



UK Health
Security
Agency

Food Safety and Environmental Health

Janice Manning
Rotherham MBC

Learning Outcomes

This session will enable you to:


- Understand the specific risk associated with nurseries and childcare environments
- Identify the key elements in food hygiene and standards
- Demonstrate compliance with basic food hygiene practice
- Take food safety & environmental health forward in your setting

Role of the Environmental Health Officer

- Environmental Health Officers are responsible for monitoring and enforcing health and hygiene legislation.
- We carry out food hygiene and food standards inspections
- Offer advice and guidance
- Investigate food complaints
- Undertake sampling of food and drink
- Check that food is safe to eat



Food registration

- Food business operators should register their business.
- The link to register is: [Register a Food Business](#) 
- Businesses such as school kitchens, breakfast clubs, need to register, however one-off events such as a summer fayre would not need to register.
- Childminders details are provided in the OFSTED register.
- Businesses should register 28 days before they open.
- Registration is free.

Frequency of food hygiene inspections

Category	Minimum intervention frequency
A	At least every 6 months
B	At least every 12 months
C	At least every 18 months
D	At least every 24 months
E	A programme of alternative enforcement strategies or interventions every three years

The 4Cs of food hygiene

The four main things to remember for good hygiene are the 4Cs:

Download a [Safer food, better business pack](#)

- [Cleaning](#)
- [Cooking](#)
- [Chilling](#)
- [Cross-contamination](#)

You can use the 4Cs to prevent the most common food safety problems.

SAFER FOOD
BETTER BUSINESS
FOR CHILDMINDERS



CHILDMINDERS NAME:

DATE OF COMPLETION:

Check out your food hygiene rating



- Download the App or check out the rating from <https://ratings.food.gov.uk/>
- We undertake revisits to premises who have improved their standards
- Business in Rotherham pay for a revisit
- Business can also appeal their rating and have a 'right to reply'
- Childminders do not receive a food hygiene rating.
- School kitchens and nurseries are rated.

Food Standards Inspections





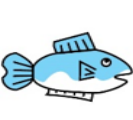









Food premises are also inspected for food standards during which we check:

- Traceability of food
- Food colourings checking for banned colourings, warnings
- Information such as use by, best before dates
- Speciation – is the meat in your meal as described, for example beef may be substituted for lamb
- Foreign labelled food

Food Allergens

Dishes and their allergen content

(Note – Please state the name of the cereal(s) containing gluten* and/or the name of the nut(s)†)

Dishes														
	Celery	Cereals containing gluten*	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts†	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Tuna Salad [example]	✓			✓	✓		✓		✓					

Food Allergies – links to training and resources

- The Food Standards Agency provides free [food allergy training](#) where you and your staff can learn more about managing allergens and how to cater for allergen information requirements.
- There are [allergen checklists](#) available which provides guidance on allergen management requirements and best-practice.
- Download a copy of the [allergen matrix](#) to help you record any allergens in the food you provide. Check products carefully to ensure the ingredients have not changed.
- Careful consideration should be given to cross-contamination or a child sharing their food.
- Consider food being brought in by parents such as birthday cake, fund raising events consider using [recipe cards](#).

We investigate cases of food poisoning

We are notified by UKHSA of cases of food poisoning and infections such as:

- Campylobacter
- Salmonella
- Typhoid
- E.coli O157, 026
- Listeria

We complete questionnaires with the case / their parents or guardians.

We may require stool samples to be submitted to the laboratory for examination.

Some cases or their contacts may be excluded from school or workplace.





What are the consequences ?

