

# Training

Under food hygiene law in the UK, food handlers must receive adequate supervision, instruction and/or training in food hygiene for the work they do. This applies to all food businesses and the proprietor of each business is responsible for ensuring that their business complies with the law. Before they start any work involving the handling of food, staff should receive induction training in the workplace to make them aware of food hygiene issues.

Staff will also need further instruction suited to the type of work they do.

**Spelthorne Borough Council run a one-day Level 2 Award in Food Safety in Catering course. The cost of the course is £83 per person.**

Course dates between now and April 2010 are as follows:

**28 July 2009 (Tuesday)**

**9 September 2009 (Wednesday)**

**22 October 2009 (Thursday)**

**1 December 2009 (Tuesday)**

**13 January 2010 (Wednesday)**

**25 February 2010 (Thursday)**

**7 April 2010 (Wednesday)**

If you wish to book a place, please contact Environmental Health on telephone number **01784 446291** or e-mail **environmental.health.commercial@spelthorne.gov.uk**.

The following agencies also run accredited courses:

- Chartered Institute of Environmental Health  
0207 928 6006
- Royal Institute of Public Health and Hygiene  
0207 580 2731
- Royal Society of Health  
0207 630 0121
- Society of Food Hygiene Technology  
01590 671 979

Remember to keep a record of any training undertaken by you or your staff, because environmental health officers might request to see these records when they visit your premises.



Important information  
for food businesses



# Food and Safety Newsletter

Summer 2009

## Update on Spelthorne's 'Scores on the Doors' scheme

You may remember that our web-based scheme ([www.spelthorne.gov.uk/scores](http://www.spelthorne.gov.uk/scores)), which rates the standards of food safety and hygiene in Spelthorne's food businesses, was launched on 13 October 2008. We are delighted to report that over the last seven months it has been a great success not only with Borough residents, but also with local food businesses.

Since its launch, the scheme has received nearly 28,000 'hits' which shows how popular it is with the public. We are also very pleased with how local food businesses have risen to the challenge and there has been a significant improvement in food hygiene standards. For example, **the number of '5 star' (excellent) and '4 star' (very good) rated businesses have gone up by 65% and 32%**, respectively. We have also seen the number of food businesses given a rating of either '0 stars' (very poor) or '1 star' (poor) premises go down by 24% and 32%, respectively.

If you need help to improve your star rating, contact Spelthorne's Environmental Health team on telephone number **01784 446291**.

## Keep in touch

Would you like this newsletter e-mailed to you in the future?

If you would, just e-mail your name, business name/address and e-mail address to [eh.newsletter@spelthorne.gov.uk](mailto:eh.newsletter@spelthorne.gov.uk)



# Eat Out, Eat Well

This healthy eating award scheme is being launched on 19 June 2009 to recognise food businesses who offer healthy eating choices to their customers. It is organised by Surrey County Council, in partnership with Spelthorne, two other Surrey authorities, Surrey NHS and the Government.

Spelthorne will be inviting independent catering outlets such as sandwich bars and takeaway shops to join the scheme if they meet the following requirements:

- make the healthy choice the easy choice;
- offer healthy dishes to customers;
- help customers make informed choices by including healthy options on their menus;
- operate in a hygienic manner as determined by our Environmental Health staff.

**Businesses that meet the above requirements will get a certificate they can display on their premises. We will also show those businesses that have achieved the 'Eat Out, Eat Well' award on our 'Scores on the Doors' website ([www.spelthorne.gov.uk/scores](http://www.spelthorne.gov.uk/scores)).**

For many of us, eating out or buying takeaways is becoming the 'norm' and it is hoped that this scheme will help customers make more informed, healthier choices.

Please contact our Environmental Health team on **01784 446291** for more information.



## Dermatitis: Avoid, Protect and Check

Dermatitis is a condition that causes inflammation of the skin. Generally it occurs when your body comes into contact with a particular substance which reacts badly with your skin. The skin becomes red, blistered, dry and cracked. For some people the symptoms may be severe and long lasting.

There are some jobs where dermatitis is more common including catering and hairdressing. Employers must adequately control the risk to their staff members. There are three steps to follow: **avoid**, **protect** and **check**.

**Avoid** direct contact between unprotected hands and chemicals, water and food where possible, for example using a dishwasher rather than hand-washing utensils and equipment.

**Protect** the skin. Avoiding contact will not always be possible so you will need to protect staff. This can be achieved by wearing non-latex gloves especially when dealing with chemicals, providing soft, disposable paper towels for drying skin, and moisturising particularly at the end of the day as this replaces the natural oils that help keep the skin's protective barrier working properly.

**Check** hands regularly for the first signs of dermatitis. When dermatitis is spotted early it is easier to treat.

More information can be found on the Health and Safety Executive's website – [www.hse.gov.uk](http://www.hse.gov.uk) or contact Spelthorne's Environmental Health team on telephone number **01784 446291**.

# Food Safety Week – 15 to 21 June 2009

**The focus for this year's Food Safety Week will be targeting the over 60s with food hygiene advice on the need for correct storage and handling of food.**



The reason for this focus is the recent rise in cases of Listeria, a food poisoning germ. The number of cases has doubled since 2001. It can also have serious consequences for the elderly and also for pregnant women.

**Listeria** is unusual because it can grow at low temperatures, including refrigeration temperatures. It is, however, killed by cooking food thoroughly and by pasteurisation. Foods most likely to be contaminated are cold cuts of meat, pâtés, unpasteurised cheeses, smoked fish and unwashed salads or ready meals which have been pre-cooked and then chilled for some time before consumption which are eaten cold or have not been heated through properly.

The messages being promoted will concentrate on practical things that people can do to reduce the risk of getting Listeria, including storing food correctly, by:

- keeping fridges at the correct temperature (between 0°C and 5°C)
- following the storage instructions on the food's label
- using food by its 'use by' date
- only drinking pasteurised milk and foods made from pasteurised milk
- limiting the storage of ready meals and ensure they are thoroughly reheated
- thoroughly washing salads and vegetables before use

For more information on current advice in this area contact Spelthorne's Environmental Health team on telephone number **01784 446291**.

## Top ten tips for keeping cool at work

1. Improve air flow by opening windows, and use fans close to where staff work.
2. Allow staff to wear cooler clothing.
3. Shade windows from direct sun light, and move work areas into cooler shaded areas.
4. Drink plenty of water and cool drinks. Consider supplying cool drinks for staff, and give the time to take necessary drinks breaks.
5. Turn off any unnecessary lights, especially those that put out a lot of heat e.g. spot lights.
6. Turn off any electrical equipment that is not being used e.g. photocopiers etc.
7. If possible arrange any work that involves a lot of physical effort, or putting out a lot of heat, to the cooler part of the day.
8. Take breaks in the coolest part of the workplace.
9. Arrange travelling for the coolest part of the day, or times when there is going to be least traffic. Try to park your car in the shade.
10. Consider hiring or purchasing air conditioning equipment. Fit fly screens to the windows and doors of kitchens and food preparation.

