

**TONBRIDGE & MALLING BOROUGH COUNCIL**  
**LOCAL ENVIRONMENTAL MANAGEMENT ADVISORY BOARD**

**2 March 2015**

**Report of the Director of Planning, Housing and Environmental Health**

**Part 1- Public**

**Matters for Information**

**1     FOOD AND SAFETY TEAM UPDATE**

**Summary**

**This report provides an update on the recent work of the Food and Safety team.**

**1.1     Free training sessions for businesses with a hygiene rating of between zero and two**

- 1.1.1 Since the last Board, Officers have delivered two free training sessions for food businesses with a hygiene rating of between zero and two. One session was aimed at businesses offering Turkish cuisine and the other was aimed at a mixture of businesses. Members may recall that the Food and Safety team has previously delivered three of these sessions for businesses serving Chinese, Indian and other types of cuisine.
- 1.1.2 The free sessions aim to help businesses in the Borough with the lowest hygiene ratings to make improvements in time for their next routine inspection and to assist them to achieve a better hygiene rating.
- 1.1.3 Practical demonstrations and videos were used to help reinforce food safety messages on hand washing, cross contamination prevention and cleaning and disinfection.
- 1.1.4 Unfortunately, despite a written invitation and follow up telephone calls to businesses, of the eleven Turkish cuisine businesses invited, only two attended (three delegates) and of the thirty businesses invited to the second session only five attended (nine delegates). The outcome of the training will be assessed at the next routine inspection.

**1.2     Free drop in sessions for food business on food allergens**

- 1.2.1 In December, the Food Information Regulations 2014 came into force requiring food businesses to provide information to consumers on food allergens. These Regulations implement the requirements of the EU Food Information for Consumers Regulation (No 1169/2011).

- 1.2.2 The Regulations require food businesses that sell open food to provide information to customers on 14 allergenic ingredients **[Annex 1]** in their food when asked.
- 1.2.3 To assist businesses with the changes, the team offered two drop-in sessions for business to come and learn more about the new regulations and how they could comply. In advance of the sessions, emails were sent to businesses and a press release was issued.
- 1.2.4 Eighteen businesses came along and received free information and hand-outs and had the opportunity to ask officers questions.
- 1.2.5 Information is available on our website and officers will be providing further guidance during routine inspections.
- 1.2.6 A separate session was held with childminders at the request of a local childminding group and officers also gave allergen advice to attendees at a 'Visit Kent' business seminar for bed and breakfast businesses.
- 1.3 Food Sampling - Hygiene and Food Safety in takeaways with a food hygiene rating score of 3 or below**
  - 1.3.1 The aim of the national survey is to provide microbiological data on swabs and food from takeaways with a food hygiene rating score of three or less.
  - 1.3.2 Officers were asked to collect food samples including prepared salads, hot meat samples, sauces etc. and environmental samples including hygiene swabs.
  - 1.3.3 The Food and Safety team collected 41 samples from a range of takeaway premises across the Borough. Of the samples collected, 14 were unsatisfactory and 2 were borderline (acceptable). The unsatisfactory samples were predominantly hygiene swabs of equipment or hand contact points which failed due to poor cleanliness.
  - 1.3.4 Re-sampling has been undertaken with follow up advice and education provided.
- 1.4 Legal Implications**
  - 1.4.1 The Council has a statutory duty to monitor food safety of commercial premises within the Borough.
- 1.5 Financial and Value for Money Considerations**
  - 1.5.1 Costs for all activities mentioned are met from existing budgets.

## **1.6 Risk Assessment**

- 1.6.1 The work of the Food and Safety Team is conducted in accordance with the Service Enforcement Policy, FSA Food Law Code of Practice and associated guidance.

Background papers:

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Nil

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