

FOOD FOR THOUGHT

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



WREXHAM COUNTY BOROUGH COUNCIL

Public Protection

“Oh no, the Health Inspector is here again!”

Do you dread a food hygiene inspection? Do you understand what we are looking for when we carry out an inspection? Do you know what parts of food law affect your star rating?

Firstly, when we carry out an inspection we are looking at the cleanliness of the premises and that the general structure of the premises is fit for purpose—for example, the walls, floors and ceiling can be cleaned, but also that you have sufficient sink units, wash hand basins, ventilation, lighting and drainage.

We check you have sufficient equipment to prepare and store food properly—for example, food cutting boards, refrigeration, cooking and hot holding appliances.

In the second part of the inspection, we ask several questions about the training of food handlers, your food

suppliers and how you actually prepare and store the food, to determine whether the food you serve is safe. As you are aware, it is a legal requirement to show you have a system in place to do this, which is often called a Food Safety Management (FSM) system.

If you have an up to date, regularly reviewed FSM system in place for your business this will help to increase the ‘Confidence in Management’ score for your business. This score forms a large part of the score used to calculate your star rating. It is up to the management of a food business to show that a clean, well maintained premises also has practices and procedures in place to ensure the food it serves is safe. A business without a FSM will not achieve a high star rating.

For caterers, the Safer Food Better Business guidance pack is an easy and effective way to implement a FSM system. Over the past two years we have been giving SFBB packs out during inspections but also running seminars on how to implement the packs in a workshop style session.

We will be running another seminar on Wednesday 22nd April, but in the meantime if you would like a SFBB pack please do not hesitate to contact your inspector who will be happy to provide a pack and explain it to you.

Their contact details will be on your last inspection letter.

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Scores on Doors

The Food Standards Agency has approved a national scheme for the star rating of food premises, along the lines of the Wrexham scheme introduced in November 2006.

The hygiene rating scheme will have six levels representing the

different standards of food hygiene found by local authority officers when they undertake a hygiene inspection. At present, in Wrexham the star rating is published on the Wrexham Council website, and the aim is that in the future all ratings will also

be prominently displayed at the business premises. A decision will be made on what symbols should be used to represent these tiers following further national consumer research.

Healthy Options Award Scheme

If you regularly use the Wrexham County Borough Council website you may already be aware that Perelli's Restaurant in Town Hill, Wrexham, has become the first business within the Wrexham Borough to receive a Bronze Healthy Options Award. The opening web page carried details of their award and the owner of the restaurant was delighted to receive this award, which sits nicely with their Gold Food Hygiene certificate.

As featured in our last newsletter this is an exciting new award scheme for food businesses which has recently been launched across Wales. We are very keen to get more businesses signed up to this ini-

tiative and with spring and summer holidays just around the corner, this is an ideal time to consider whether your business can offer a healthier menu.

Several businesses will already have received letters inviting them to apply for this award but if you are interested, and have not received a letter, please still contact us for further information. To apply you must hold a current food hygiene award as good hygiene practices are a pre-requisite for any healthy eating. Schools, nurseries and care homes for the elderly are not eligible to apply as it is felt that this may conflict with other healthy eating schemes that are already in place for these businesses.

So, whether you run a staff canteen, a sandwich shop or a busy restaurant why not apply for this award and do your bit for a healthier nation! This scheme is aiming to offer the customer healthy options on your menu – your entire menu does not have to be healthy. It is about giving the customer a choice. You will be given time and plenty of free advice to help you change your menu; you do not need to change your entire menu overnight.

Awards are issued at bronze, silver or gold level and are valid for 2 years. Please contact Melissa Hall on (01978) 298904 for more information.

Bogus letter warning

The Food Standards Agency is warning food business operators about bogus letters claiming to be from the Agency demanding payment for supposed breaches of food safety regulations. The one letter that has been drawn to the Agency's attention demands payment of £1,000. The Agency is warning food business operators that if they receive any such letters claiming to be from the Agency they should not send the money and instead report the letter to their local police.

The Agency is not the national enforcement authority for food law and would not be sending any such letters demanding payment. Any breaches of food hygiene regulations would be dealt with by local authorities.

