

## Five star food businesses – Scores on the Doors update

**The new 'Scores on the Doors' food safety ratings scheme is proving a big hit with customers.**

The scheme went live on 1 October. In the first month there were 100,000 hits on the council's website to check out the hygiene scores for local food businesses.

Scores on the Doors was launched by the council's Food Safety Team to enable people to make informed choices about where to eat. More than 1,000 food outlets in the city are listed on the website and are rated from no stars (poor) to five (excellent). The ratings can be found at [www.brighton-hove.gov.uk/foodsafety](http://www.brighton-hove.gov.uk/foodsafety).

Seventy-eight five star food businesses were invited to the launch event at Madeira One on the seafront. These top ranking businesses included cafes, restaurants, a butcher's, rest/nursing homes, a day nursery, schools, supermarkets and staff canteens. Certificates were presented by the Mayor of Brighton & Hove, Councillor Carol Theobald, to recognise the efforts of the businesses in attaining excellent standards.

Councillor Geoffrey Theobald, chairman of Brighton & Hove City Council's Environment Committee, said: "We are delighted Scores on the Doors is proving so popular. We thought people would find it useful and welcome the chance to check out standards behind the scenes, and the website figures show this is clearly the case. We've also had positive feedback from the catering industry, who are pleased to see the hard work that goes into achieving high standards being publicly recognised."

Scores are based on hygiene practices, the cleanliness and layout of kitchens and food storage and preparation areas, and food safety management. Certificates and window stickers are sent out to food businesses so that they can display their ratings.



The 'Scores on the Doors' launch at Madeira One

### Run a food business?

If you are a food business operator, it is your responsibility to ensure that the food your staff prepare is safe.

You must have a food safety management system, and ensure your staff are trained to follow the procedures at all times. It is essential that good practices are maintained when you are not in the kitchen to supervise. During food hygiene inspections, officers will be checking that good food safety practices are in place and that your procedures are being followed. Remind your staff that they also have a personal responsibility to ensure they are producing safe food.

For more advice on safe practices and the documentation required, contact the Food Safety Team on 01273 292161 or e-mail [ehl.food@brighton-hove.gov.uk](mailto:ehl.food@brighton-hove.gov.uk)



## Advice on safe cooking of burgers

The Advisory Committee on the Microbiological Safety of Food (ACMSF) has published its report on 'safe cooking of burgers' following consultation on the document.

In September 2004, the Food Standards Agency (FSA) sought the ACMSF's view on whether the current UK advice, issued by the Chief Medical Officer in 1998, was still appropriate. This advice recommended that burgers are cooked at 70°C for two minutes or equivalent.

This review came about because of the difference between the recommended cooking conditions for burgers in the US and the UK. The ACMSF report considered how E coli 0157 food poisoning bacteria contaminate carcasses, meat and meat products, and looked at guidance on safe cooking in the US and other countries, as well as industry controls to ensure the safety of cooked burgers.

The ACMSF report concluded that the Chief Medical Officer's advice for consumers and caterers on the safe cooking of burgers should remain at 70°C for two minutes or equivalent. The use of lower time and temperature combinations has not been ruled out, if producers can show that they have the process under effective control and that they can consistently ensure that the final product is safe.

Further advice and a copy of the report can be downloaded from the FSA's website, go to **www.food.gov.uk** and search for 'burgers'.

## Can you hear me?

Promoting hearing protection and preventing future hearing loss due to exposure to loud music at work will be a focus over the coming months, in the run up to the reduction of the legally permitted noise exposure levels in April 2008.



The project team has lots of ideas for targeting information to managers and workers in the entertainment sector.

To kick off the campaign, an information letter is being sent out to pubs, clubs, hotels, halls for hire, DJs, outdoor events, cinemas, theatres, and others. This will set out the requirements of the legislation and give details of the new 'Sound Advice' guidance documents specially designed to help businesses control staff noise exposure. Further plans include presentations to industry representatives, reaching out to pub and club workers through the universities, as well as venue advice and enforcement visits.

