

SIMPLY SAFE – FEBRUARY 2009

NUTRITIONAL INFORMATION FOR CUSTOMERS IN RESTAURANTS

The Food Standards Agency (FSA) today launched the first phase of activity aimed at introducing nutritional information in a range of catering outlets to provide consumers with more consistent information when they are eating out. The first step will be the introduction of calorie labelling. The Agency is talking to a range of companies that will act as early adopters by voluntarily introducing calorie information on their menus and other materials when customers order their meals. The initial plans for the introduction of nutritional information were launched at a meeting attended by representatives of some of the UK's largest catering businesses. Feedback from research exploring consumers' views on nutritional information when eating out revealed that:

- Consumers already use nutritional information where it is available in restaurants, pubs and coffee-shops to make healthier choices.
- Generally, consumers are happy to have the information saying that it is their choice whether they use it or not.
- Consumers were clear that simplicity is key – they want to see clear and easy-to-use information when ordering food. They do not want to have to ask for it or for it to only be provided on the company's website.
- Consumers want consistency in the information offered to them, making it easier to take healthier options.
- As nutritional information already exists in shops and supermarkets, participants felt that having similar information when eating out was an obvious next step

The FSA say 'There is no compelling reason why we shouldn't see nutritional information when we eat out, as we are used to seeing it in supermarkets. It is important to have clear information in order to make decisions about the food we, our children and anyone else eat when we go out. Providing calorie information is supported by our consumer research and intuitively feels right too – this is the first and simplest step and can only be a good thing for all consumers. 'The Agency is keen to work closely with the food industry to see, as a first step, how calorie information can be provided in a clear, effective and simple manner across a range of catering settings.' The Agency's work ties in with the Government's Healthy Food Code of Good Practice, which challenges the food industry to support the public in making healthier choices in an effort to reduce rising levels of obesity and diet related illnesses.

Perry Scott Nash will provide further details of this scheme, which will begin in the summer, so watch this space!



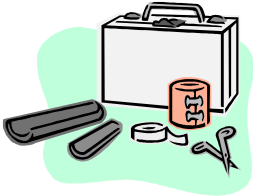
THE A-Z OF FOOD SAFETY

G is for.... Good Hygiene.

All employees are responsible for maintaining good standards of personal hygiene, especially food handlers. Examples of good hygiene practices include: frequent hand washing, covering cuts and boils with waterproof dressings, not handling food if you or anyone you have been in contact with have been sick with vomiting and diarrhoea, keeping raw and ready-to-eat food separate, not wearing jewellery when handling food, storing food at the correct temperatures, cooking food thoroughly and ensuring staff have received suitable training to enable them to carry out their work activities safely.

Perry Scott Nash Associates Ltd, Perry Scott Nash House, 2 Arlington Court, Whittle Way, Stevenage SG1 2FS
Tel: 01438 745771 Fax: 01438 745772 Email: info@perryscottnash.co.uk www.perryscottnash.co.uk





CHANGES TO FIRST AID AT WORK

UK employers have an obligation under the Health and Safety (First Aid) Regulations 1981 to make adequate and appropriate first aid provision for their workforce. The Health and Safety Executive (HSE) recommends that someone is able to undertake first aid duties at all times when people are in the workplace. Employers are required to carry out an assessment of first aid needs, with consideration of workplace hazards and risks and the size of the organisation to determine what first aid equipment, facilities and personnel should be provided. On 1st October 2009 the requirements for first aid training in the workplace will change. The changes to the regulation will mean that the current initial four day First Aid at Work (FAW) course will be shortened to three days and there will be a new qualification of Emergency First Aider in the Workplace (EFAW) that will require a one day training course. The FAW requalification remains unchanged at two days. The HSE will also strongly recommend that FAW and EFAW students attend an annual three hour Basic Skills Update course to keep skills fresh! Employers will not be required to retrain all their first aiders as soon as the implementation date is reached, and first aiders with a valid (FAW) certificate will only enter the new arrangements when their certificate expires. Generally speaking, FAW trained first aiders will be required in higher risk premises; lower risk premises may only require EFAW trained staff, but this will be dependant on other factors. Further information will be available from the HSE nearer the time of implementation. The HSE recently carried out a review of first aid in the workplace and found that although first aid awareness was good, compliance was found to be more "in spirit" rather than to the letter of the regulations. The first phase of the review, found that the majority of respondents considered non-employees/members of the public when assessing their first aid needs, and employers in workplaces with a large public presence, e.g. places of entertainment, generally made first aid provision for them. In smaller businesses where resources are limited, first aid provision for non-employees may not be feasible. For the second phase of the review, the HSE questioned whether employers should continue to cater for the first aid needs of the public voluntarily or whether this should be made compulsory. The majority were in favour of maintaining the current position, and the HSE concluded that there was already a good voluntary response, especially in sectors dealing with large numbers of the public. In addition, moving to a compulsory regime would require a change to primary legislation and it would place an unreasonable burden on small businesses. First aiders were also concerned about litigation meaning some would reconsider volunteering to undertake their duties if they were legally obligated to provide first aid to the public, therefore, following the review of the First Aid Regulations, the HSE will **not** be seeking to make provision of first aid for the public a compulsory requirement. In its guidance, HSE will continue to strongly recommend that employers should consider the public when conducting their first aid needs assessment and provide first aid for them. Perry Scott Nash will keep you updated on how the regulations progress.

RECENT PROSECUTIONS IN BRIEF

Customer falls through cellar hatch!!

A Patisserie chain was ordered to pay £27,000 after a customer fell 12 feet through an open delivery hatch. Staff had ignored guidelines by not highlighting the open hatch using barriers or warning signs and by not having two staff members available to supervise the operation. The customer fell through the unmarked hatch tearing knee ligaments. Any activity such as this should ideally be carried out before the premises opens, so the risk of injuries is minimised. Staff should also be fully trained and aware of any associated risk assessments to ensure the activity is carried out safely.

Major fine for dumping rubbish!!

An electrical wholesaler has been given a record fine for allowing huge amounts of waste to build up outside their premises over a year. Staff at the store continually gave the council excuses about cardboard, commercial waste and discarded fridges outside the store. The council were initially told that the waste had been fly tipped by an unknown culprit. Further investigations identified that the waste was being added to by the company, including a large sign bearing the company's name! In December, the firm pleaded not guilty, however, were found culpable by the magistrates and fined £24,000 for five separate offences. Costs of £1,164 were also imposed along with a £15.00 surcharge. All premises must ensure that they have suitable arrangements in place for the disposal and collection of their waste. Local authorities often carry out undercover patrols and gather evidence where breaches are identified. This evidence is then used for prosecutions.

Perry Scott Nash Associates Ltd, Perry Scott Nash House, 2 Arlington Court, Whittle Way, Stevenage SG1 2FS
Tel: 01438 745771 Fax: 01438 745772 Email: info@perryscottnash.co.uk www.perryscottnash.co.uk

