

A newsletter from the Public Protection Team of Wealden District Council



We would like to wish you all a very happy Christmas and a prosperous new year

Keeping Score

How would you feel if details about your food hygiene standards were available to customers?

The introduction of Scores on Doors schemes across the country is giving consumers information to help them decide on the best places to eat. Food Standards Agency proposals for a national scheme are not due until March 2008. However, there is a strong belief that the pilot scheme operating in London will be the preferred choice. With this in mind councils in Sussex are working to introduce this scheme across the county in the next 18 months.

What will it mean for you?

The aim of the scheme is to give food businesses a star rating to reflect how good their food hygiene and management of standards is. Five stars would equate to an excellent business with high standards throughout. No stars would mean a business that is likely to be closed and prosecuted. These ratings will be based on the standards found during a routine inspection. It is unlikely that this rating could be changed until the next inspection, which could be a year or 18 months down the line. The ratings will be displayed on a website, and businesses will be encouraged to display their scores on the entrance door to the premises.

Therefore, if you want to get the best score possible, you need to ensure your standards are the best you can achieve, and kept at the level. As the Sussex scheme is over a year away, you have plenty of time to improve

standards if you want to. In Wealden, we will be writing to all businesses to advise them about the scheme as soon as it is agreed.



You can find more information on Scores on Doors on our business help website on www.wealdenbusinesshelp.org.uk

If you would like to see Scores on Doors in action, please check out the London scheme on www.eforms.yourlondon.gov.uk/pub/servlet/ep.blank?auth=1902&type=sc_home&st=scores

Do you think Scores on Doors is a good idea, yes or no? Email your reply to foodandsafety@wealden.gov.uk and put scores in the subject box.

Example risk assessments

The Health and Safety Executive (HSE) have produced some example risk assessments to help you see what a risk assessment might look like. They can be accessed on line via The HSE site or www.wealdenbusinesshelp.org.uk They hopefully make clear that a risk assessment should be about identifying practical actions

that protect people from harm and injury, not a bureaucratic experience. We believe that for the great majority of risk assessments, short bullet points work well. Examples include of assessments for office based businesses, shops, warehouses, and hairdressers among many others.



The Year of Food and Farming September 2007-July 2008

This is an exciting campaign to help children find out more about the countryside and where their food comes from through memorable, first-hand learning experiences!

Throughout the Year, farmers, food producers and lots of other organisations will be offering up a bumper crop of

ideas, events, information and teaching materials for participating schools.

As the Year goes on, more and more food and farming resources, news and offers will be appearing on the www.yearoffoodandfarming.org.uk website.



Could your business get involved?
Take a look at the website
www.yearoffoodandfarming.org.uk

Last paper bulletin?

In order to reduce the cost of producing this food and safety bulletin, we are considering a move over to electronic versions only.

Your views are important to us. Would you prefer to receive the bulletin:

1. in paper format sent to you by post
2. in electronic format sent to you by email
3. neither

Of course, the bulletin will still be available on the wealdenbusinesshelp website.

Please email your views to: foodandsafety@wealden.gov.uk putting bulletin in the subject line or phone on 01323 443302.

Accident highlights need for extra care at Christmas

A young employee in a Wealden Hotel recently had a lucky escape when electrocuted while changing a light bulb. Balancing on an unsuitable ladder, working on a live circuit and his lack of training contributed to his 6ft fall. This is a timely reminder of the care needed when putting up your christmas decorations. Don't forget:

- Decorative lights get used less often than your everyday lights and need to be carefully checked before use.
- Don't overload sockets and only use external lights outside.
- Make sure decorations are positioned away from sources of heat, particularly candles.
- When putting up decorations use a suitable, secure stepladder and don't overreach.
- Make sure any external decorations are well secured...

