

Restaurant owner jailed over death of peanut allergy customer

An Indian restaurant owner has been jailed for 6 years for manslaughter for the death of a customer with a peanut allergy whom he supplied with a curry containing peanuts despite it being labelled as nut free. The owner had swapped almond powder with a cheaper groundnut mix containing peanuts despite receiving previous warnings. The police and Trading Standards launched an investigation after the death.

One in four people with allergies have suffered a reaction while eating out in a restaurant or cafe and nearly one in five (19%) of those allergic reactions have resulted in a hospital visit since the new allergen labelling legislation came in a year ago. (Figures taken from a survey carried out by the Food Standards Agency and Allergy UK)

As allergies can be fatal it is vital that you give your customers information they can trust.

The Food Information Regulations 2014 and EU Food Information for Consumers Regulation require you as a food business to provide allergy information on food sold unpackaged, in for example catering outlets, deli counters, bakeries and sandwich bars.

This means that you as a food business operator have to make information available to your consumers on 14 allergens regarding their presence in the food you provide. This ranges from the most common allergens, such as peanuts and gluten, to less well known triggers for allergic reactions such as mustard and celery.

As a food business you have been given flexibility on how you provide allergy information to your customers. You are able to communicate this verbally through explanations by your staff or signpost it to where more information can be found on your menus or in additional leaflets.

For more information on the guidance for food businesses go to:- <http://www.food.gov.uk/sites/default/files/food-allergen-labelling-technical-guidance.pdf>

FOCUS ON... Food Safety Training

Food Safety Training programme 2016/17

There are still a number of food hygiene courses available for this year 2016/17 as listed in the table below.

Rother and Wealden provides training specifically for food handlers and there are still a number of training courses available in Rother and Wealden's 2016/17 programme for Food Safety in Catering as well as Healthier Food and Special Diets and a seminar for new businesses.

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 within the business and be an investment to develop the good reputation of your food business.



Training Programme Dates 2016/17

Level 2 Award in Food Safety in Catering			
Tuesday	5 th July 2016	9.30am to 4.00pm	Bexhill
Wednesday	24 th August 2016	9.30am to 4.00pm	Polegate
Tuesday	4 th October 2016	9.30am to 4.00pm	Uckfield
Monday	7 th November 2016	9.30am to 4.00pm	Bexhill
Wednesday	7 th December 2016	9.30am to 4.00pm	Polegate
Tuesday	17 th January 2017	9.30am to 4.00pm	Polegate
Thursday	2 nd March 2017	9.30am to 4.00pm	Uckfield
Thursday	20 th April 2017	9.30am to 4.00pm	Polegate
Level 3 Award in Supervising Food Safety in Catering			
Thursday	22 nd September 2016	9.30am to 4.00pm	Polegate
	29 th September 2016	9.30am to 4.00pm	
	6 th October 2016	9.30am to 4.00pm	
	13 th October 2016 revision	9.30am to 12.00pm	
	20 th October 2016 exam	9.30am to 12.00pm	
Thursday	12 th January 2017	9.30am to 4.00pm	Polegate
	19 th January 2017	9.30am to 4.00pm	
	26 th January 2017	9.30am to 4.00pm	
	2 nd February 2017 revision	9.30am to 12.00pm	
	9 th February 2017 exam	9.30am to 12.00pm	
Level 2 Award in Healthier Food and Special Diets			
Thursday	21 st July 2016	9.30am to 4.00pm	Polegate
Thursday	17 th November 2016	9.30am to 4.00pm	Polegate

Training to suit your needs

We can also offer tailor-made courses in Food and Health and Safety delivered where and when it suits your business. To book a training course or if you would like more information about the training on offer please contact Rachel Leach: rachel.leach@rother.gov.uk or telephone 01424 787374. **For further information on training see the Chartered Institute of Environmental Health website: www.cieh.org/training.html**



FOCUS ON... Health and Safety



Cooling Towers and Evaporative Condensers – Do you have one?

Cooling towers and evaporative condensers can be a source for legionella bacteria growth due to aerosol generation for example. If you have a cooling tower or evaporative condenser on your premises, you will need to notify us, your local authority, in writing and include details about where it is located. You must also tell us if or when such devices are no longer in use as required by the Notification of Cooling Towers and Evaporative Condensers Regulations 1992.

Although less common, other systems are dry/wet coolers or condensers. They may not require notification under these Regulations but it is important to assess the system against the notification requirements for example where such systems spray water directly onto the surface of the heat exchanger.

To notify us of a cooling tower / evaporative condenser or for more information and advice please contact our Environmental Health Service: email at foodhs@rother.gov.uk.

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 make any necessary safety improvements please contact one of our Environmental Health Practitioners in our Environmental Health Service at : 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.



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.