

Safety of Liquefied Petroleum Gas (LPG) Bulk Storage Tanks

A report into an explosion which killed nine people and injured 33 people at the ICL Plastics factory identified the cause as gas leaking from corroded underground metal pipes.



Until the mid 80s metallic gas pipes were routinely laid during the installation of Bulk Storage tanks. These are, in many cases now suffering from corrosion leading to serious gas explosion risks.

A report into the incident identified that all buried metallic LPG pipes

should be urgently replaced with Polyethylene and action is now being taken to address the 60,000 pipelines serving individual bulk LPG tanks.

The HSE, in conjunction with UKLPG has contacted all Commercial LPG users to complete a questionnaire. The responses to that questionnaire will be used to rank the relative level of risk at each premises.

Local Authority inspectors will be visiting users of one or two tonne tanks within the next 12 months to follow up on this questionnaire and ensure pipe work has been inspected and replaced where necessary and that adequate inspection and maintenance procedures are in place.

There is an HSE leaflet which gives advice and information and is available on their website at www.hse.gov.uk/pubns/indg428.pdf

If you would like further information please contact our Public Protection Team on 01323 443302 or email foodandsafety@wealden.gov.uk

Are you managing well?

From April this year, our officers will be specifically targeting Food Safety Management Systems (FSMS) during visits to food premises.

This means that if you do not have, or are not properly implementing, a suitable FSMS, you may well face formal action. This will include, for example, food business operators who leave the FSMS to a chef or catering manager, or fail to properly train or supervise staff.

But by far the biggest concern to officers is the failure to complete daily and 4-weekly diary sheets in the Safer Food Better Business (SFBB) system. This in itself shows poor management.

*Read more from **Rob Crouch, Public Protection Team Manager** on page 2.*

Wealden: The safest area in East Sussex

CRIME DOWN 12%

LAST YEAR overall crime in Wealden district was reduced by 12%, the biggest fall of any area in East Sussex county. The crime statistics, which were published earlier this year, show a significant reduction for the year 2008/09 compared to 2007/08.

As well as achieving the biggest reduction in crime in the county, Wealden is also the safest district with the lowest crime rate in East Sussex per 1,000 population.

(Community Safety News – Safer Wealden Partnership)

The impact of SFBB on food safety management

A recent survey by the Dept for Business Innovation and Skills revealed that 45% of firms using SFBB or a similar system believed their profitability had increased as a result.

*(Better Regulation, Better Benefits: **Getting the Balance Right** – October 2009)*

Are you managing well?

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On 1st January 2006 the law changed. Food business operators had a duty to provide management systems based on HACCP principles. (HACCP is an industry standard for identifying and controlling hazards to produce safe food). For all but the lowest risk businesses, this meant written systems.

Since 2006 most businesses in Wealden have provided written management systems, either specific to their operations, or by personalising generic systems like Safer Food Better Business (SFBB), which is provided free by the Food Standards Agency.



Written food safety management systems (FSMS) are crucial to providing safe

food and running a successful business, by:

- Controlling hazards that could make food unsafe, which could lead to food poisoning or illness, and possible formal or private action against the business. A good FSMS system can provide the basis for a successful 'due diligence defence' in the event of prosecution.
- Providing a practical system and methods for staff to follow. This makes training simpler and more consistent, staff soon learn what is expected, and when key people leave, it is easier to maintain standards and bring in replacements. Whatever the format, a FSMS should contain three elements:
 - **management commitment** – senior management and food business operators need to not only provide the systems, but understand them, keep them under review and up to date, and most importantly ensure they are monitored and used at all times.
 - **prerequisites** – this is an industry term for the day to day systems and procedures that all food businesses should already have in place, including cleaning, personal hygiene rules, temperature checking, pest control, building and equipment maintenance, staff supervision and training.
 - **hazard control systems** – the detailed steps and procedures needed to identify and control potential hazards, such as contamination with food poisoning bacteria or chemicals, growth of bacteria, cross contamination. Any step in food handling or production that is critical to food safety needs to be identified and precisely monitored. If there is a failure here, controls must be in place to deal with the failure, such as reheating, or destruction of affected food.

You can find more information on FSMS, SFBB and HACCP on the Food Standards Agency website at www.food.gov.uk. Alternatively, there is information on many food issues on Wealden Business Help at www.wealdenbusinesshelp.org.uk.

Better Business for Small Business

It's surprisingly easy to save money by... improving health and safety in the workplace.

Accidents and ill health caused by work cost time and money. A good health and safety regime for your business ensures your hard earned profits stay in the bank and are not spent on accident or illness related problems, each time they happen. This means more money for you.

Work accidents and ill health can be expensive. Stopping them happening can save you time and money.

The smaller your business the bigger the impact will be if a member of your staff has a serious accident, or is off sick for an extended period of time. It could even put you out of business.

There are several important areas to consider if you want to reduce the cost of ill health or accidents caused by the working environment.