If you would like information about protecting your hearing or coping with hearing loss, visit [www.hse.gov.uk/noise/index.htm](http://www.hse.gov.uk/noise/index.htm). For more information about the legal requirements of the noise at work legislation, or if you would like to be involved in the Brighton & Hove campaign, e-mail [ehl.safety@brighton-hove.gov.uk](mailto:ehl.safety@brighton-hove.gov.uk) or telephone 01273 294429.

### Balance & Variety & Guidance for Caterers on Allergens

This new Trading Standards leaflet provides guidance to caterers on complying with food labelling regulations and offers advice on allergens and healthy eating. Download the leaflet at...

[www.tradingstandards.gov.uk/cgi-bin/brighton-hove/bus1item.cgi?file=BADV0022.txt](http://www.tradingstandards.gov.uk/cgi-bin/brighton-hove/bus1item.cgi?file=BADV0022.txt)

There are lots of other guidance notes and leaflets on the website, for both businesses and consumers, or you can ring 01273 292523 for business advice

# Smokefree - the latest

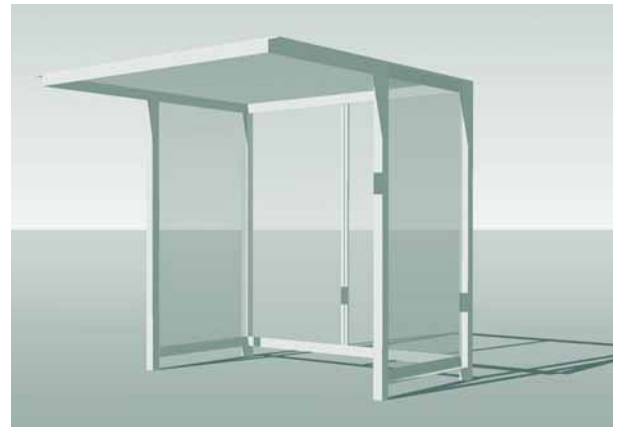
The new smokefree legislation has been with us for a few months now and the news so far is that levels of compliance are high, but businesses need to guard against disturbance caused by smokers congregating outside.

Figures from the Department of Health show that in England, 97% of premises visited during July 2007 were compliant with the new law. This indicates that businesses have dealt with the changes well and that the public have taken the new law in their stride.

This situation is reflected in Brighton & Hove. Some premises were not displaying the required signage but this was quickly resolved as council officers were handing out free signs during their visits. Otherwise, there have been few problems, and so far, it has not been necessary to issue any Fixed Penalty Notices.

However, since 1 July 2007, the council has received a number of complaints about noise caused by smokers outside premises. This is a new problem for many businesses, who in order to accommodate their smoking customers, are making increased use of beer gardens and terraces, sometimes late into the night. Others who have no private outdoor areas are seeing customers congregate on the pavement outside. Advice on how to manage associated noise problems is available on the council's website at [www.brighton-hove.gov.uk/smokefree](http://www.brighton-hove.gov.uk/smokefree), including measures that have been used successfully by other businesses in the city. Alternatively, contact the Pollution Team on 01273 294490.

For further advice about the smokefree legislation, contact the Health & Safety and Licensing Team on 01273 294429 or e-mail [ehl.safety@brighton-hove.gov.uk](mailto:ehl.safety@brighton-hove.gov.uk).



An example of a smoking shelter

## Stop slips in kitchens!

When someone slips, it often raises a giggle, but it is no laughing matter when you consider that slips are the cause of one third of major injuries in the workplace and cost employers over £500 million a year.

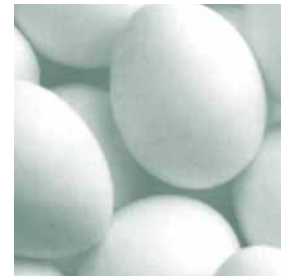
People working in kitchens and food service are more likely to be injured through slips and trips than anything else. That is why Brighton & Hove City Council is participating in a national initiative to stop slips in kitchens.

Over the next few months, officers will be visiting a number of food businesses to raise awareness and check what is being done to prevent slips.