- Attendance - days lost
- Possible spread to peers, siblings, family members
- Parents; take time off work
- Potential outbreaks
- Facebook, Media attention



Key elements in food standards

Food hygiene is essential to prevent the spread of gastrointestinal infections

You must comply with food safety and hygiene regulations if you provide food and drink for children or babies including:

- meals
 - snacks
 - drinks (apart from mains tap water)
 - reheated food provided by a parent/carer
 - food that you cut up and prepare
-
- [Healthy eating and safe food preparation - Foundation Years](#)
 - [Eat-Better-Start-Better1.pdf \(foundationyears.org.uk\)](#)
 - [Safer food, better business for childminders | Food Standards Agency](#)
 - [Food safety - Help for early years providers - GOV.UK \(education.gov.uk\)](#)



Babies;

In addition to general food hygiene guidance.....

when preparing and storing [formula milk](#) foods for babies:

- follow the manufacturers' instructions
- use freshly boiled water that has been allowed to cool
- if possible, make up each feed before using it;
- alternatively, encourage parents or carers to provide readymade formula bought in tetra pack.

when preparing and storing [breast milk](#) foods for babies:

- all breast milk should be labelled with the child's name & date of expression
- use milk within 24 hours of it being expressed
- breast milk can be stored in the body of the fridge between 1°C and 4°C before use
- check the temperature of the fridge using a thermometer



Cleaning of the environment

The most important part of decontamination is **CLEANING**

Nappies.....

- appropriate designated facilities for nappy changing
- must be separate to food preparation, serving areas and play areas
- mat should be cleaned, disinfected and dried thoroughly after each nappy change

Potties.....

- Potties should be kept in the toilet area and not be allowed in play areas
- contents of the potty should be emptied down the toilet (turn head away when emptying potty contents)
- should not be washed in wash hand basins

Animals

- Enhance learning and caring
- Provide respite or support
- Animals can pose a risk of infection
- Gastro-intestinal infection, fungal infections and parasites
- A knowledgeable staff member needs to be responsible for any animals
- Abide by the [Animal Welfare Act 2006](#),
- Reptiles can carry germs
- Visiting pets - consider pets that are mature, and toilet trained



Animals

- If pets appear unwell, do not allow children to play with them - seek veterinary advice.
- Maintain pet living areas in a clean condition.
- Always supervise children when they are with pets.
- Ensure children always wash their hands after any contact with them.
- Discourage children from kissing pets and allowing to lick their face.
- Keep pets out of the kitchen, away from all surfaces where food is prepared or consumed.
- Animal food must not be stored with food intended for human consumption.



Visiting animal and outdoor settings



- Visits to farms and zoos are both educational and enjoyable for children.
- Farm and zoo animals and their environment, carry many different infectious diseases.
- It is essential that hygiene precautions, i.e. hand hygiene, are taken during and after such visits.

Visiting animal and outdoor settings

Prior to any visit, a risk assessment of the premises should be undertaken.

- Visit the establishment and consider all the risks
- All animal droppings should be considered infectious
- Ensure the children are supervised all the time
- Hands must be always be washed after contact with animals
- Any food should be eaten in a separate area to the animals
- Never eat food that has fallen to the ground
- Clean or clean and change footwear then wash hands before leaving

Useful Resources

- [Health protection in children and young people settings, including education - GOV.UK \(www.gov.uk\)](https://www.gov.uk)
- [Preventing or controlling ill health from animal contact at visitor attractions or open farms - Agriculture – HSE](#)
- [Preventing accidents to children on farms INDG472\(rev4\) \(hse.gov.uk\)](https://hse.gov.uk)
- [Code of Practice | Access To Farms \(visitmyfarm.org\)](https://visitmyfarm.org)
- [Teachers Code of Practice.pdf](#)
- [Food safety - Help for early years providers - GOV.UK \(education.gov.uk\)](https://education.gov.uk)
- [Healthy eating and safe food preparation - Foundation Years](#)
- [Foods to avoid giving babies and young children - NHS \(www.nhs.uk\)](https://www.nhs.uk)

Contact details for the Environmental Health Officer dealing with food hygiene and standards

Address:

Regulation and Enforcement, Food Hygiene and Standards
Riverside House, Main Street, Rotherham, S60, 1AE

Telephone: 01709 823161 or 01709 823164
Office hours 9 am to 5 pm

Email food.health&safety@rotherham.gov.uk



UK Health
Security
Agency

Thank you for listening

Any Questions?