

Food Hygiene Ratings Consultation

There are currently two food hygiene rating schemes that are operating nationally:

- 1 Food Standards Agency - www.food.gov.uk/ratings
- 2 Scores on the Doors - www.scoresonthedoors.org.uk

Both operate a Zero to Five star approach.

At the moment we are evaluating whether either of the above schemes are better than our own.

We would be interested in your thoughts:

Question 1

Do you have a preference or view on any particular scheme?

Question 2

If the Council was to retain it's scheme do you have any recommendations for improvement?

Please send your comments to:

Food Safety & Licensing Team, SHDC, Priory Road, Spalding, Lincs. PE11 2XE

Email: foodsafety@sholland.gov.uk

You can make an appointment to see a member of the Food Safety and Licensing Team via:

Telephone: 01775 761161

Fax: 01775 711054

Email: info@sholland.gov.uk

Website: www.sholland.gov.uk

Translation available



Contact us

This leaflet is available in other formats on request

Mandatory Licence Conditions

New mandatory licence conditions came into force on 1st October 2010 for all premises licence holders and club premises certificate holders who authorise the sale of alcohol. The two new conditions will apply to licence holders, in addition to the three conditions already put in place on 6th April 2010.

The two new conditions will:

- 1 Require an age verification policy to be in place to prevent underage sales; and
- 2 Ensure that customers have the opportunity to choose small measures of beers, ciders, spirits and wine.

The licence holder must make sure that the premises has an age verification policy in place for the sale or supply of alcohol. The policy must make sure that customers who appear to be under 18 years of age are asked to show ID, which includes their photograph, date of birth and a holographic mark, before they are served alcohol.

Premises that are already operating age verification policies such as Challenge 21 or 25 do not have to take additional action to comply with the condition.

Companies that sell alcohol remotely for example online or by mail order should also operate an age verification policy. As the

transaction takes place remotely, the condition does not mean that photo ID needs to be shown at the point of delivery if age verification has taken place already via another means. Alcohol can be delivered to an under 18 as long as the delivery is made to the home or office address of an adult who made the order.

Many premises already make smaller measures available, but if yours does not, you must now make sure that you make customers aware of the following measures available:

- Beer and Cider: half a pint
- Gin, rum, vodka and whisky: 25ml or 35ml
- Still wine in a glass: 125ml

This does not prevent premises from also serving larger sizes if they wish to do so, although all measures offered must comply with relevant Weights and Measures legislation. It also does not stop you selling 'ready to drink' pre-packaged alcoholic drinks.

Checks will be made by the Licensing Team and Responsible Authorities to check documented age policies and ensure compliance with the new conditions. Further advice in relation to age policies is available by contacting the Licensing Team or Lincolnshire County Council Trading Standards.



Age Restricted Sales Pack

Trading Standards have launched a new 'Age Restricted Sales' Guidance pack. The pack is aimed at Lincolnshire businesses that sell age restricted products such as alcohol, tobacco, knives, fireworks and solvents.

The pack contains useful sections providing information on; how to prevent underage sales, a Challenge 25 poster, refusals register and staff training record sheets amongst other information.

Trading Standards have produced pack request postcards for businesses to complete in order to obtain a copy free of charge.

You can contact Trading Standards' Business Support Team directly via:
Telephone: 01522 782341 or
Email: business_support@lincolnshire.gov.uk



Licensing Act 2003 - Statement of Licensing Policy

The Licensing Act 2003 (the Act) requires a Licensing Authority to prepare and publish a Statement of its Licensing Policy at least once every three years. The policy details how the Authority will exercise its functions under the Act.

Before determining its Policy the Authority must consult with specific responsible authorities defined by the Act and persons that the Authority considers represent the holders of premises licences, club premises certificates, personal licences and persons that represent residents and businesses in its area.

The draft statement of Licensing Policy can be found on the Councils website at www.sholland.gov.uk follow the links for Environment, Licensing and Consultation.

Any consultation response you may wish to make in respect of the draft policy, must relate to one or more of the Licensing Objectives.

The consultation period ends on 31 October 2010. In order for your comments to be considered, they must be received before this date.

