



Food Safety Matters

January 2006



New Year, New Regulations:

CHANGES TO FOOD SAFETY LAW

FOOD HYGIENE (ENGLAND) REGULATIONS 2006

The above regulations came into force on the 1st January 2006 and have brought in some changes which are important to all food businesses.

A summary of changes is:-

HACCP (Hazard Analysis Critical Control Points)

Business operators must put in place, implement and maintain a permanent procedure or procedures based on the HACCP principles:-

1. Identify Hazards
2. Identify Critical Control Points
3. Establish Critical Limits
4. Establish & implement effective Monitoring
5. Establish Corrective Actions
6. Establish Verification Procedures
7. Establish Documents & Records

Records should reflect the nature and size of the business to demonstrate the effective application of HACCP. Procedures, systems and recording must be reviewed following modifications.

Drainage

Where fully or partially open drains must be designed so waste does not flow from a contaminated area into a clean area, particularly where high risk foods are handled.

Cleaning agents

Cleaning agents must be stored in areas where food is handled.

Waste

Waste must be eliminated in a hygienic and environmentally friendly way and must not constitute a direct or indirect source of contamination.

Wrapping

Wrapping and packaging must not be a source of contamination, must not be exposed to a risk of contamination and packaging operations must avoid contamination. The integrity of the packaging and its' cleanliness must be assured. Re-usable packaging must be easily cleaned and disinfected.

See Reverse >>



Training

Those responsible for the development and maintenance of HACCP procedures must have received adequate training in the application of HACCP principles

GYBC MAY BE RUNNING HACCP COURSES IN THE NEAR FUTURE:

CONTACT MRS.R.ASTLE
01493 846407

fast, effective relief for littered communities

Over 200 Volunteers around Great Yarmouth are now actively reporting incidents of flytipping, littering, dog fouling and graffiti.

Your Council is able to respond more effectively; making sure your streets are cleaned rapidly.

Sign up today; it's working.

Call the Environmental Rangers on 01493 856100





You are now aware from this newsletter that on 1st January 2006 new legislation came into force to control the standards of food safety and hygiene in premises preparing or selling food for public consumption. Great Yarmouth Borough Council's new food safety star rating scheme reflects this change in law and will replace the existing food safety award of excellence scheme.

New Safety Star Ratings:

As of 1st January 2006 any premises receiving a food hygiene inspection will be given a star rating to illustrate the company's compliance with food safety legislation. All star ratings will be displayed on the Council's Website. The premises may also display their star rating by use of a window sticker and/or certificate provided by the Council.

The Stars explained

When a premises is inspected for Food Hygiene the Food Standards Agency requires the inspecting officer to establish a risk rating based on what they find. It is this risk rating that determines how often a premises is inspected depending on the food safety risk it presents. Some elements of that scoring will be used to determine the number of stars a premise receives. These are: Procedures (practices, temperature control etc), Structure (cleanliness, layout, condition, facilities etc), and Management (Food Safety Systems, confidence in the management etc). Each area is described opposite with a breakdown of the scores achievable.

You will then receive a certificate and a window sticker showing the stars you have been awarded which you can display at your premises. However please note that all businesses will have the amount of stars that they have received published on the council website which will be available for anyone to access.

STAR AWARD SCHEME SCORING SYSTEM

PROCEDURES (PRACTICES, TEMPERATURE CONTROL):

Score	Guidance
25	Almost total non-compliance
20	General failure to comply - standards generally low
15	Some major non-compliance - more effort required to prevent fall in standards
10	Some non-compliance. Standards are being maintained or improved.
5	High standard of compliance. Some minor non-compliance.
0	High standard of compliance; conforms to accepted good practice.

STRUCTURE (CLEANLINESS, LAYOUT, CONDITION, FACILITIES)

Score	Guidance
25	Almost total non-compliance
20	General failure to comply - standards generally low
15	Some major non-compliance - more effort required to prevent fall in standards
10	Some non-compliance. Standards are being maintained or improved.
5	High standard of compliance. Some minor non-compliance.
0	High standard of compliance; conforms to accepted good practice.

CONFIDENCE IN MANAGEMENT

Score	Guidance
30	Poor track record. Little or no technical knowledge. Little or no appreciation of hazards or quality control. No HACCP based food safety management system.
20	Varying record of compliance. Poor appreciation of hazards and control measures. No HACCP based food safety management system.
10	Satisfactory record of compliance. Access to and use of technical advice. May have some of the required documents and records based on a HACCP food safety management system.
5	Reasonable record of compliance. Technical advice available and used. Have all of the required documents and records based on a HACCP food safety management system. Able to demonstrate effective control of hazards. General compliance with documented systems that are in place.
0	Good record of compliance. Access to technical advice within organisation. Satisfactory documented HACCP system which may be subject to external audit. Compliance with documented management system with few/minor non-conformities.

Score	Level of Compliance	Star Award
60+	VERY POOR	NO STARS
45 - 55	POOR	★
30 - 40	FAIR	★★
20 - 25	SATISFACTORY	★★★
15	GOOD	★★★★
0 - 10	EXCELLENT	★★★★★

Your Questions Answered.

