the overall aim is to develop a level of understanding of the basic principles of food hygiene
- courses are usually 6 hours in duration
- the CIEH equivalent of this course is the Foundation (formerly Basic) course in food hygiene

Levels two and three

- deal with food hygiene in more detail, and cover management systems as follows:

- Level two
 - involves 12 to 24 hours of training
 - the CIEH equivalent of this course is the Intermediate course in food hygiene
- Level three
 - involves 24 to 40 hours of training
 - the CIEH equivalent of this course is the Advanced course in food hygiene

What about Supervisors?

For supervisors and managers who do not actually handle food, but have an influence over the hygiene operation of a business, it is advisable to undertake training appropriate to their job and level of responsibility. Commencing at level one, this can progress to levels two and three as their responsibilities and careers develop. Managers and supervisors are also advised to undertake training on how to carry out and apply a hazard analysis.



Training Providers Notice Board



North Warwickshire and Hinckley College is running the CIEH **Foundation** course in food hygiene in April and May. The fee for this course is £24.00 for six hours training – three hours per week over two weeks.

A CIEH **Intermediate** course in food hygiene begins on May 13th at North Warwickshire and Hinckley College. The fee for this course is £69.00 for twenty one hours – three hours per week over seven weeks.

Contact the college directly on: (024) 7624 3000 / 01455 251222 www.nwhc.ac.uk



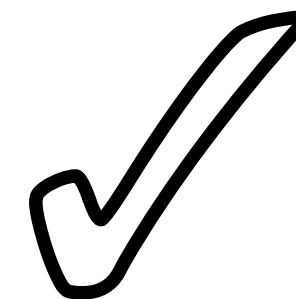
Rugby Borough Council are also running the CIEH **Intermediate** course in food hygiene starting April 23rd at a cost of £225.00 for twenty four hours of tuition

Contact Alan Kirby at Rugby Borough Council on: 01788 533851 www.rugby.gov.uk

Course Accreditation Bodies

The organisations listed below accredit training centres to deliver a range of courses.

- The Chartered Institute of Environmental Health Officers (CIEH)
- The Royal Institute of Public Health and Hygiene (RIPHH)
- The Royal Society of Health (RSH)
- The Royal Environmental Health Institute of Scotland (REHIS)
- Society of Food Hygiene Technology (SOFHT)



In-house food hygiene training *of an appropriate standard* will satisfy the legal requirement, even if not accredited by one of the organisations listed above.

Other Course Providers



Chartered
Institute of
Environmental
Health

The Chartered Institute of Environmental Health Officers (CIEH) is able to provide details of training centres that run food hygiene courses. It can also provide details of trainers who run courses in languages other than English.

Contact 020 7928 6006

www.cieh.net/training/form.htm

Other contacts:

RIPHH: 020 7580 2731

RSH: 020 7630 0121

SOFHT: 01590 671 979

www.foodsafetytrainers.co.uk

Training Plans

- Identify the training need for each of your employees
- Keep records for each employee of the training undertaken
- Undertake regular refresher training (eg. 'options' update training to level one every 3 years)

Details of local food hygiene training courses and providers, including courses run in a variety of languages, can be found on the enclosed list.