

## Restaurant owner in Rye **prosecuted and prohibited** from managing a food business

An Indian restaurant owner in Rye has been successfully prosecuted for nine food hygiene offences and subsequently banned from running a food business anywhere in the country following inspection by Environmental Health Officers from Rother and Wealden Environmental Health Department. Mr. Suba Miah formerly ran Simply Spice at 5 High Street, Rye where the food hygiene offences were found following a re-visit in September 2016 to inspect progress with works required to improve standards. There was no disinfectant available, cleaning cloths were dirty, rotting tomatoes were found in the fridge and their food safety management system was not fully in place or being implemented. Hygiene Improvement Notices to address the outstanding matters were also not complied with. Mr. Miah was found guilty of a total of 9 food hygiene offences at Hastings Magistrates Court on 16<sup>th</sup> February 2018. He was fined a total of £6140. Importantly the Court also confirmed a prohibition on him managing a food business in the UK in future.

**“ Cllr Ian Hollidge, Rother District Council cabinet member for environment and transport said: “This restaurant was in an appalling state which was not only unpleasant but put customer’s health at risk. I’d like to commend the work of our environmental health officers who work so hard to keep the public safe and to ensure businesses operate to the highest possible standards. While the vast majority of businesses in Rother do just that, this successful prosecution should send out a message that we won’t hesitate to prosecute those who break the rules. ”**

# Food Standards Agency to Review Standards at Cutting Plants and Cold Stores

The Food Standards Agency (FSA) will be undertaking a review of meat cutting plants (wholesale) and cold stores following two serious incidents involving major companies in the meat sector.

The review comes in the wake of serious non-compliance issues identified at cutting plants operated by 2 Sisters Food Group and Russell Hume and will be industry wide.

Food Standards Agency representatives commented:-

***“People rightly expect food businesses to keep to the rules, rules designed to keep consumers safe and to sustain public trust in food - and food businesses have a duty to follow the regulations.”***

The investigation will look at the root cause of the incidents and any culpability and including the extended use of use by dates and the food safety management system that the business has in place.

Cutting plants are wholesale butchery establishments engaged only with the cutting of meat and boning out of carcasses.

## Lottery ticket dispensing machines - are they being used correctly?

Lottery ticket dispensing machines can be used in private society lotteries promoted only by authorised members of a society eg private members clubs. Each person who is sold a ticket should be either a member of the society or be on the society premises. They can raise proceeds for the society/club or to raise funds to support a charity or ‘good cause’.

These are commonplace in clubs, with the club being the legally allowed ‘good cause’ benefiting from funds raised. However, some that have appeared for example in public houses are purported to be linked to local charities but this may not always be the case. On this basis it is an offence to mis-use the profits from these types of lottery to be used for any other

purposes than support of a charity or ‘good cause’.

If you are aware of any such cases of misuse you can report it in confidence to The Gambling Commission who enforce the correct use of these machines. Contact: [info@gamblingcommission.gov.uk](mailto:info@gamblingcommission.gov.uk) or telephone 0121 230 6655 (confidential line).

**For more information see:**

<http://www.gamblingcommission.gov.uk/PDF/Organising-small-lotteries.pdf>



# FOCUS ON... Food Safety Training

## Food Safety Training programme 2018/19

Rother and Wealden Environmental Health Service provides training specifically for food handlers with courses currently available in Rother and Wealden's 2018/19 programme for Food Safety in Catering for Level 2 and 3 Awards.

It is a legal obligation for proper training and instruction to be given to food handlers to ensure that they have the correct knowledge to provide food that is safe to eat. Quality training and assessment can improve standards and be an investment to develop the good reputation of your food business.



### Training to suit your needs

To book a training course or if you would like more information about the training on offer and fees please take a look at our website: <http://www.rother.gov.uk/article/10457/Food-hygiene-and-safety-training> or contact Paul Elphick at Rother District Council Environmental Health telephone 01424 787643.



## Rare Burger vs Rare Steak - which is safer to eat?

Steaks can be served pink, or rare, because they are only ever contaminated by bacteria on the surface of the meat which are destroyed by cooking or searing the outside of the steak.

Beef burgers need thorough cooking because harmful bacteria from the surface will be spread all the way through when it's minced and can only be destroyed if all parts of the burger are fully cooked.

If you are considering serving beef burgers that are less than thoroughly cooked you will need to ensure you have the correct HACCP procedures in place to ensure the food is safe to eat before you start.

Information on less than thoroughly cooked burgers can be found at: <http://www.food.gov.uk/safety-hygiene/burgers>

# FOCUS ON... Health and Safety



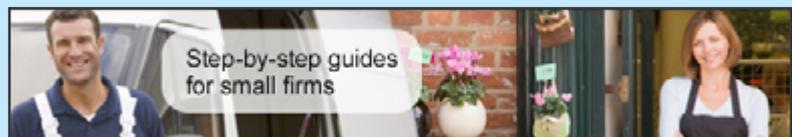
## Customer Parking Safety

As an employer you will have a duty to run your business in a way to ensure, as far as is reasonably practicable, that persons who aren't your employees eg members of the public are not exposed to risks to their health and safety.

There are a number of potential safety issues arising at customer car parks including pedestrian access and egress from buildings and around the car park, safety signage and markings, manoeuvring of delivery and other service vehicles as well as separation arrangements between vehicles and pedestrians.

**If you would like advice on your customer parking and goods delivery arrangements and how to make any necessary safety improvements please contact one of our Environmental Health Practitioners in our Environmental Health Service at : [foodhs@rother.gov.uk](mailto:foodhs@rother.gov.uk).**

## Help for Small Businesses



ACAS has produced some practical advice and guidelines for small businesses on how to hire, manage and get the best from staff. The guides are practical, concise, easy to understand and designed so they can be picked up and put down as you need them.

The advice will tell you what you must do to comply with the law, and how to get the best out of your employees.

For more information see their website at: [www.acas.org.uk/index.aspx?articleid=4231](http://www.acas.org.uk/index.aspx?articleid=4231).

## Health and Safety Training



Health and Safety training and events on a wide range of key health and safety aspects is offered on the Health and Safety Executive's website.

For more information on what's available go to: [www.hse.gov.uk/events/index.htm](http://www.hse.gov.uk/events/index.htm).