

Stop, Think, Wash!

..was the theme of National Food Safety Week 2005, to raise awareness of how hands can spread germs. We all know that we should wash our hands after handling raw foods, after going to the toilet and before handling ready to eat foods, but do we always do it as diligently as we should?

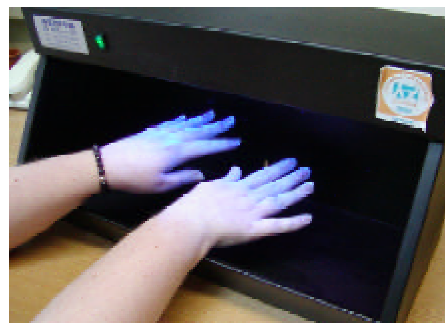
Officers from Babergh visited food technology students at Great Cornard Upper School on June 21st to talk with them about food poisoning and the importance of effective hand washing, using a UV cabinet and Glitterbug hand lotion. The lotion is applied to the hands, simulating bacteria that may be found on hands after

handling raw meat or using the toilet. This can be viewed using the UV cabinet. The students then washed their hands and viewed them again. Areas that had been missed could be identified under the UV light.

Areas that are often not washed effectively include:

- Fingernails
- Between fingers
- Thumbs
- Backs of hands
- Wrists

The exercise clearly demonstrates the importance of **thorough** hand



hands before washing



hands after washing

please turn to back page

Safer Food Better Business (continued from page 1)

are a retailer? Well, it's just a question of pulling out the pages that are relevant. Even if you sell only pre-packed, ambient stable foods, the lower risk cleaning page from the Cleaning section and the stock rotation page from the Manager's section will apply to you. Obviously the lower risk your operation is, the fewer the number of pages you will need to complete. But it is designed to help all small businesses to prepare the documentation they will need to comply with the new legislation.

Whilst you await your copy of the pack, if you have any queries feel free to contact us at: foodwise@babergh.gov.uk or visit www.food.gov.uk/cleanup

Free advice for businesses!

The Food Standards Agency is offering funding to local authorities to enable them to assist businesses in their districts to comply with the new requirement for documentation. Suffolk Food Liaison Group, which represents all seven Suffolk Authorities, is looking to apply for a grant to enable us to hold a series of seminars and/or workshops for businesses to this end. What would you like to see organised? Do you think a seminar would

be appropriate, or would you prefer to attend a smaller workshop? Could you host an event at your premises?

Please let us have your views and ideas on 01473 825890 or by email to foodwise@babergh.gov.uk so that we can ensure that the events that we organise really suit your needs.

