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Chicken thigh cost butcher £2,000

Mr Gerald Curran, owner of Bettameats of Banstead, in High Street, Banstead pleaded guilty at Redhill Magistrates Court on the 28 September 2007 to placing food on the market that was unsafe. He was fined £1,000 and ordered to pay £1,000 costs after he admitted selling undercooked chicken.



The prosecution follows an investigation by Environmental Health Services after receiving a complaint from a member of public that the cooked chicken they bought from the hot display cabinet was pink.

The chicken was checked by officers, photographed and then sent off to the Public Analyst who confirmed it was unfit for human consumption because one piece had not been cooked properly.

The investigating officer Lisa Wareham, visited the butchers on the same day as receiving the complaint. She asked the shop assistant for the documented food safety management system based on the principles of HACCP and was told the owner had taken it home. Therefore the business could not plead a due diligence defence*, as it could not prove at the time of the visit that chicken had been cooked to the correct temperature.

**It is a defence for any person charged with an offence to prove that they took 'all reasonable precautions and exercised all due diligence' to avoid the commission of the offence. The burden of proving the defence, on the balance of probability, falls on the defendant.*

Is this your food business?



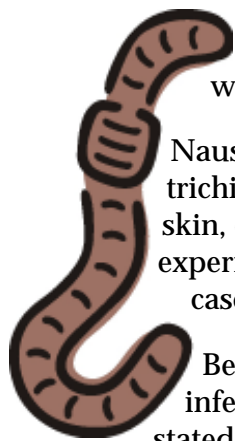
What's in your catch tray? The EHO said this was the best collection of moths she had ever seen in a catch tray of an electric insect killer. The insect killer must be cleaned frequently.

Why so many moths? Because the light was left on and the window was left open with no insect screen.

Don't forget to add the electric insect killer to your cleaning schedule, and replace the bulb each spring

Facts about worms

Trichinellosis



Trichinellosis, is caused by eating raw or undercooked meat of animals especially pigs and wild boar infected with the larvae of a species of worm called *Trichinella*.

Nausea, diarrhoea, vomiting, fatigue, fever, and abdominal discomfort are the first symptoms of trichinellosis. Headaches, fevers, chills, cough, eye swelling, aching joints and muscle pains, itchy skin, diarrhoea or constipation follow the first symptoms. If the infection is heavy, patients may experience difficulty coordinating movements, and have heart and breathing problems. In severe cases, death can occur.

Between 1975 and 2001, there were 39 laboratory confirmed reports of human trichinella infection in England and Wales. The suspected source or country of infection is not always stated but all cases are believed to have been acquired abroad or from consumption of infected meat imported into the UK.

An outbreak of eight cases amongst Yugoslav immigrants in North London, reported in 2000, was traced to consumption of infected pork salami imported as a gift from the town of Sombor in northern Serbia.

Ever wondered why we get rare beef, rare lamb but not rare pork? This is because we have to fully cook pork to kill any parasite worms that may be present.

Legal Action

Butcher jailed for a year

William Tudor from Vale of Glamorgan admitted six charges, including supplying contaminated meat from his meat business in Bridgend. The court heard Tudor's premises failed to guard against the risk of cross-contamination. One boy died and 157 others, mainly children, became ill in the outbreak in 2005. Cardiff Crown Court heard that a vacuum-packing machine, "wrongly used" for both raw and cooked meats, was the source of contaminated meat supplied to schools.

The court was told that Tudor had cut corners in hygiene, telling staff to clean machinery only when health inspectors were expected and one employee said he was told by Tudor not to use the vac packer for cooked meat whenever food inspectors were visiting.

Indian restaurant fined £10,000 for overflowing bins

Owners of a restaurant have been ordered to pay more than £10,000 after Environmental Officers found overflowing waste bins at the premises.

The directors of the Last Viceroy in New Road Side, Horsforth, were fined £10,000 and told to pay costs of £644 in a hearing at Leeds Magistrates' Court during October 2007.

The directors, who were not at the hearing, were found guilty of allowing their commercial waste bins to overflow and dumping bags of waste on the ground at the restaurant.



Mobile food van owner fined £1000

The owner of a mobile food trailer has been fined £1,000 and £500 costs for selling food past its use by date and not keeping food refrigerated. Eric Mills of Huyton, owner of The Lunch Box, pleaded guilty to the two offences.