Dodgy Cigs Campaign

The Smokefree Lincolnshire Alliance is responsible for all tobacco control activity across Lincolnshire; our latest campaign is 'Dodgy Cigs' which aims to raise awareness of the issues and risks of illicit tobacco.

Some of the key issues of illicit tobacco, and the reasons that make it important for us to raise awareness are:

- Over 80% of UK branded cigarettes seized by HMRC are fakes (HMRC 2008) and can contain much greater levels of harmful toxins than regulated cigarettes
- Fake cigarettes have also been found to contain rodent droppings, insects and dirt.

- Businesses who allow dodgy sales to take place on their premises can be held liable, risking a large fine or even a prison sentence.



The campaign materials are being distributed countywide to various premises including GP surgeries, leisure centres and community centres as well as licensed premises.

If you would like support the campaign by displaying the posters in your premises please contact me on julie.scott@lincolnshire.gov.uk

Illegal roadside trader ordered to pay £3,535



A man selling potatoes from an illegal site - a lay-by on the A16 at Spalding - was ordered to pay a total of £3,535 by the town's magistrates in September 2010.

Lee Spurden (25), of Bretton, Peterborough, originally pleaded not guilty to six charges of offering potatoes for sale to the public at a prohibited site.

At a resumed hearing on September 21, the cases were proved in Spurden's absence.

He was fined £300 on each charge, ordered to pay costs of £1,730 and ordered to pay a £15 victim surcharge.

The hearing followed an investigation by officers from South Holland District Council's Food Safety Team and a Highways Officer from Lincolnshire County Council.

Spurden was found selling potatoes on the A16 in the lay-by between the Springfields roundabout and Low Road roundabouts on dates in October, November and December last year.

South Holland District Council's Community Services Manager, Nigel Payne, said, "We are pleased with the outcome of this court case. Hopefully this will act as a deterrent to Mr Spurden and others thinking about trading illegally on the roadside".

Campylobacter The UK's Number One



'Campylobacter is the single biggest cause of food poisoning in the UK and we have made it our number one food safety priority' (Food Standards Agency website, October 2010).

Campylobacter is the most common form of food borne illness in Britain. It has a sudden onset after an incubation period of 2 -5 days.

Where do the bacteria come from and how are they spread?

- 1 **Raw meat, Poultry, fish and shellfish.**
- 2 **Pets (cats, dogs and birds) and other animals.**
- 3 **Raw milk.**
- 4 **Sometimes associated with birds pecking milk bottle tops.**
- 5 **Water sources (e.g. lakes and water courses)**

Person to person spread is relatively rare and large outbreaks are uncommon.

Symptoms include: diarrhoea, severe stomach cramps (sometimes with vomiting) and fever.

Ensure that raw foods are properly cooked, taking particular care with barbecues. Do not drink raw milk and protect door step delivered milk from birds.

Persons working with food or in health care facilities who know or suspect that they, or someone in their household are suffering from Campylobacter infection must inform their employer immediately.

Audit Commission National Fraud Initiative

This Authority is under a duty to protect the public funds it administers, and to this end may use the information provided on application forms for the prevention and detection of fraud, for example: hackney carriage/private hire drivers and personal licences for the supply of alcohol. It may also share this information with other bodies responsible for auditing or administering public funds for these purposes.

For further information, please contact Andy Eaman, Senior Fraud Officer, key contact for this exercise on 01775 761161 ext 4414

Local Food sampling

As part of our ongoing sampling programme for 2010/11 we will be targeting:

- Sandwiches
- Ice from licensed premises
- Poultry based pates e.g. chicken liver
- Poorer premises
- Local hot meal providers e.g. school meals and the elderly



Sampling methods can include; taking food and water samples, environmental swabbing (for example, chopping boards, fridge handles) and cleaning materials.

You may have seen some recent publicity about poor results from catering premises cloths. This was a two part exercise that will have further samples taken early 2011.

Watch this space!