Absence

www.hse.gov.uk/betterbusiness/absence.htm

Replacement staff/Recruitment costs

www.hse.gov.uk/betterbusiness/rep_staff.htm

Insurance and compensation

www.hse.gov.uk/betterbusiness/insurance.htm

Reputation damage

www.hse.gov.uk/betterbusiness/rep_damage.htm

Productivity and efficiency

www.hse.gov.uk/betterbusiness/productivity.htm

Effective health and safety precautions don't have to be costly, time consuming, or complicated; they can be simple and easy to start. The main points you should consider are:

Managing risk

www.hse.gov.uk/betterbusiness/managing_risk.htm

Keeping Employees Healthy and Safe

www.hse.gov.uk/betterbusiness/managing_health.htm

Managing absence

www.hse.gov.uk/betterbusiness/managing_absence.htm

How is this possible? Explore this site to find out.

Good health and safety in the workplace is good business

www.hse.gov.uk/betterbusiness/good.htm

Tel: 0845 345 0055



FOCUS ON...

WARR boost for village shops

Two Wealden village shops are to receive over £26,000 in grants through the Wealden and Rural Rother (WARR) Partnership to help expand their range of services to rural customers.

“Local retailers like the Upper Dicker Village Shop and the Rocks Farm Shop at Windmill Hill provide an essential service to their local residents, and not just when bad weather strikes,” said Councillor Pam Doodles, Leader of Wealden District Council and a Board member of the WARR Partnership. “By helping them expand their range of services, the European LEADER fund money is also supporting local suppliers, and reducing the carbon footprint of the distribution industry by minimising food miles.”



“Our ethos is about local food for local people, and this project will help us to provide some fantastic food and events at our new, bigger cafe,” said Tess Flower, who runs the Village Shop.

The Rocks Farm Smallholding has been producing meat for the past three years, using the Rocks Farm Shop as a sales outlet. Now the shop needs a new chilled

serving counter to store and display its range of home-grown pork, eggs, chicken, duck and guinea fowl.

“This grant is a real lifesaver,” said Terry Newman, who runs the Rocks Smallholding on an old nursery site with his wife, Jo. The grant for £3,596 will cover 40 per cent of the cost of a new chilled serving counter.

A successful farmer also received grant aid for his organic milk business. Further details can be seen in Wealden’s Business Focus magazine. Check the homepage of www.wealdenbusinesshelp.org.uk



A wide range of projects are eligible, including activities such as farm diversification; adding value to agricultural and forestry products; tourism; renewable energy and community projects, including projects highlighted in village action plans.

Grants are available for all of the rural Parishes in Wealden plus the market towns of Hailsham and Heathfield.

**To check if your business could benefit contact
Kathy Fordham, Wealden’s Rural
Development Programme Project
Officer on Tel: 07985 871792,
email: kathy.fordham@wealden.gov.uk**



WEALDEN ONLINE EVENTS CALENDAR



Find out about events held in & around Wealden

The Wealden Online Events Calendar continues to grow in popularity as more local businesses and community groups and organisations advertise their events for local people and visitors to the area to enjoy.

Add your own event, for FREE, to the event listings. You can submit your event details online to Wealden District Council anytime of day, and your details should go live within 24 hours.

To add your event online today visit www.wealden.gov.uk/events

Tourism provides 4,600 jobs in Wealden

The Office of National Statistics employment figures drawn from the Annual Business Inquiry shows that an estimated 4,600 jobs in Wealden are in tourism and tourism-related businesses, representing 10.2% of all employee jobs in the District.

Economic impact figures released in October 2009 by Tourism South East indicate that during 2008 tourism activity in Wealden generated just over £261 million of income for local businesses, a small increase of 0.5% compared to 2005.

**For more information contact Economic Development & Tourism Team. Tel: 01892 602884/6/7
Fax: 01892 602888 Email: tourism@wealden.gov.uk**



Replacement Safer Food Better Business (SFBB) diary sheets

Don't be caught out by lack of diary sheets

If you are not filling in your diary as part of your management system your whole system is invalid!

Order them before you run out.

To order a diary refill pack contact the Food Standards Agency Publications:

Tel: 0845 606 0667

Minicom: 0845 606 0678

Fax: 020 8867 3225

Email: foodstandards@ecgroup.uk.com

Please quote reference no: FSA/1043/0306

A newsletter from the Public Protection Team of Wealden District Council

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Don't forget to check what's happening to support our businesses on www.wealdenbusinesshelp.org.uk and in the Wealden Business Focus Magazine also on the site.

Update Scores on the Doors

The scheme is to give consumers information about the food safety and hygiene standards in food businesses.

Wealden are currently part of a Sussex-wide group which is awaiting further information from various working groups within the Food Standards Agency. It looks likely that a six-tier star system (0-5 stars) will be introduced in the Wealden area, however, this is not certain until a final decision is made by the Food Standards Agency.



It is anticipated that the scheme will be launched later this year. Further information will be provided as it comes available . . . so watch this space.

If you would like more information on how Scores on the Doors might affect you check the A-Z on www.wealdenbusinesshelp.org.uk for Scores on the Doors or tel: 01323 443302.



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



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