

FOOD FOR THOUGHT

The Newsletter of the Food Safety Service of the Housing and Public Protection Department



WREXHAM COUNTY BOROUGH COUNCIL

Public Protection

Food Alerts—What are they ?

Food Alerts are the FSA's way of letting local authorities and consumers know about problems associated with food and, in some cases, provide details of specific action to be taken.

They are issued 'For Information' where a solution to the problem has been put in place or 'For Action' where intervention by enforcement authorities is required. They are often issued in conjunction with a product withdrawal or recall by a manufacturer, retailer or distributor.

When a Food Alert is issued it is the job of the local authority to check that none of the products listed in the Alert are on sale in the Wrexham area.

How do we do this ?

This will depend on the nature of the Food Alert. When a Food Alert is 'For Information' no action is required, however where the Alert is 'For Action', the local authority has to take the appropriate action to ensure that the affected products are successfully withdrawn from the market.

There are a number of ways in which we do this, we may;

- Visit your premises to check that you do not have any of the affected product, where products are found they will be seized by the officer and taken for disposal;
- Write to you advising of the Alert and ask you to check your stock for affected product. Where products are found officers will arrange to collect them for disposal,
- Telephone you advising of the alert and ask you to check your stock for affected product. Again we will arrange collection and disposal if product is identified.

A full list of Food Alerts can be found at www.foodstandards.gov.uk

You can also get food alert details sent direct to your mobile phone. To sign up to this free service, simply send the text message 'START FOOD' to the number 62372. To unsubscribe, just text 'STOP FOOD' to the same number.

For further information on Food Alerts, please contact the Food Safety Team

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New Guidance for Food Businesses on the Food Safety Act

The Food Standards Agency has published revised guidance for food businesses on the food safety act 1990. The guidance is applicable to all types of food business in Wales, England and Scotland.

The guidance, which replaces the former guide 'The Food Safety Act 1990 and You', can be found at the link below. It has been updated to take account of amendments to the Act in the General Food Regulations 2004 and the Food Safety Act 1990

(Amendment) Regulations 2004.

What is the Food Safety Act 1990 ?

The Food Safety Act 1990 (as amended) provides the framework for all food legislation in Britain—similar legislation applies in Northern Ireland.

The main responsibilities for all food businesses under the Act are:

- To ensure you do not include anything in food, remove anything from food or treat food in any way

which means it would be damaging to the health of people eating it

- To ensure that the food you serve or sell is of the nature, substance or quality which consumers would expect
- To ensure that the food is labelled, advertised and presented in a way that is no false or misleading

Go to : www.food.gov.uk and search for The Food Safety Act 1990—A guide for Food Businesses.

Deliveries – Am I getting what I paid for?

A recent survey by the Trading Standards Service has shown that there are issues concerning the accuracy of declared weights for deliveries of produce such as fruit, vegetables and meat particu-

larly to larger sized catering establishments such as hotels, schools.

Often such establishments have no means of ascertaining the weight of products being

delivered and therefore there is potential for short weight delivery. If you have any concerns or want any advice on this issue please contact the Trading Standards Commerce Team on 01978 292045.

Healthy Options Award Winners

Congratulations to the following premises who have achieved a Healthy Options Award

Perellis, Town Hill, Wrexham—Bronze

Waterworld Café, Bodhyfryd, Wrexham—Bronze

Spuds Galore, Marford, Wrexham—Silver

Baxterstorey Staff canteen at Kelloggs, Wrexham Industrial Estate, Wrexham

Promoting Locally Made Produce

Terms such as “local”, “Welsh”, “fresh”, “traditional”, “home made” are often used on menu descriptions as an indication of quality and to encourage consumers to choose them. These products often attract premium prices.

A co-ordinated survey across North Wales at the end of 2008 involved Trading Standards Officers visiting a range of catering establishments to examine menu descriptions.

The survey results indicated that over 20% of all catering establishments visited were found to be using misleading

menu descriptions. It also highlighted that half of chain operated establishments visited were found to be using misleading descriptions. The majority of non-compliance being found in hotels and restaurants.

The aim of this survey was to help ensure that consumers are not misled and to support local food producers in Wales.

When procuring food for your business it is worth considering where it originated and how it has been produced as often unwittingly when compiling menus and advertising food unless you have

such information to hand you may mislead consumers and potentially infringe Food Standards legislation.

Sourcing locally produced produce has obvious benefits for your business, consumers and the environment. The Food Standards Agency has recently reviewed their guidance in relation to the use of marketing terms such as “fresh”, “traditional” and “home made” which is available on www.food.gov.uk/multimedia/pdfs/markcritguidance.pdf. For further information and advice please contact the Trading Standards Commerce Team on 01978 292045.

Food Safety Week 2009

Food Safety week is an annual event held to promote the importance of good food hygiene in the home. This year, it took place between 15-21 June, and focussed on people over 60 and the need for correct storage and handling of food. The reason for focusing on this audience is the recent sharp rise in cases of listeria with this age group – the number of cases in the over 60s has doubled since 2001. Listeria is a type of food poisoning bacteria that can live and grow in food, in particular chilled food such as pate, cooked meats, soft cheeses and smoked fish.