Knowsley Council had no alternative but to take legal action after a senior Environmental Health Officer discovered high-risk foods including coleslaw, cooked ham, black pudding and mayonnaise being kept at room temperature, as there was no refrigerated storage available in the trailer. During the inspection on 13 November 2006 coleslaw was also found to be substantially past its use by date. The lack of food management was deemed to pose a significant risk of food poisoning to consumers.

Safer Food Better Business (SFBB) update

The SFBB seminars are proving very popular in Surrey with 45 seminars run between Jan 07 – Feb 08. Over 929 catering businesses have been offered coaching and over 792 have received coaching. The next seminars are:

29th January 2008 1pm – 5pm
The Tanners Room,
Harlequin Theatre and Cinema, Redhill, RH1 1NN
and
20th February 2008 9.30am – 12.30am
Woodhatch Community Centre,
Whitebeam Drive, Reigate, RH2 7LS.

***This maybe your
last chance to
book a Seminar,
as the funding is
running out !***

If you would like to book on a seminar call Nicky Woolley on 01737 276417.

An interactive DVD to help you train your staff on SFBB will be launched in early 2008. The DVD will be available on the Food Standards website www.food.gov.uk where it can be viewed on screen or downloaded. The DVD has several language translations. Work is progressing on the safe method supplements for care homes, nurseries and childminders.



Are you a small retailer?

An SFBB pack has been designed for small retailers such as convenience stores, newsagents and health food shops, who sell pre-packed food, where the cold chain must be maintained. It includes a cooking and preparation section that covers specific activities that are commonly undertaken in small retail shops such as 'baking off' bought in products and preparing ready to eat. A seminar especially for these retailers will be held on 19th March 2008 at Woodhatch Community Centre- an invitation will be sent to the small retailers near the time.

Are you Envirowise?

The increasing costs of waste disposal, water and energy use are forcing many businesses to consider how they can improve their resource efficiency. With water in short supply in the South East the hotel and catering industry should start to consider environmental issues as a key priority for their business.

Just two drops a second from a dripping tap can waste nearly 10,000 litres of water in a year. Fitting cistern volume adjusters to a toilet could save up to £35 per year.

Water, waste and energy shouldn't cost your hotel and catering business the earth.

Envirowise is running a workshop in London on 24th January 2008 on how to improve water, waste and energy savings at no or low costs. For more information: www.envirowise.gov.uk/events or contact Olivia Neale on 01635 280340.

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Delivery vans 'kept rancid meat'

In November BBC Radio 4's *Today* programme looked at a company called McLaren Foods, which allegedly delivered meat from poorly refrigerated vans to restaurants and public institutions. A whistleblower told the *Today* programme that there were serious hygiene concerns when transporting meat and that the company practised 'door-stepping' – leaving meat outside a delivery premises if there was no one there to collect it. The company has subsequently gone into administration.

David Statham Director of Enforcement at the Food Standards Agency told the

Today programme that such behaviour 'would be against law'. 'It's not stored at the right temperature and it's exposed to risk of contamination.'

Does your delivery company leave your goods outside when you are not there? If so, you may be breaking the law!

Any company that delivers either fresh or frozen foods to their customers has a legal responsibility to ensure their product is safe to eat and is of the quality expected by the consumer. Unhygienic processing, storage or transportation of food is unacceptable and can put the consumer at risk.

Facts about Enforcement in the UK

Between April 2005 and March 2006 Environmental Health staff across the UK visited 619,600 food businesses of which 803 were prosecuted for food hygiene offences – that's approximately three per day. In the same period Reigate and Banstead Borough Council prosecuted 1 food business, gave 266 *written warnings and served 7 businesses with hygiene improvement notices.

**Any inspection report with a legal requirement is classed as a written warning.*

Have you applied for your free training grant?

If no, apply now as this offer is ending March 2008. If you are a small business (less than 250 employees) you could get a grant of £200 per person for Level 2, £300 per person for Level 3 and £400 per person for Level 4 training. The training includes food hygiene, first aid, Health and Safety, etc.

Contact Tony Gadd, Skills Adviser from Surrey business link to check your eligibility. You can contact Tony directly on 07970 646834 or visit www.businesslinksurrey.co.uk

Organisational Change

As from April 2008 the Food Safety and Health & Safety Team will merge. This means that your district food officer will also be considering health and safety requirements.