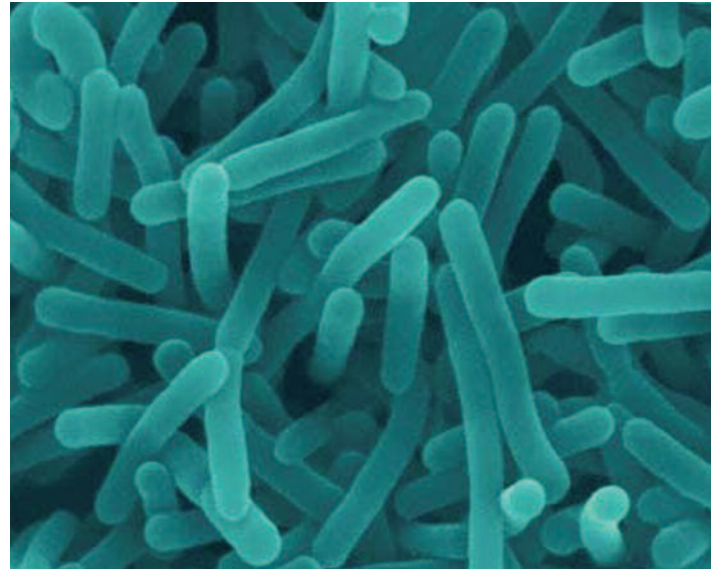
Listeria Sampling

Both the Food Standards Agency and the Health Protection Agency are targeting Listeria reduction as one of their priorities.

Whilst it is harmless to most of the population, causing mild flu like symptoms, the elderly, pregnant women and young babies are vulnerable to it. Listeria is currently the biggest cause of food borne deaths in the UK.

Listeria is a species of bacteria that will grow at refrigeration temperatures. It can be found in foods such as pate, cooked meats, soft cheeses and bagged salads.

These foods are being targeted in what is known as a “shopping basket” sampling exercise. Mainly aimed at small shops, we will usually be buying two products of the same date code. One is sampled by an approved laboratory upon receipt and the other on its end use-by date. To date, no problems have been found in this area.



In tandem with this, there is also sampling of sandwiches from hospitals, nursing homes, and cafes in premises such as garden centres and DIY shops. Historically sandwiches have caused Listeria outbreaks. Similar exercises in the past have shown some Listeria species present.

Any unsatisfactory results will be followed up with a sampling revisit.

Salmonella found in Duck Eggs



You may have seen recent FSA advice regarding these. There have been a number of cases of a new, particularly unpleasant strain of Salmonella, which has been implicated in a couple of deaths and several hospitalised cases in the UK and Ireland.

Sampling has shown that this is linked to duck eggs.

Consumers and caterers should take care when handling these, to ensure dishes are cooked thoroughly until steaming hot all the way through, and follow good hygiene practice at all times.

Most importantly do not lick the cake mix spoon! It may be tasty but at least half of all the cases are linked to eating raw or undercooked eggs.

Check your new hackney carriage meets the spec!



2010 has seen the introduction of a new breed of taxi vehicles hitting our streets. The Hackney Carriage vehicle specifications come into force from midnight 1st January 2011.

Certain base models may require additional extras, for example: seats with contrasting edging, hearing loop.

Before purchasing your vehicle ensure that you have checked against the two documents:

- 1 **Vehicle specification for licensed hackney carriages**
- 2 **Vehicle inspection standards**

Found under the taxi column on the Licensing webpage. Don't make a costly mistake, get it right first time!

Public interested in Food Hygiene Ratings



We continue with our Food Hygiene Ratings scheme which has proven to be very successful.

Food Officers attended this summer's Food Festival and the outdoor summer film screenings to promote awareness of the scheme.

There continues to be a high level of public interest and awareness of how businesses have scored and what officers look for during an inspection.



For an updated A to Z list of rated businesses please go to: www.sholland.gov.uk/eatingout

Food Hygiene Training

The Food Team continue to offer formal food hygiene training courses.

Dates confirmed - Level 2 Food Safety in Catering: £50 per candidate, held at the Council Offices, Priory Road, Spalding:

- 24th & 31st January 2011
- 22nd February & 1st March

For more information or to confirm a place please contact Rachel Paul on 01775 761161 ext 4662.