



# Food and Safety update

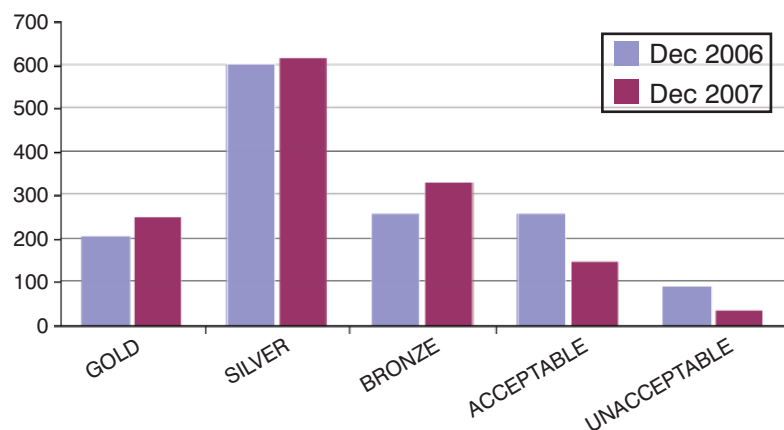
February 2008

Produced by Environment Services, Stratford-on-Avon District Council

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Thank you to all of the food businesses for their assistance in making Stratford a safer place to eat. The chart below shows the improvement in the food hygiene inspection ratings from December 06-Dec 07. The participation of the Town Management Partnership in the launch and with the details of the scheme helped produce these improvements. The achievement of a Bronze award or above is certainly an achievement to be proud of, and officers of the Food and Safety Team are always available to advise how to achieve this level or improve on the level a business has been awarded.



*I am pleased to introduce this new format as a means of highlighting the vital work of the Council's Public Protection Team. This newsletter is not so much news but more a review of this year's work by the Public Protection Team. Whilst Stratford-on-Avon District Council prefer to see the team's work as preventing accidents and ill health by the issue of timely advice regrettably from time to time they have to take formal action to achieve improvements and to demonstrate that formal action will be taken by your Council where failure to comply with the law warrants action.*

*If you would like information or advice on the following issues you will find the team only too willing to help.*

*Please contact us on  
01789 260832*

**Councillor Simon Jackson**

Portfolio Holder  
Environment



## Smokefree update

The smokefree legislation came into force on 1st July 2007. The ban has been widely accepted in Stratford District. By the end of November we received;

**27 complaints/ enquiries**

We carried out;

**692 inspections including 14 vehicles.**

We found;

**2 premises to be non compliant for no smoking.**

**5 premises not displaying the correct signage.**

And issued;

**3 written warnings.**

Hopefully the health benefits experienced in Scotland following implementation of the smokefree legislation will also be experienced in this area.

## Scores on the Doors

It is coming up to the first anniversary of the launch of the Food Hygiene Inspection Ratings certificates and information on the web (also known as 'Scores on the Doors'). So what have we achieved? Over 40 new gold and 40 new bronze awards have been earned with the number of silver awards remaining unchanged. The number of unsatisfactory premises has gone down from 89 to 44. This has to be good for the district. A further statistic shows that 60% of inspections result in a higher rating being awarded following an inspection. This shows that most businesses are continually striving to improve their standards, and the soon to be published Stratford Eating Guide will be displaying hygiene ratings for the first time.



## Fit for Work, Fit for Life, Fit for Tomorrow (FIT 3)

Health and Safety enforcement has changed. Inspectors no longer try to assess total compliance with Health and Safety requirements instead inspections are targeted following a program based on analysis of injury and ill health across known hazard and sector hotspots in businesses, large and small.

This has resulted in a programme that ensures that interventions are made in those areas where measurable beneficial results will be achieved.

The programme aims to deliver through topic based inspection;

- a 0.3% reduction in the incidence of work-related fatal and major injuries;
- a 9% reduction in the incidence rate of days lost due to work-related injuries and ill health. The program includes slips and trips, falls from height, musculoskeletal disorders, stress, management of risks and workplace transport.