Mother Hurt By Falling Christmas Tree

Headline from Sky News, Friday November 30th 2007



Smoke Free Written Warning for Wealden Pub

The first written warning for non-compliance with the smoke free legislation was issued recently. The premises were visited following an initial complaint that the landlords were allowing staff and customers to smoke in the bar area. Advice was given on complying with the regulations.



Another complaint was received and a written warning issued stating that they could

be fined up to £2,500 for each occasion they allowed people to smoke in their bar. Anyone found smoking in an enclosed or substantially enclosed area can be fined £200 per cigarette.

The vast majority of businesses try hard and want to comply with smoke free legislation, so it is unfair on them, to let those unwilling to do the same, get away with it. We sincerely hope we do not have to take any formal action but will if individuals don't give us any other option.

Traffic Light Labelling for Food

We have all heard about healthier life styles and healthy eating but how do we decide what foods to choose?

A growing number of supermarkets and manufacturers are using Traffic Light colours on labels to show at a glance how much fat, sugar and salt a food contains. The red, amber and green colours for high medium and low amounts provide a quick and easy way for consumers to identify which foods are the healthier eating options.

Most foods have a mixture of red, amber and greens. The more green lights shown on the label the healthier the food. When choosing between similar foods the Traffic light system will make it easier to identify which option is the healthiest.

As well as the traffic light colours you will also find the number of grams of fat, saturated fat, sugars and salt that are in each suggested serving of the food. If two foods have similar colours you can compare these figures and choose the one that is lower to make a healthier choice.

Businesses can help their customers by learning about the traffic light system and training staff so that they can explain how to make healthier food choices.

For more information on Traffic Light labelling and healthier food choices visit the Food Standards Agency's website www.eatwell.gov.uk



FOOD STANDARDS AGENCY		
	Per serving	GDA
FAT	7.7g	70g
SATURATES	2.0g	20g
SUGAR	42.4g	90g
SALT	2.0g	6g
■ HIGH ■ MEDIUM ■ LOW		
eatwell.gov.uk		

Local Producers and Markets in Wealden



To register your products or locate a growing selection of farm fresh produce and other locally produced goods from Wealden and beyond, visit our new Farmers' Market & Local Producers' directory

www.wealden.gov.uk/Community/FarmersMarket

The four main towns in Wealden's District hold monthly Farmers' Markets and other towns in the area also have country or village markets. Find out more at

www.wealden.gov.uk/

[Community/Farmers_Market/index.aspx](http://www.wealden.gov.uk/Community/Farmers_Market/index.aspx)



Kebab Van Owner Prosecuted

The incident, as mentioned in our spring edition, happened in Crowborough at 3:06am on 1st January 2007. The explosion in the kebab van was reported to the Public Protection Team by East Sussex Fire and Rescue Service.

Our Occupational Health and Safety Unit prosecuted the owner of the kebab van for serious breaches of the Health and Safety at Work Act. The owner pleaded guilty to the charges and was fined £2,800 and ordered to pay £1,000 towards the council's costs. In addition he had the cost of making considerable safety improvements to the kebab van.

Guidance produced by our officers, about the safe use of Liquefied Petroleum Gas (LPG) in mobile catering units, can be obtained by ringing 01323 443302 or emailing foodandsafety@wealden.gov.uk

We are hoping to run training events on this important subject in the spring.

Greetings to Fiona & Madelyn

The Public Protection Team has recently welcomed two new Technical Support Officers



Fiona Humpheson joined Wealden DC in August 2007 having previously worked as a Technical Officer for 5 years at Eastbourne DC. Fiona's aim is to qualify as an Environmental Health Officer and is currently studying for her MSc in Environmental Health.



Madelyn Barnes has developed a sound Technical and Health & Safety background through 15 years experience working within the Food Manufacturing Industry. We hope Madeleine's knowledge will help us to better understand business needs.

We wish them both well in their new careers and look forward to the different ideas and experience both ladies can bring to the team.



[wealdenbusinesshelp](http://wealdenbusinesshelp.org.uk) 
www.wealdenbusinesshelp.org.uk



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