

Food & Safety Update

Borough Council of
King's Lynn &
West Norfolk



TAKING A STEP INTO SPRING

Please take a moment to read our latest update & share it with your team. We hope these updates serve as useful reminders.

With a change of menu on the horizon for some, now is the time to check your menus and update your allergen matrices once again.

It's also a good opportunity to go through your freezers and storerooms to work out how you can use up what's left of ingredients from the last menu.

Use these updates for team discussions & refresher training.

April 2025 Content

- What is a Right to Reply - Food Hygiene Rating
- Allergens – Purple Boards
- Cleaning & Disinfection
- Clostridium Perfringens
- Cooking a Roast
- Electrical Installation Checks
- Guarding for work equipment
- Young Persons in the workplace – your duties.

Focus Point: Food Grade Containers & Packaging

- **DO NOT** use the same containers for raw and Ready to Eat storage, **unless** you have a means of cleaning & disinfection.
- **DO NOT** use carrier bags/bin bags for food storage, they're not food grade.
- **DO NOT** use damaged containers, they can become a contaminant in your food.
- **DO NOT** use black plastic bins for bulk food storage.



Food Safe Logo



Food Hygiene Rating Scheme – Right to Reply

The Food Hygiene Rating Scheme provides business with the Right to Reply, but it's not widely used. By using the Right to Reply you can explain the actions you have taken or plan to take to resolve issues found during the inspection.

Some businesses have found it useful, especially when they choose to reinvest in their business instead of requesting and paying for a re-rating visit.

If the inspecting officer agrees with your response, your comments will be published alongside your score on the website.

Allergens: Purple Boards, how do you use yours?

Some of you have bought the purple knives and boards which were advertised for 'allergen free use'. Since they are for allergen free foods, you must clean and disinfect after every use after each to avoid the risk of cross contamination.

Remember, just because a customer is allergic to one listed allergen, it's possible the next customer could be allergic to multiple. e.g. Customer 1 orders a tuna sandwich but is allergic to gluten, so you make their sandwich on the purple board using gluten free bread; Customer 2 requests a dairy & gluten free sandwich the purple board, knife and area, must therefore be washed & disinfected so there is no risk of cross contamination. Staff must also ensure that they wash their hands before handling the next meal.

Staff can also take part in some online training for free on the Food Standards website:
<https://allergytraining.food.gov.uk>

Cleaning & Disinfection

Most of you know by now, that we're always paying attention to the cleaning you carry out; and we check to ensure that your sanitizer is compliant with either of the following British Standards (BS EN 1276:2009 or BS EN13697:2001)

The products which comply with the British Standards have been put through various test methods to ensure that they are effective against bacteria such as E.coli when used correctly.

If you choose to use a product that does not state the British Standard, you are responsible for checking with the manufacturer/supplier to determine whether that product complies.

You should also know the contact time of your sanitizer. If the product states 5 minutes, ask yourself if you have 5 minutes to leave it before using that work surface again. For commercial kitchens we expect to see a product with a much quicker contact time, e.g. 30-60 seconds.

Domestic Sanitisers – are they acceptable?

- **Compliance with British Standards** – most don't state whether they comply with the relevant standards, so it's your responsibility to check.
- **Contact Time** – most have a contact time of 5 minutes. This may be acceptable for home caterers, making one cake order per day, but it's not ideal for a busy kitchen.
- **Impact on Food Hygiene Rating** – domestic sanitisers do not in themselves impact your rating, however not following the contact time and correct use of the product could.

FOOD ALLERGIES AND INTOLERANCES





Clostridium Perfringens

Remember your food hygiene training? Do you remember what Clostridium Perfringens is, and its common sources in relation to food poisoning?

This bacteria is a common cause of food poisoning and when the conditions are right, the spores form and customers eating affected foods can become extremely ill.

In recent years, our team has dealt with both allegations & confirmed cases of food poisoning from Clostridium Perfringens.

In 2021, an outbreak in Northamptonshire led to a chef receiving a suspended prison sentence, over 100 hours of unpaid community service, and £4,000 fine. This was a result of failures in cooking, cooling and reheating that resulted in 'unsafe food' being placed on the market. Resulting in the fatality of a 92 year old woman and over 30 others affected.

Ensure that you're not caught out by temperature abuse. Think about your cooking, cooling, hot holding and reheating processes. Review your HACCP plan and make sure all staff are fully aware of the rules and that they are being implemented.