Proof of ID - Food Hygiene Training Courses

As a provider of food hygiene training courses accredited by the Chartered Institute of Environmental Health (CIEH), we are obliged to follow the various procedures outlined in the CIEH procedures manual. Over the last twelve months there have been a number of changes to the procedures which mainly relate to how we deliver the courses. However there is one change in particular that will affect you or your staff who are considering attending a food hygiene course.

Candidates are now required to provide proof of identification. The identification must be provided at the start of the course and it will be checked by the course tutor.

Suitable forms of proof of identity must include a photograph of the candidate—the following types of ID will be acceptable:

- Passport
- Driving Licence
- Student Union Card
- Work Pass
- Age 'prove it' card

In future when you book on one of our courses you will be sent a pre-course registration form. You should complete this form and bring it along at the start of the course, along with your proof of ID. Unfortunately if you are unable to provide proof of ID, then you will be unable to sit the examination.



HOW TO CONTACT US

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

DATES FOR YOUR DIARY

Food Hygiene Training Courses 2009—2010

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

May 2009

Monday 11th & 18th 6 – 9pm

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 (£295.00)

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 September 2008—December 2008

Gold Award

Rowan Foods Ltd, Ash Road South, Wxm Ind Est; Abbeyfield Society, Beechley Road, Wxm; Alexandra C P School, Park Ave, Wxm; Williams Butchers, Bank Street, Wxm; D & J Thomas, The Butchers Shop, Chelmondray, Gardden Road, Rhos; Village Bakery Ltd, Ruthin Road, Minera; Yale College Food Court,, Rhosddu Road, Wxm; Marks and Spencer, Eagles Meadow Shopping Centre, Wxm

Silver Award

Plas Yn Rhos Day Centre, Rhos; Brambles, 5 Bank Street, Wxm; Caffè Nero, Rhosddu Road, Wxm; Erlas Centre, Bryn Estyn Road, Wxm; Scallywags

Day Nursery, Bridge Rd, Wrexham Industrial Estate, Wxm; Mecca Bingo Ltd, Smithfield Road, Wxm; Park Community Primary School (Juniors), School Road, Llay, Wxm; Rhosddu Primary School, Prices Lane, Wxm; Penygarth Res.Home, Pleasant Lane, Brymbo, Wxm; Lindan House, 9 & 11, Percy Road, Wxm; Co-operative Retail, Market Street, Rhos, Wxm; The Yale Hospital, Croesnewydd Road, Wxm; Tim's for Fish, Butchers Market, Wxm; Chirk Infants C.P.School, Chirk, Wxm; Penycae Infants School, Copperas Hill, Pen Y Cae, Wxm, Barkers Lane School, Wxm;

Bronze Award

Acton Park Infants School, Wxm; Acton Park Junior School, Wxm; Caego Day Nursery, (New House), Berse Road, Caego, Wxm; St Marys School, Brymbo, Wxm; A B C Nursery, Cefn Y Bedd, Wxm; Hugh John Jones, Butchers Market, Wxm; Ecclestons, Chester Rd, Gresford, Wxm; Caego Childrens

Day Nursery, Church Hall, Main Road, Caego, Wxm; Acton Park Hotel, Chester Road, Wxm; The Boat Inn, Erbistock, Wxm; First Milk Cheese Company Ltd , Staff Canteen, Cross Lanes, Wxm; Victoria School Junior School, Poyser Street, Wxm; Cherubs at Total Fitness, Stansty Road, Wxm; Rhostyllen Primary School, Rhostyllen, Wxm; Subway, High Street, Wxm; Redbrook Day Nursery, Bryn Lane, Wxm Ind Est;

Borras Park Infant School Borras Park Road, Wxm; Anise, Smithfield Road, Wxm; K FC, Wxm; Llyndir Hall Hotel, Llyndir Lane, Rossett, Burton, Wxm; Silly Barts, Holt Road, Wxm; First Milk Cheese Company Ltd (Whey Processing), Cross Lanes, Wxm; J T Vernon Ltd (Get Stuffed), Unit B , Bryn Business Centre Bryn Lane, Wrexham, Manna Christian Book Shop and Cafe , 17 Charles Street, Wrexham