

Food Safety Series (No.1)

December 2016

Food Safety

An Introduction to Legislation for University Premises

WEB VERSION



UNIVERSITY OF
CAMBRIDGE

Legislation

The two main pieces of legislation which govern food safety in England are:

- The Food Safety Act 1990
- The Food Hygiene (England) Regulations 2006

It is an offence to supply any food or drink that is not safe for human consumption.

Offences carry penalties of a £20,000 fine and/or 6 months in prison, per offence.

It is not only the caterer that can be prosecuted for a breach of food safety but also the University and/or individuals responsible for employing the caterer.

Due Diligence

To defend against prosecution we must be able to show 'due diligence'.

Due diligence means evidence that all reasonable precautions were taken to ensure the safety of the food.

When providing food you must make a note of where it was purchased and how you stored/handled it. This is important for traceability and will be useful in proving due diligence in the event of alleged illness due to the food.

Hazard Analysis

Food borne illness can be distressing and, in some cases, even fatal. To comply with legislation and best practice, prevention of contamination must be considered whenever handling/dealing with food, from purchase through to service to the

consumer, and appropriate controls put in place.

Anyone providing food must have a food safety management system in place. This means conducting a methodical analysis of the food business, defining the potential food safety hazards, implementing controls and keeping documentation to support this.

MAS Environmental can also provide assistance with the productions of HACCP systems including SFBB.

Premises

All university premises providing catering must register with the local Environmental Health Office.

Work surfaces, walls, floors, ceilings etc in the catering area must be in a good condition and easy to clean and disinfect i.e. no flaking paint, chipped tiles etc. The catering area must be well lit, have good ventilation and well maintained drainage.

All windows and doors in the catering area that open to the outside must be kept closed or fitted with insect-proof screens.

There must be washbasins, designated specifically for hand washing, that are supplied with hot and cold running water, soap and clean/disposable towels for drying hands.

There must be adequate facilities for the cleaning and disinfection of utensils, crockery etc (e.g. dishwasher, sink for washing up).

There must be sufficient internal and external bins for storage of waste and systems in place for its removal.

There must be a supply of potable (drinking) water.

Toilets must not open directly into a room where food is stored, prepared or consumed.

Staff

Individuals that regularly prepare or handle food, even if it is not part of their main duties, must be trained in food hygiene. The level of training required is dependent on the role of the individual and the types of food involved (see the 'Food Hygiene Training Requirements' leaflet).

Everyone working with food must maintain a high standard of personal hygiene and wear suitable, clean and, where appropriate, protective clothing.

Staff that work with food must always report any symptoms of food poisoning, such as diarrhoea, vomiting or stomach pains to their manager and must be excluded from working with food immediately.

Temperature Control

Temperature control is essential to maintain food safety.

Please note that the information given in this leaflet deals only with the minimum legal requirements. For information on best practice regarding temperature controls see the 'Preparation and Service of Food' leaflet.

Dairy products, meat, fish, poultry, eggs, sandwiches, salads, cooked foods etc must be stored correctly at appropriate temperatures.

Foods that require temperature control must

be kept either:

- Hot above 63°C
- Cold below 8°C

However, it is important to check storage instructions on packaging as many foods manufacturers now state lower temperatures than this.

Food may be kept outside these temperatures during service for a limited period.

Cold foods must be used within 4 hours of removal from refrigeration, after this time they must be thrown away.

Hot foods must be kept above 63°C or eaten within 2 hours, after this time they must be thrown away.

Further Information

Further information can be found:

- on the Food Standards Agency website (www.food.gov.uk)
- in other leaflets in the Food Safety Series
- from MAS Environmental (www.masenv.co.uk/fsq)

Other leaflets in the Food Safety

Guidance Notes Series

- 2 Catering Options - A guide for departments and faculties
- 3 Staff Kitchens and Tearooms – General hygiene requirements
- 4 Food Hygiene Training Requirements

- 5 Guidance on Departmental Barbecue Safety
- 6 Purchase, Delivery and Storage of Food
- 7 Preparation and Service of Food
- 8 Personal Hygiene Requirements for Individuals Preparing or Serving Food
- 9 Cleaning and Pest Control in Food Preparation Areas
- 10 Food Safety Guidance for Departmental Christmas Parties
- 11 Food Safety for Charity Events – A guide for departments and faculties

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