AN ASSESSMENT OF THE BUSINESSES REQUIREMENT FOR DOCUMENTS AND RECORDS BASED ON A HACCP FOOD SAFETY MANAGEMENT SYSTEM WILL VARY DEPENDING ON THE NATURE, SIZE AND RISK THE BUSINESS PRESENTS.

Can I keep my approval or award?

A: Yes until your next full inspection

Your award or approval will remain valid until you are inspected under the new system. Once you have been inspected and given a star rating your certificates will no longer be valid and will be removed at the time of the visit by the inspector.

Can I request a visit for a star rating assessment?

A: No

Environment & Health only have 7 officers to conduct all food inspections as well as undertaking other duties. Therefore we can only visit premises as they are due for inspection. If we visit premises on request we will not be able to visit higher risk premises as soon or as often as we should.

Will I get 5 stars if I already have the award of excellence?

A: Not necessarily

Under the award scheme you were required to keep certain documents. Some premises will now need to keep more records than before and you cannot get five stars until you are keeping all the documentation that you should be keeping.

How can I make sure I get four or five stars when I am inspected?

A: By complying with the law

The star rating system is not asking for any more than what the law now requires. The stars themselves reflect how well you are complying with the law including the new legislation.

How long will my star rating last for?

A: Until your next routine full inspection

Your star rating given at the time of a full inspection will last until your next full inspection is due. However if we investigate your premises in connection with a food poisoning outbreak or a serious food safety allegation and problems are found, we may decide to remove your stars until your next inspection.

Can I get re-assessed after an initial inspection if I complete the work required before my next routine inspection is due?

A: No

Your star rating is designed to reflect what is found at the time of your inspection. We are not allowed to re risk rate premises until we do another full inspection and because the scores for the stars are based on this risk rating system this cannot change either.

Is it a legal requirement to display my stars?

A: No

Whilst you are not obliged to advertise your score, all scores will be published on the council's website and can be accessed by all. This will be frequently updated.

Why stars?

A: At the Food and Safety Forum in December we asked the trade if a star rating system was a good idea. Some people suggested other ideas

like the use of chef's hats or burgers. However as the scheme applies to all food premises such as shops, canteens, ice cream parlours etc we felt that chefs hats and other suggestions would have no relevance in these types of premises.

Some people at the Forum were concerned that stars would get confused with other well known quality awards. We will try to make sure this doesn't happen by producing clear stickers and documents stating the reason for the stars are for food safety and hygiene.

It is hoped that this news letter has given you an overview of these changes. However if you are still unsure you can access information using

www.food.gov.uk
www.food.gov.uk/scotland/

Or contact Environment & Health at Great Yarmouth on (01493) 856 100

New Year, New Regulations:

What does this mean for you in terms of the HACCP Requirement?



It depends on the size and nature of your type of business.

As a rough guide, officers will expect:-

Full Documented HACCP

Approved Premises
Hospitals
Ex Licensed Butchers
Manufacturers

Almost Full Documented HACCP

Supermarkets
Outside Caterers
Residential Care Homes
Function Caterers

Documented Procedures & Records

Schools
Function Hotels
Catering Pubs
Restaurants/Cafes
Takeaways and Fish & Chip Shops
Sandwich Shops
Delicatessen
Catering Suppliers
Burger Vans

Some Documented Procedures, All Records

Retailers with open high risk food
Guest Houses/B & B Evening Meals
Ice Cream Vendors
Fishmongers (wet & cooked)

Records Only

Guest Houses/ B & B only
Retail selling wrapped high risk food
Playgroups
Transport

Some Records Only

Wet Fishmongers
Raw Meat Butchers
Chip Stalls
Village Halls
Wet Pubs

No Records Required

Low Risk Retail
Low Risk Home Caterers

How long will you need to keep your records?

Records should be kept long enough to ensure information is available in case of a problem with the food.

RECORDS ARE AN IMPORTANT TOOL FOR FOOD BUSINESSES AND FOR OFFICERS TO VERIFY THE PROPER FUNCTIONING OF THE FOOD BUSINESS PROCEDURES.

? What will change during an officer's inspection from 2006?

A : Not a lot!

Officers will be looking at the same food safety requirements as before as well as addressing the new changes. The format of an inspection will predominantly remain the same.

? Will the existing approval/award scheme remain?

A : No.

To help address the new legislative changes we have had to change the approval/award scheme. This is now becoming a star rating system. This change will take effect from the 1st January 2006. Businesses will be awarded stars based upon their level of compliance with the current legislation.

Assessment for stars will take place during routine Environmental Health inspections.

? Does it have to be a HACCP system?

A : No. Food Standards Agency advice is to use a system based on HACCP. A similar food safety management system could achieve the same ends.

? What happens if I do not have an appropriate system in place when I am inspected?

A: You will score very low on the new star rating system (overleaf), which will be published on the internet for public access.

Additionally, environmental health officers may take further action.

FURTHER REFERENCE

GYBC WEBSITE
www.great-yarmouth.gov.uk
or
contact an officer
01493 856100
health@great-yarmouth.gov.uk

FSA website www.food.gov.uk