

EU Exit – Implications for Food Businesses

Whatever the decision on EU Exit, your Environmental Health Officer will continue to inspect your food business in the usual manner this year.



As ever, we will expect to see a food safety management system, usually Safer Foods Better Business; the premises must be clean and in good repair. The focus of food hygiene inspections will always be on preventing cross contamination. Our findings will continue to determine the food hygiene rating. For more information on how to reach a “5” VERY GOOD, please visit our webpage:

<http://www.rother.gov.uk/article/10467/Food-Hygiene-Rating-Scheme---Information-for-Food-Businesses>

We don't want you to incur any unnecessary expenses. We believe that you can achieve a 5 by following this guidance and we can assist you by providing free advice during our next inspection. Seven out of 10 food businesses are now a 5 in the district by following the guidance and discussing your issues with your inspector during their visit. In the meantime if you have any particular questions please e-mail foodhs@rother.gov.uk

If your food business is no longer trading please email foodhs@rother.gov.uk so we may remove your details from our database and the food hygiene rating website.

If you are the new owner of a food business please make sure you visit our website to register:

<http://www.rother.gov.uk/article/7429/Register-a-food-business>

EU Exit - Do you import or export food to / from the EU?

In relation to the specific arrangements for an EU Exit, depending on the deal agreed between the UK and EU, there may be implications for food labelling, food imports, health marks on fish, meat and dairy products.



If your company exports animal products to the European Union, you should have received a letter from the Food Standards Agency asking you to confirm details of this trade. This is to allow the FSA to make preparations for the continued export of food of animal origin to the EU if no deal is reached.

It is very important to respond to this letter, if you did not receive a copy of this letter. Or if you haven't replied please contact eulistings@food.gov.uk

The current IT software for food importation, TRACES, will not be available after 29 December 2019. Any food business importing high risk foods of animal origin or specified foods not of animal origin will be required to use the UK Import Notification System (INS). When guidance is available on the new system, it will be published at

<https://www.gov.uk/government/publications/importing-high-risk-food-and-animal-feed-if-theres-no-brexiteal-2/importing-high-risk-food-and-animal-feed-if-theres-no-brexiteal>

Full information for food businesses on how to prepare to leave the EU can be found at <https://www.food.gov.uk/business-guidance/prepare-your-business-for-the-uk-leaving-the-eu>

Detailed technical notes are available at <https://www.gov.uk/government/collections/how-to-prepare-if-the-uk-leaves-the-eu-with-no-deal>

False use of '5' Food Hygiene Rating results in ban for food business operator

An Indian restaurant, Morza Derby, based in Derby was given a Food Hygiene Rating of Zero (0) by Environmental Health Officers in 2015 but subsequently the Director of the company advertised the business as having a rating of Five (5). This was investigated by Trading Standards Officers and the Insolvency office resulting in the Director being prosecuted, given a disqualification order and in July 2018 given ban on involvement in certain business activities.

For the full story click on the link below:-

<https://news.derby.gov.uk/fake-5-star-hygiene-rating-results-in-ban-for-restaurant-boss/>



Food Hygiene guidance for village halls



The FSA has published guidance on the provision of food in a village hall, or other community setting which is aimed at community and charity groups and local authorities in England, to clarify which food operations carried out in these venues require registration.

The guidance includes a number of general examples to help illustrate the Agency's interpretation of 'continuity' and 'organisation' of food activities.

Take a look at the Food Standards Agency website to read the catering guidance notes or download the full document:- <https://www.food.gov.uk/sites/default/files/media/document/hall-provision.pdf>



Food Safety Training

Rother and Wealden Environmental Health Service provides training specifically for food handlers with courses currently available in Rother and Wealden's 2019 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 within the business 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.

FOCUS ON... Health and Safety



EU-Exit Implications

Health and safety protections, and your duties to protect the health and safety of people, will not change with EU-Exit.

Minor amendments to regulations that link to external websites have been made to remove EU references but legal requirements, and the protections these provide, will be the same as they are now.

After EU-Exit you should continue to manage your business and employees in a proportionate way to reduce risk and to protect people and the environment. Your obligations to protect people's health and safety will not change.

For further guidance for businesses and specific topics in relation to a 'No deal' arrangement see the following link:- <http://www.hse.gov.uk/brexit/brexit-no-deal-guidance.htm>



WH Smith (Retail Holdings) Limited ordered to pay fines and costs nearing £500,000 after a member of the public was left with life-changing injuries caused by falling into a basement through a trapdoor in the shop.

The incident happened in the Taunton branch of WH Smith store in 2014 with the Taunton Deane Borough Council bringing a prosecution of WHSmith (Retail Holdings) Limited and final sentence given at Taunton Crown Court in November 2018. See the following link for the full report:- <https://www.tauntondeane.gov.uk/press-releases/wh-smith-02112018/>



Bouncy castles and inflatables information

Deaths and other serious injuries have occurred in recent years where inflatables have collapsed or blown away in windy conditions. Health and safety law applies to the supply, hire and use of inflatables for commercial purposes although it doesn't apply to private, domestic buyers and users.

The Health and Safety Executive has produced guidance and information on precautions that can help avoid serious accidents, whether you supply bouncy castles and inflatables, or you are hiring one for an event.

http://www.hse.gov.uk/entertainment/bouncy-castles-safety-advice.htm#utm_source=hse.gov.uk&utm_medium=refferral&utm_campaign=inflatables&utm_term=bouncy-castle-alert&utm_content=home-page-news

ROSPA (The Royal Society for Prevention of Accidents) has also issued advice to the public to consider when using a bouncy castle or inflatable:-
<https://www.rosipa.com/leisure-safety/advice/bouncy-castles/>

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