Cooking the Traditional Sunday Lunch

Following on from Clostridium Perfringens, as we've already alluded to, some of the cases which our team have investigated have been in relation to the family favorite Sunday lunch

So here's a few pointers to reduce the risk of this happening to your customers.

Meat: Whether you're cooking for a carvery or a plated roast, you need to consider the temperature you are cooking the meat at.

When using a rolled joint, you must make sure that the core temperature is 70°C for 2 minutes or equivalent, (this is for all joints, there is no exception). This is so that you kill the bacteria which has been incorporated in the preparation of the meat and the subsequent rolling.

If you want to serve your beef and lamb pink you

must ensure that you use whole muscles which are likely to be tied purely for shaping the joint of meat.

Gravy: Do you simply use a powder mix or do you make your gravy from scratch using bones and meat juices from the pan.

If you are making fresh gravy, you must ensure that the gravy reaches 70°C for 2 minutes or equivalent, e.g. 75°C for 30 seconds. Same rule applies if you add meat juices to a powder mix gravy.

Cauliflower Cheese – How do you make yours? There appears to be a number of different methods, so you need to think about your process steps.

Do you cook everything fresh at the same time and put it straight into the oven; or do you make it in different stages.

If you make it in stages, you must ensure that you cook and cool each element properly, so that any bacteria present doesn't have the opportunity to grow.

Cooling should be done quickly and ideally within 90 minutes if it's being chilled at room temperature. To help cool the food quicker you can place liquids into shallower containers; and the cauliflower can either be refreshed in cold water to stop the cooking process further; or lay in a single layer.

Reheating – remember to check the temperature the food should reach 70°C for 2 minutes or equivalent and it should only be reheated once.

Hot Holding – if you are thinking of hot holding foods, make sure that the equipment you are using can keep the food at 63°C and above. If you can't do this your hot food can only be displayed at 63°C for a maximum of 2 hours, (keep a record of the time displayed & removed).

After this, you must ensure that the food is reheated until it's piping hot and serve immediately; or chill it down as quick as possible and store at 8°C or less or simply throw the food away.





HEALTH & SAFETY

Electrical Installation Testing

Our health and safety update relating to electrical safety covers this in much more detail and if you haven't received it yet, it will be with you soon.

If it was more than 5 years ago, it's time for you to get someone in to carry out a full inspection of your Fixed Wiring Installation. The inspection should cover the circuits from the meter and the consumer unit, which supply sockets, light switches and hard wired equipment you may be using every day.

Failure to maintain & inspect equipment can have devastating results, including deaths, severe injuries and property damage through fire.

Staff should be trained to look out for signs of damage and for them to report it immediately.

For more information on who's competent to work on your electrics, check out 'Electrical Safety First' and find a registered electrician.

NICEIC: [Find a Tradesperson](#)

[Electrical Safety First - The UK's Electrical Safety Experts](#)

[Electrical safety - HSE](#)

Did you know that catering premises are on the list of national priorities, particularly in relation to Gas Safety and Electrical Safety?

Young People in the Workplace

If you employ young persons who are of school age, you need to be aware that there are strict rules in the number of hours they can work, where they can work & what activities they can take part in.

If they are of statutory school age all children who work must have a permit. For further information, contact Norfolk County Council: [Children in employment and entertainment - Norfolk County Council](#)

As an employer you have the same responsibility to young persons as you do all employees and, in some respect, more so; as it's been determined that young persons have a lack of understanding and knowledge in relation to workplace hazards & their associated risks. The young person may consider themselves as invincible and eager to impress others

As the employer you need to carry out a suitable & sufficient risk assessment & consider their job duties; and you must ensure that they are given clear instruction, training and supervision, so they know what is expected of them and who to report concerns too

Further advice is available on the Health and Safety Executive website [Young people at work: The law - HSE](#)

Safety Guards on Equipment

If you look after your equipment, it will look after you!

Over time, equipment can deteriorate & protective equipment may break or be misplaced.

Guards are added to the equipment for a reason – to keep the operator safe. If you attempt to use the equipment without the guards being in place, you may be taking a significant & unacceptable risk.

Equipment with missing guards should be removed from use, until the guard has been replaced.

If an officer finds equipment without guards in places, they could prohibit the use of the equipment or seize and detain until it is made safe.