

SIMPLY SAFE – August 2009

SWINE FLU...WHAT'S THE LATEST?

The government admits it can no longer contain swine flu, and has moved to the treatment phase, which will concentrate on managing the outbreak. The full impact on employers is yet to be felt in the UK, with many anticipating that the autumn will bring an increased number of cases. Therefore, it is vital for employers to put measures in place to keep their businesses running while complying with their legal obligations and without compromising the health and safety of their employees. The more your employees know about swine flu and how to prevent infection, the more resilient your business will be - therefore communication is the key. Ongoing training to inform employees of the signs and symptoms as well as continuous good hygiene practices are the main priority. The main symptoms of swine flu are a fever or temperature over 38°C or 100.4°F, coupled with two of the following: unusual tiredness, headache, runny nose, sore throat, shortness of breath or cough, loss of appetite, aching muscles, diarrhoea or vomiting. Any confirmed cases must be excluded from the workplace and anyone exhibiting symptoms must seek medical advice – especially if they are in any of the following high risk groups:

- people with chronic lung disease including people who have had drug treatment for their asthma within the past three years
- people with chronic heart disease, chronic kidney disease, chronic liver disease or chronic neurological disease
- people with suppressed immune systems (whether caused by disease or treatment)
- people with diabetes
- pregnant women
- people aged 65 years and older
- children under five years old

The National Pandemic Flu Service has just been launched and their dedicated website and call centres will take the pressure off GP surgeries and hospital A&E departments. Online and/or by phone, your employees can quickly check their symptoms, receive a diagnosis and get access to medicines if deemed necessary. The National Pandemic Flu Service is available by phone on 0800 1 513 100, minicom/textline 0800 1 513 200 or www.direct.gov.uk/pandemicflu. Perry Scott Nash will continue to send out updates to keep you abreast of any changes but if you need further advice please do not hesitate to contact our Client Services Team on 01438 745771.

ASK THE EXPERT.... Can I get swine flu from eating pork?

No....Swine flu does not pose a food safety risk to consumers and it has not been shown to be transmissible to people through eating properly handled and cooked pork and pork products. The primary risk of infection is through inhalation of the virus particles. Food handlers should continue to follow normal food hygiene precautions when handling, preparing and cooking all foods, including cooking raw meat to 75°C. Personal hygiene should also be maintained with frequent hand washing using antibacterial soap and hot water, and cleaning practices should always include the use of sanitisers to ensure that hand and food contact surfaces are adequately disinfected.

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



DANGEROUS MACHINERY TRAINING

All employees must receive training to carry out their jobs safely and any dangerous machinery used will require specific training. Employees must be trained on induction – before using the equipment, and training should be refreshed regularly. Training should be practical, showing the employee how to use the equipment safely and where guards are fitted to the machines, employees must be shown where they are, how they work and how to test them before each use. If Personal Protective Equipment such as gloves or goggles are used with the equipment, this must also be covered during the training. Employees under the age of 18 must not be permitted to use any dangerous machinery, and this should be clearly identified in the young person's risk assessment. All training must be recorded and signed by both the trainer and the employee. The following is a list of dangerous machinery equipment you may have in your premises:

- Meat slicer
- Deep fat fryer
- Vacuum packing machine
- Hand held power tools e.g sanders, saws, grinders, drills etc...
- Bailer or compactor
- Decarboniser
- Cooking equipment e.g. salamanders, griddles, clam grills etc...
- Commercial food mixer
- Electric carving knives and kitchen knives
- Blow torch
- Pressure washer
- Blender
- Commercial cheese grater
- Food processor/Robocoupe

This list is not exhaustive therefore you should carry out an audit of your premises, identify all dangerous machinery and make a list of their location. Check training records to ensure that any employees using the machinery have received training on induction and that this training has been refreshed regularly – it is recommended that this is carried out every six months. All dangerous machinery must also be accompanied by a risk assessment identifying the hazards and control measures which employees must read and understand.

RECENT PROSECUTIONS

Employee severely burnt in fryer accident - £47,000 fine

An American restaurant chain was ordered to pay £47,000 in fines and costs after an employee received second-degree burns when his hand slipped into a deep fat fryer. The 25 year old Czech employee had only been in the country for a few days when he got the job, and spoke little English. He was inadequately trained in health and safety procedures and the investigation exposed training records that had been fabricated, deficiencies in the company's approach to health and safety and an inadequate risk assessment for the fryer. In a similar incident in 2004, the company was fined £18,000 plus £17,000 costs in a similar incident involving a Portuguese teenager.

Hotel admits spreading Salmonella - £40,000 fine

Two co-directors of a hotel were fined £40,000 and ordered to pay £5,500 costs. They pleaded guilty to 17 food hygiene breaches and selling food which was considered injurious to health, and on seven counts of supplying food deemed unsafe and unfit for human consumption due to the contamination of salmonella bacteria. An investigation was carried out after the Council received complaints from members of the public who became ill after eating at the hotel's restaurant. The cause of the outbreak was linked to the use of raw shell eggs in uncooked foods, including mayonnaise, ice-cream, hollandaise sauce and Kiwi Parfait dessert. In preparing the food, the business had not followed its own documented food safety procedures, based on HACCP. 17 people, including two children, tested positive for salmonella, with some symptoms lasting for up to three weeks or more. This case underlines that raw shell eggs should not be used in uncooked or lightly cooked foods as it is not possible to guarantee that any egg is free from salmonella bacteria.

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