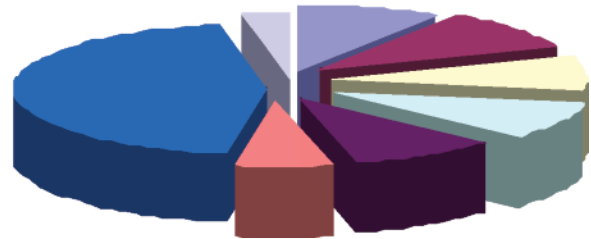
## Safer Food Better Business

Our Safer Food Better Business Training program was completed in July 2007.

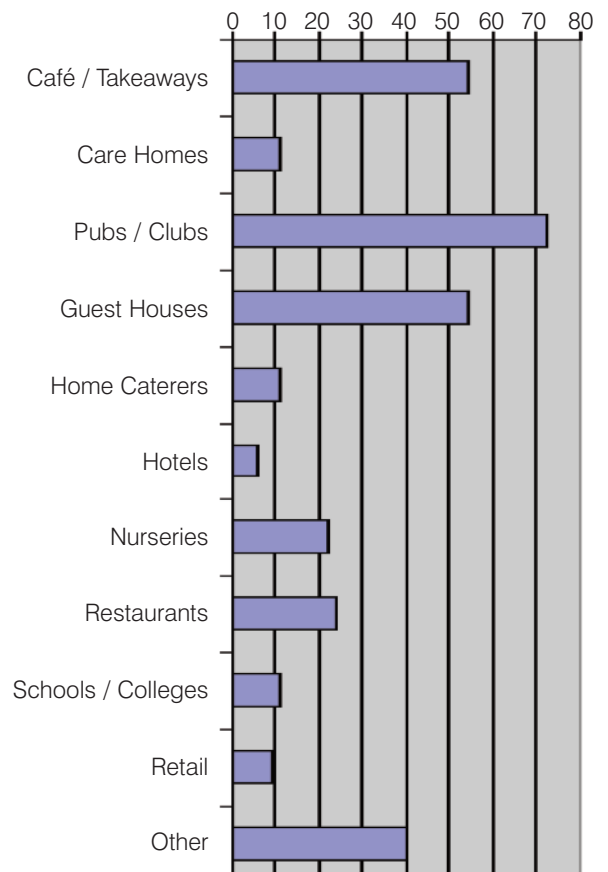
324 businesses received training which is substantially more than our target of 220.

A total of 18 workshops were held with attendance from 260 businesses. 64 businesses had one to one coaching in their own premises.

Uptake within district by area



Uptake within district by food business type



324 businesses received training which is substantially more than our target of 220.



## PROSECUTIONS

### March

**Henley Bakery**, 90 High Street, Henley-in-Arden was found guilty of selling a mouldy steak slice pasty and also having a mouldy steak slice on display in the shop.

The purchaser of the steak slice complained to the Public Protection Division advising that he had eaten some of the pasty and on examining it found the surface of the meat to be covered in mould.

The refrigerated display cabinet in the bakery varied in temperature between 12°C and 24°C when it should have been 8 °C or lower.

The magistrates on sentencing advised that the sentence had taken into account the fact that they were sole traders and not part of a larger concern.

They were fined £1000 on the first offence with no fine on the second and the District Council's expenses, of £983.35 were to be paid in full.

### October

**Toprapid Ltd.** of Stratford Oaks Golf Course, Snitterfield was fined £2,500, and a further sum of £3,446 was awarded to the District Council to cover costs.

The local company's failure to comply with Health and Safety legislation led to one of their employees being hit on the neck by a golf ball whilst he was driving an unguarded tractor clearing balls from the driving range.

### November

**Haven Pastures Golf Club** in Henley-in-Arden was fined £5,000, and a further sum of £5,000 was awarded to the District Council to cover costs.

The company's failure to comply with Health and Safety legislation led to one of their employees suffering a fracture, deep lacerations, nerve and tendon damage to his hand while in the process of carrying out maintenance to a piece of green-keeping machinery on which no training had been given.

Workplace accidents must be reported to the Incident Contact Centre as soon as possible and no later than 10 days after they have happened. However this accident was not reported until 7 weeks later.

## Food Business's Voluntary Closures

Where conditions in a food business are found to present an imminent risk we have the power to close them. If the food business operator agrees with our assessment and provides a written agreement to close and not re-open until we are satisfied this constitutes a voluntary closure.