The Health and Safety Executive (HSE) have produced an information pack, which includes simple, practical advice to help you reduce the risk of slips in your kitchen and ensure that you are complying with health and safety law. You can order it free from HSE Books by calling 01787 881165 and quoting the stock code 'MISC773'. The pack and other information can also be viewed at [www.hse.gov.uk/slips/kitchens](http://www.hse.gov.uk/slips/kitchens).

## Salmonella survey

Between November 2005 and January 2007, eggs purchased from over 1,000 catering premises in the UK were sampled for Salmonella contamination. Eggs from eight different countries were tested but most of the eggs originated from the UK (89.0%).



Salmonella was found on the shells of six samples and the contents of one of these was also found to be positive, giving a prevalence of 0.38%. Five of the positive samples were from the UK and one from Germany. Salmonella enteritidis was the most common type of Salmonella bacteria found.

The survey showed evidence of poor egg storage and handling practices in catering premises. Over half (55%) did not store their eggs in refrigerated conditions, and 37.1% mixed and pooled eggs for use during the day. A fifth of the eggs had passed their best before dates or were in use three weeks after lay indicating poor stock rotation.

## Catering for health – the new trend

In the UK we have one of the highest rates of obesity, heart disease and strokes in the western world. The major reason is our diet which is high in salt, sugar and fat. Research has shown that a diet that includes low levels of fruit and vegetables and too much salt, sugar and high fat foods can increase the risk of developing conditions like stroke, heart disease, diabetes and obesity. These conditions can to a large extent be prevented by a healthier lifestyle with regular exercise and a balanced diet.

For an average household, an increasing number of meals are now eaten away from the home. Most consumers now want the choice of eating a healthy diet and many caterers are responding to this new demand for healthy food choices. Below are a few tips on how to follow the trend and create a healthier menu:

- keep the level of fats and oils to a minimum in your food, saturated fat in particular - use olive oil for cooking and avoid fatty sauces
- keep the level of salt to a minimum in the food you serve - use herbs, vegetables and garlic for flavour
- keep the level of sugar to a minimum in your food and drinks
- make fruit and vegetables clearly available to your customers and include them in meals
- make starchy foods, such as pasta, rice and potatoes the main part of most meals
- provide healthy and nutritious food for children, in places where children are served

The Food Safety Team is keen to work with caterers to promote healthy choices and is working with the Primary Care Trust on a relaunch of the Heartbeat Award scheme. To join the scheme, a caterer must have good food hygiene standards and promote healthy choices on their menu.

For further advice on the promotion of healthy menus, visit the Food Standards Agency's website at [www.food.gov.uk/healthiereating/healthycatering/](http://www.food.gov.uk/healthiereating/healthycatering/) or phone 020 7276 8000. Further information will follow in the next issue of Food & Safety News.

## Gambling Act 2005

The Gambling Act 2005 came into full effect on 1 September 2007. From this date, all commercial betting and gaming premises, such as casinos, bingo halls, betting shops and gaming arcades, have to be licensed by the council. There are also provisions for pubs, clubs and other non-gambling premises that offer gaming machines and other forms of gambling.

The council is only responsible for licensing the premises used - gambling operators' licences are issued by the Gambling Commission. The new act replaced several pieces of decades old legislation, and covers all gambling except the National Lottery and spread betting. Its objectives are to keep gambling crime free, make sure it is fair and open, and protect children and vulnerable adults.

Information on the act can be found on the council's website. If you have any queries, e-mail [ehl.safety@brighton-hove.gov.uk](mailto:ehl.safety@brighton-hove.gov.uk) or phone the Licensing Team on 01273 294429.

We welcome your views about Food & Safety News - please send comments to:

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## Information

For information and advice regarding food & safety services, please call the following numbers

**Food Safety**

**01273 292161**

**Health, Safety & Licensing**

**01273 294429**

**Trading Standards Business Advice**

**01273 292523**

**[www.brighton-hove.gov.uk](http://www.brighton-hove.gov.uk)**