

Food Safety Series (No.1)

April 2019

Food Safety

An Introduction to Legislation for University Premises

WEB VERSION



UNIVERSITY OF
CAMBRIDGE

Food borne illness can be extremely distressing and in some cases fatal.

Relevant Legislation

Food Safety laws and regulations are in place to protect consumers and set out the responsibilities food handlers have to ensure you do not include anything in food, remove anything from food or treat food in any way which means it would be damaging to the health of people eating it;

The Food Standards Agency booklet Food Law Guide is a publication lists the relevant legislation for food businesses. The current guide can be found at FSA 's Food Law Guide.

By law it is a food handler's duty to ensure:

- that the food served or sold is of the nature, substance or quality which consumers would expect i.e. safe to eat
- that the food is labelled, advertised and presented in a way that is not false or misleading e.g. mislabelled as allergen free. (see 'Allergens' leaflet)

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

What is a food handler

Food handler means a person who directly engages in the **handling of food**, or who handles surfaces likely to come into contact with **food**, for a **food** business.

Breach of food safety and food hygiene regulations

Offences carry *unlimited fines and/or 2 years' custody* OR *unlimited fines and/or 6 months' custody* dependant on the 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 / providing the food.

Due Diligence

To defend against prosecution a food business must be able to show 'due diligence'.

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

When providing food, records must be kept of where it was purchased; how it was stored and handled / processed before serving. This is important for traceability and will be useful in proving due diligence in the event of an alleged illness following consumption of the food.

Hazard Analysis

Anyone providing food must have a food safety management system in place.

To comply with legislation prevention of contamination of food must be considered from purchase through to service to the consumer with evidence of appropriate controls put in place.

This entails conducting a methodical analysis of the food business and process, defining the potential food safety hazards, implementing controls and keeping supporting documentation.

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

Premises

University premises providing catering must be registered with the local authority Environmental Health Office.

A food premises is anywhere food is stored, prepared or served and it must be suitable for

catering:

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

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

Where both raw and cooked food are handled there must be controls in place to prevent the risk of cross contamination eg. segregation of tasks, separate equipment

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

Adequate facilities for the cleaning and disinfection of utensils, crockery etc (e.g. dishwasher or sink with suitable chemicals for thorough washing up) must be provided.

Sufficient and suitable internal and external bins for storage of food waste and rubbish with systems in place for its removal must be provided. It is an offence for waste to be allowed to accumulate.

A supply of potable (drinking) water must be provided.

Toilets are considered dirty areas and hence must not open directly into a room where food is stored, prepared or served.

Staff

Persons 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 or within the food

preparation area (food handlers) must be in good health; maintain a high standard of personal hygiene and wear suitable, clean and, where appropriate, protective clothing.

Food handlers must report symptoms of food poisoning, such as diarrhoea, vomiting or stomach pains to their manager and must be excluded from working with food.

Temperature Control

Temperature control is **essential** to maintain food safety as it reduces **microbial growth**.

The information given in this leaflet deals 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.

Legislation states that foods that require temperature control must be kept either:-

Hot above **63°C** or **Cold** below **8°C**

Note: it is important to check storage instructions on packaging as many foods manufacturer's state lower temperatures and these directions must be adhered to.

Food may be kept outside these temperatures during service for a limited period as follows:

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 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/fsg or 01223 441671)

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
- 12 Food Complaints - A guide for departments and University operated food outlets
- 13 Allergens

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