**Premises closed in this way this year include 3 public houses, 1 butchers shop and 1 restaurant.**

This represents 0.3% of the food business' registered with this authority.

Many food premises were closed as a result of the floods and some are unfortunately still not ready to open. The prompt and appropriate action of the affected food business operators meant that no formal action was necessary by the public protection team in respect of flood damaged premises or foodstuffs.

## Tuberculosis

We have received an increasing number of notifications where cattle have reacted to tuberculin testing and may therefore have the disease. Our task is to ensure that milk infected with the disease is not allowed into the food chain. Whilst the pasteurisation process is designed to kill the harmful bacteria the legislation requires us to take the additional precaution of ensuring the destruction of the infected milk.

## Imported food

Not all imported foods are examined at the ports so officers have to be vigilant to ensure imported foodstuffs found on premises within the district satisfy import requirements. When we were notified that ice cream destined for this area had been detained at the port the distributor was visited to see if existing stocks complied with import conditions.

As a result it was found that 87 gallons of ice cream failed to comply with an import condition in that the approval number of the establishment of origin was missing. A notice was issued requiring it to be destroyed.

A market trader from London who was importing and selling pistachios from Iran was not aware of the import restrictions and had no documentation. The Food Standards Agency and his Home Authority were advised of the breaches to enable further investigation to take place.

## Viral Outbreak of gastroenteritis (winter vomiting disease)

Officers worked closely with the Health Protection Agency (HPA) in November to investigate an outbreak of diarrhoea and vomiting at a large hotel in the district. A total of 51 people were affected – 27 guests and 24 hotel staff over a two week period. Laboratory examinations of faecal samples confirmed the presence of Norovirus. The symptoms are often mis-diagnosed as food poisoning. It is estimated that this virus affects between 600,000 and a million people in the UK each year. For periods during the outbreak the hotel were accommodating between 180 to 300 guests per day. Viral outbreaks are notorious for their often high attack rate. Prompt action by the hotel and advice provided by Officers and the HPA resulted in a low attack rate. The hotel was commended for its actions and efforts in controlling the spread of infection.

## Premises Licence up2date?

Is your premises licence up to date? A glance at the (prominently displayed) premises licence summary provides you with the name of the licence holder and the DPS (designated premises supervisor where the licence includes the sale of alcohol), along with the entitlements of the licence.

The licence holder is the person or organisation that takes overall responsibility for the operation of the licensable activities that take place at the licensed premises.

The DPS is the named person who takes responsibility for the sale of alcohol at that premises, and is particularly important as they are a single contact point in a position of authority at the premises.

It may sound a bit obvious but it is important that the people named on the licence in these positions are still working in these positions at the premises. Failure to transfer the licence could result in the licensee shouldering responsibility for events that they have no control over. If a licence holder who is no longer connected with the premises surrenders a licence it would prevent all licensable activities taking place.



A DPS who has moved on is in a similar position, when they surrender that role the mandatory condition preventing the sale of alcohol at premises without a DPS on the premises takes effect.

Forms for the transfer of a premises licence and variation of a premises licence to change to DPS are available at [www.stratford.gov.uk](http://www.stratford.gov.uk) and [www.culture.gov.uk](http://www.culture.gov.uk)

Outside of programmed inspections licensing officers this year have dealt with approximately 300 requests for service dealing with a range of matters from giving informal advice, investigating complaints, to working with licensees using action plans with in depth engagement in order to improve standards.

## Useful Web addresses

Accident reporting	<a href="http://www.riddor.gov.uk/eaview/">http://www.riddor.gov.uk/eaview/</a>
Health and Safety Executive	<a href="http://www.hse.gov.uk/">http://www.hse.gov.uk/</a>
Safer food, better business (SFBB)	<a href="http://www.food.gov.uk/foodindustry/regulation/hygleg/hyglegresources/sfbb/">http://www.food.gov.uk/foodindustry/regulation/hygleg/hyglegresources/sfbb/</a>
Stratford-on-Avon District Council	<a href="http://www.stratford.gov.uk">http://www.stratford.gov.uk</a>
Scores on the Doors	<a href="http://www.scoresonthedoors.org.uk/">http://www.scoresonthedoors.org.uk/</a>



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