

# Safer Food Better Business *update*

In the last issue of FoodWise we gave you a sneak preview of the Safer Food Better Business (SFBB) pack and how it works. The **caterers edition** of the pack is now available and can be obtained by calling the FSA on 0845 606 0667 or emailing [foodstandards@ecgroup.uk.com](mailto:foodstandards@ecgroup.uk.com), or alternatively you can download an electronic copy from the FSA website at [www.food.gov.uk](http://www.food.gov.uk).



## Safer Food, Better Business for Suffolk

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The FSA funding also enabled the Suffolk Food Liaison Group to produce a county-wide newsletter, Safer Food Better Business for Suffolk, which was distributed in late December and early January to all of the food businesses in the county. The newsletter contained information on the new regulations, the Safer Food Better Business pack, training of food handlers and advice on food labelling.

For more advice on how the new regulations affect your business contact Environmental Services on 01473 825890, email us at [foodwise@babbergh.gov.uk](mailto:foodwise@babbergh.gov.uk) or visit the One Suffolk website at [www.onesuffolk.co.uk](http://www.onesuffolk.co.uk)

A retail version of the pack is expected soon (keep an eye on the FSA website, and we will contact all our retailers as soon as we hear that it is available). There are plans too for some more versions in the future, for example for mobile food vendors and a Chinese language version.

Remember, the new law requires all food businesses to prepare **documented procedures based on HACCP principles**.

So you don't necessarily have to use SFBB. You may have an existing system which already complies with the law, or you may decide to use a different format to record the food hazards, controls and monitoring procedures for your business. This is quite acceptable so long as it covers the whole operation and has correctly identified the controls that are critical to ensure that you are preparing safe food.

However for most small catering and retail operations SFBB is likely to be the easiest option. It means that you don't have to worry about understanding HACCP, as the pack has already done that for you.

Although the law came into force on the 1<sup>st</sup> of January, clearly we will be allowing businesses a reasonable amount of time to comply with this new requirement. However doing nothing is not an option! We will expect to see all businesses moving towards compliance through 2006 and early 2007. During routine inspections officers will be asking what steps you are taking to comply, and will be able to offer advice and guidance on the best way to proceed.

For more information call Environmental Services on 01473 825890 or email [foodwise@babbergh.gov.uk](mailto:foodwise@babbergh.gov.uk)

## Report published on Wales E coli outbreak

Just before Christmas the Chief Medical Officer published his report on the outbreak of E coli which affected 158 people in Wales, mostly children, and unfortunately resulted in the

death of a 5 year old boy. An investigation led by South Wales Police is continuing into the outbreak, which was linked to 42 schools across the South Wales valleys.



Children and pensioners are especially vulnerable to E coli 0157 which is normally found in the intestines of people and cattle and can cause infection via hand to mouth contact or infected food. The number of cases in the UK have tripled in

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