Officers of the Food safety Team have been visiting Luncheon Clubs throughout the Borough offering advice leaflets and fridge thermometers to those in the vulnerable group, stressing the importance of ensuring that food is not consumed after its ‘use by’ date, that refrigerators should operate between 0°C and 5°C and that care should be taken to follow the storage instructions on food labels.

For more information about listeria and preparing food safely, go online to: eatwell.gov.uk/listeria.

Swine Flu

It has been brought to our attention by the British Chambers of Commerce that some small and medium sized businesses do not feel they have had sufficient information about how they may be affected by a swine flu pandemic. We would therefore like to remind you of the following publication which has been produced by the Government for business, with a request that you make it available to businesses you are in contact with.

Web link:

http://www.cabinetoffice.gov.uk/media/187638/flu_businesses_risk_guidance.pdf



DATES FOR YOUR DIARY

Food Hygiene Training Courses 2009—2010

HOW TO CONTACT US

Housing & Public Protection Department
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Fax: 01978 813709

Visit us on the Web @
www.wrexham.gov.uk

Level 2 Award in Food Safety in Catering (Basic) (£42.00)

September 2009

Monday 14th & 21st 6 – 9pm

November 2009

Monday 9th & 16th 6 – 9pm

Level 3 Award in Supervising Food Safety in Catering (£120.00)

September 2009 – November 2009

Wednesday 16th September – Wednesday 25th November
6 – 8.30pm

Level 4 Award in Managing Food Safety in Catering (£350.00)

January 2010 – April 2010

Thursday 14th January – Thursday 6th May 6 – 9pm

Food Hygiene Award Winners

Congratulations to the following premises who have achieved Food Hygiene Awards between January 2009—May 2009

Gold Award Portable Foods Manufacturing Co, Bryn Lane, Wxm Ind Est; Rendezvous, Yale College, Grove Park Road, Wxm; St Giles V P School, Madeira Hill, Wxm; Chirk Court Res.Home, Maesywaun, Chirk, Wxm; : The Brambles Nursery, Yew Tree House, Rogers Lane, Gwersyllt, Wxm; Rhosnesni High School, Rhosnesni Lane, Wxm; : Mcdonald's, 30 - 32, Regent Street, Wxm; : Bod Llwyd Hall Home, Cae Gwilym Road, Newbridge, Wxm, Baxterstorey, Staff Canteen, at Kelloggs, Wxm Ind Estate

Silver Award Cherry Hill Children's Day Nursery, Borrass Park Road, Wxm; Ysgol Maes Y Mynydd, Pentredwr, Rho, Wxm; Manor Park Residential, Green Street, Holt, Wxm; Con-

nected Cafe Ltd, Redwither Business Park, Redwither Tower, Wxm Ind Est; Trewythen Hall, Vicarage Lane, Gresford, Wxm; Elm Villa Residential Home, Wheatsheaf Lane, Gwersyllt, Wxm; Ysgol Penrhyn, School Lane, Southsea, Wxm; St Mary's V P School, School Lane, Overton, Wxm; : Ysgol Deiniol, The Ridgeway, Marchwiell, Wxm; Bunnykins Day Nursery, Pont Y Capel Lane, Gresford, Wxm; N Wales Regional Tennis Centre, Plas Coch Road, Wxm; : Minera Aided School, Minera Hall Road, Minera, Wxm; : Bhs Restaurant, 1 Henblas Street, Wxm; Cross Foxes Inn, Erbistock, Wxm; Main Kitchen, Wrexham Maelor Hospital, Croesnewydd Road, Wxm; Emral House Nursing Home, 11 Chester Road, Wxm; : Abbeyfield Day Nursery, Rhosnesni Farm, Cefn Road, Wxm; : Steve McArdle Family Butchers, St Marys Precinct, Unit 1, Church Street, Chirk, Wxm; Ysgol Penycae, Afoneitha Road, Penycae, Wxm.

Bronze Award Sandra Snacks,

Bettisfield, Whitchurch, Salop; JCB Transmissions Ltd, Unit 3 (Canteen 1 - New Site), Wxm, Ind Est; Stevie's Fast Food, 18 Bradley Road, Wxm; Jeanies, Mill House, Bettisfield, Whitchurch, Salop; Plas Rhosnesni Residential Home, Cefn Road, Wxm; Bwlchgwyn C.P. School, Bwlchgwyn, Wxm; Greggs, 54 Hope Street, Wxm; Llanerchrugog Hall, Hall Lane, Rhos, Wxm; Hafod Y Wern School, Deva Way, Wxm; Jacko's Chippy, 3 Norman Road, Wxm; Penygelli Hall, Penygelli Avenue, Coedpoeth, Wxm; Victoria School Afterclub, Poyser Street, Wxm; : Jones Fish & Chip Shop, 43 St Georges Crescent, Wxm; Playland Day Nursery, 31 Stansty Road, Wxm; One to Five, 1 - 5, Town Hill, Wxm; Llay Resource Centre, Market Square, Llay, Wxm; Nant-Silyn Residential Home, Pont Wen, Wxm; Fat Cat Cafe Bar, Unit 2, Bus Station, King Street, Wxm; : Brynteg C P School, Maesteg, Brynteg, Wxm; JCB Transmissions, Unit 1 (Canteen 2 - Old Site), Wxm Ind Est.