



And the scores on the doors are . . .

Babergh District Council has notched up another first in Suffolk by launching its 5 Star Scores on the Doors rating system for food businesses. From April 1 this year, Food Safety Officers at Babergh have been busy scoring businesses for their food hygiene at the same time as routine visits to the district's food premises.

As well as making sure businesses are adhering to strict laws governing food preparation and sales – all premises are now given a certificate with a star rating. Businesses don't have to display these certificates but members of the public can find out how well their favourite bar, restaurant or café scored by searching on the Babergh website.

Emma Richbell, Babergh's Senior Food

and Safety Officer, said: "For many years food businesses have been rated for various safety issues using a complex national scoring system.

"Scores on the Doors takes elements of this rating process and combines them in a star rating for an 'at a glance' assessment of food safety.

"Consumers will be able to tell whether their favourite restaurant or takeaway is complying with food safety requirements and businesses can be really proud to display their certificate."

The first score has been awarded to Andrew's Butchers of Hadleigh (above) who achieved the full five stars.

For more information on Scores on the Doors, visit Babergh's website: www.babergh.gov.uk/babergh/scores.

upsets similar to food poisoning. But it's not just restaurants and cafes that need to check their ice - households should too.

Safety tips

- Treat ice as food - don't let it get contaminated
- In-built ice machines should be regularly cleaned out and sanitised with a food-grade antibacterial cleanser such as Dettol or Milton
- Don't put ice that has been used to chill drinks bottles/ alcohol into drinks.
- Wash your hands before handling ice.

Project helps abuse victims

A specialist programme aimed at helping people learn about the harsh realities of domestic violence and abuse has been praised by the women attending it.

The Freedom Programme, which has been funded by the Babergh Community Safety Partnership (CSP), is open to any woman who has been or is currently affected by the impact of an abusive relationship.

Attendees have been looking at the tactics, behaviours and the beliefs of abusers, the impact and effect this behaviour has on victims and their families and how to recognise potential abusive relationships. When the programme finishes it is hoped the women who have attended will have been helped to increase their self-esteem and confidence and improve their lives.

Ann Scott, Babergh's Community Safety Officer, said: "Domestic violence and abuse is still a taboo subject but it is more commonplace than most think. To ensure people trapped in abusive situations or those who are trying to help a victim are not forgotten about - we must talk about it.

One of the course attendees Jo (not her real name), 32, from the Babergh area, said: "Because of this course, I know I'm not going mad as others are going through exactly the same thing.

"It has made me realise the extent of the abusive relationship I'm in and I now know all about the tactics he uses to control me."

Ice, ice safety!

Did you know an ordinary ice cube could be as harmful to your stomach as a piece of undercooked chicken? Staff in Babergh District Council's Food Safety Team regularly check businesses to make sure their ice is up to scratch.

Last year in the Babergh area almost a third of ice samples tested were found to be unsatisfactory because of the presence of a bacteria that could cause stomach