



PERRY SCOTT NASH
associates limited



SIMPLY SAFE DECEMBER 2008



DONT SERVE FOOD POISONING AT CHRISTMAS!!!



When preparing and cooking food during the busy Christmas rush, catering safely for large numbers can be a challenge. With so much food to prepare, food is often served warm when it should be chilled or too cool when it should be piping hot. 20% of all food poisoning cases are related to poultry, with most cases occurring during December. Follow these 12 simple food safety tips to ensure that your customers have a safe Christmas:

- 1) Give your fridge and freezer a good clean before you stock up for Christmas to rotate old and new food.
- 2) Don't overstock your fridge or freezer - it makes it difficult to maintain the right temperature. Also ensure that food is covered, wrapped, dated, clearly labeled and stored separately.
- 3) Wash your hands frequently - especially before preparing or touching food, and after touching raw food, coughing, sneezing or touching pets.
- 4) Frozen turkey or other poultry must always be defrosted thoroughly before cooking. A 15lb turkey will take 24-28 hours to defrost in the fridge.
- 5) There's no need to rinse turkey under the tap. This can splash harmful bacteria already on the bird around the kitchen, leading to the cross-contamination of other foods. Cooking thoroughly will kill any bacteria present.
- 6) Use separate chopping boards and utensils or wash them thoroughly to avoid cross contamination between raw meat, and any cooked or ready-to-eat foods.
- 7) Ideally, cook your stuffing separately, but if you feel you must stuff the bird, make sure you take the stuffing weight into account when calculating your cooking time.
- 8) Poultry, sausages and chopped and minced meat must always be thoroughly cooked to 75°C - check to make sure there are no pink bits in the middle, that the juices run clear and that they are piping hot throughout.
- 9) If you are preparing a lot of food in advance, make sure it is put into storage immediately after preparation.
- 10) Always serve hot food piping hot and as soon as it is ready. If there's a delay between cooking and serving, keep the food covered at 63°C or above.
- 11) Don't leave leftovers at room temperature - cool food quickly then put into the fridge.
- 12) Avoid reheating food more than once - if you reheat leftovers make sure they're piping hot throughout and don't keep leftovers for more than one day.

For more food safety advice contact Perry Scott Nash on 01438 745771.

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NOISE AT WORK – PROTECTING STAFF

People who work in pubs or clubs where amplified music is played are likely to experience high noise levels. Regular exposure to high levels of noise can cause **permanent hearing damage**. Employers have responsibilities to protect the hearing of all employees such as bar staff, and by now you should have identified if your staff are at risk. Where it has been identified that there is a risk, staff must be given suitable training and information to ensure they are aware of the risks they face, and what they must do to protect themselves. Ear protection will be necessary in all premises where music is played at increased levels, and staff must be told when to use them and how to use them properly. Ear plugs are classed as personal protective equipment (PPE), so where they are provided for staff to wear, they must wear them so make sure your staff stay safe, particularly during the party season!!

LICENSING COMPLIANCE- SAFE OCCUPANCY AND ALCOHOL SALES

With all of the parties and functions at Christmas, there is a potential for premises to become overcrowded if occupancy is not controlled. Some licensed premises such as pubs will have a safe occupancy figure which may have been set as a part of their premises licence. This figure is set to ensure that the number of people on the premises is equal to or less than the means of escape capacity of all the fire exit routes. The Designated Premises Supervisor (DPS) must ensure that safe occupancy levels are not exceeded at any time, as this may put people's lives and their licence at risk! It may be tempting to cram a few extra people into the premises; however, you will be in breach of your licence if the safe occupancy figure is exceeded. The number of people in the premises must be managed at all times, and there must be a method for determining exactly how many people are inside of the premises at any time. In some premises, the DPS may be the only personal licence holder. Obviously they cannot be on the premises to sell alcohol at all times, therefore, they can authorise their staff to carry out alcohol sales in their absence. The DPS is however ultimately responsible for those they have authorised. The authorisation must be given in writing, and any person authorised must be trained in the requirements of the Licensing Act, in particular in respect of sales to persons who are under 18 or who are already drunk so make sure all of the relevant staff have been authorised.

FIRE SAFETY



Candles can add a very festive touch at Christmas time, but they are one of the main causes of fires at this time of the year. All premises must carry out a risk assessment if using candles and tea lights, and make sure there are adequate control measures in place to keep the premises safe. Never place candles near combustible materials such as cushions or curtains, or on flammable surfaces such as plastic. All decorations including Christmas trees must be kept away from ignition sources such as candles and fires, and when decorating Christmas trees, always use safe tree lights. Some lights are designed for indoor use and some for outdoor use so always use the correct ones. If you have an artificial tree, make sure it is labelled as fire retardant.

PERRY SCOTT NASH WOULD LIKE TO WISH YOU ALL A VERY MERRY CHRISTMAS AND A PROSPEROUS NEW YEAR!!!

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