

# HASAWA (1974)

Protects Employers & Employees

Protects the H&S of public who buy items

Safe premises & equipment

H&S policies

Training

Risk Assessments / HACCP

COSHH

Fire precautions

COSHH  
CUPBOARD  
Caution  
hazardous  
chemicals  
stored here

## ENVIRONMENTAL HEALTH OFFICER

# HACCP: 5 step risk assessment:

1. Identify hazard

2. Who could be harmed? How?

3. Evaluate the risk to reduce it

4. Record & Implement

5. Review & Update

Links to...

# THE FOOD SAFETY ACT (1990)

Ensures that:

All food is safe to eat

Honestly presented

Meets EU requirements

FOOD SAFETY

shops

restaurants

manufacturers

kitchens

Supermarkets

FOOD LABELLING  
& ADVERTISING

FOOD COMPOSITION (DIFFERENT INGREDIENTS)

# FOOD HYGIENE REGULATIONS (1995)

To prevent outbreaks of food poisoning in 3 areas:

## PREMISES:

Clean  
Hot/cold water  
Toilets  
First Aid  
Good Storage  
Ventilation

## PERSONAL HYGIENE:

Footwear  
Uniform  
Headwear  
Personal habits  
Good health  
Cleanliness

## HYGIENE:

No animals  
Cleaning schedules  
Food disposal



Links to...

# ENVIRONMENTAL HEALTH OFFICER

EHO enforces various food acts by looking at:

- Staff
- Processes in the workplace
- Food storage
- Equipment
- Food temperatures

They follow up complaints

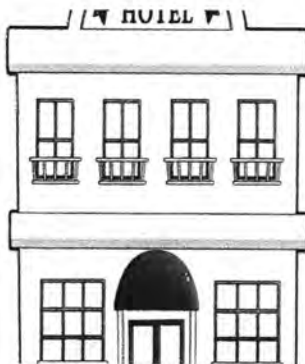
They follow up outbreaks of food poisoning



They have the power to:

1. Inspect premises any time
2. Inspect food
3. Collect samples for analysis
4. Issue improvement notices
5. Close dirty premises immediately
6. Impose fines
7. Take legal action

EHO's also cover:



**H&S of  
Premises**  
(accidents  
in the  
workplace)



**Environmental  
Protection**  
(noise, smell,  
dust complaints)



**Housing**



## The role of the environmental health officer (EHO).

Environmental Health Officers (EHOs) are employed to look after the **safety and hygiene of food through all the stages of manufacture or production from distribution to storage and service.**

**Environmental Health Officers (EHOs) enforce many Acts (laws). These include:**

### 1. *The Food Safety Act.*

- This covers food safety from the **manufacturer or producer to the point of sale**. This might involve different companies or premises e.g. suppliers, manufacturers or kitchens, shops or restaurants.



### 2. *The Food Composition Regulations.*

- This specifies what ingredients **CAN** or **CANNOT** be used in the manufacture of foods e.g. bread, breakfast cereals and use of additives.



### 3. *The Food Safety Act (General Food Hygiene) Regulations.*

- This ensures food producers **HANDLE** all food hygienically.



**Environmental Health Officers (EHOs) enforce many Acts (laws). These include:**



**4. The Food Safety Act (Temperature Control) Regulations.** These identify:

- Specific temperatures at which to store or hold food.
- Freezers from  $-18^{\circ}\text{C}$  to  $-24^{\circ}\text{C}$
- Chillers from  $3^{\circ}\text{C}$  to  $8^{\circ}\text{C}$
- Fridges from  $1^{\circ}\text{C}$  to  $5^{\circ}\text{C}$
- Cooked core temperature at  $75^{\circ}\text{C}$  or above
- Hot holding above  $63^{\circ}\text{C}$



**Environmental Health Officers (EHOs) will look at:**

- **Staff** – properly dressed, suitable protective clothing, clean nails, no jewellery, hair covered or tied back, good hygiene habits.



- **Processes in the work place** – handling of food, use of equipment, use of colour coded boards, washing up, disposal of waste (covered bins) Entrances and exists not blocked. Correct storage of chemicals, first aid provided and accessible, cleaning schedules evident, evidence of staff training.





- **Storage of food** – fridges, freezers and dry stores. Are they the correct temperature, clean, tidy and orderly? Does the kitchen have good systems in place, e.g. stock rotation and temperature logs?
- **Equipment** – this should be clean, well maintained and with safety notices if appropriate. Guards on machines eg, bacon slicer, staff trained to use machinery. Fire doors not damaged, running hot and cold water.



- **Facilities** – provision of staff toilets with hot and cold water nail brush, hand washing facilities, hand drying facilities, notice 'now wash your hands'.
- **Temperature of Foods** – the use of probes to check food is at the correct temperature.
- **Think of an EHO as 'Mr Nosey'**. He/she will look at everything to make sure food is safe and not going to give a customer food poisoning. This ensures food producers **HANDLE** all food hygienically.

## Consequences of not complying with EHO

- For the food premises owner:
- Can give a 'timed warning' and will return to see improvements eg crack in sink(minor offences)
- Can serve a 'notice to improve' and close the business down (loss of earnings and reputation).
- Can seize 'unfit food/records' and use as evidence in a court case.
- Can prevent owner from managing any other food businesses, £20,000 fine, taken to court to face legal proceedings and ultimate jail.

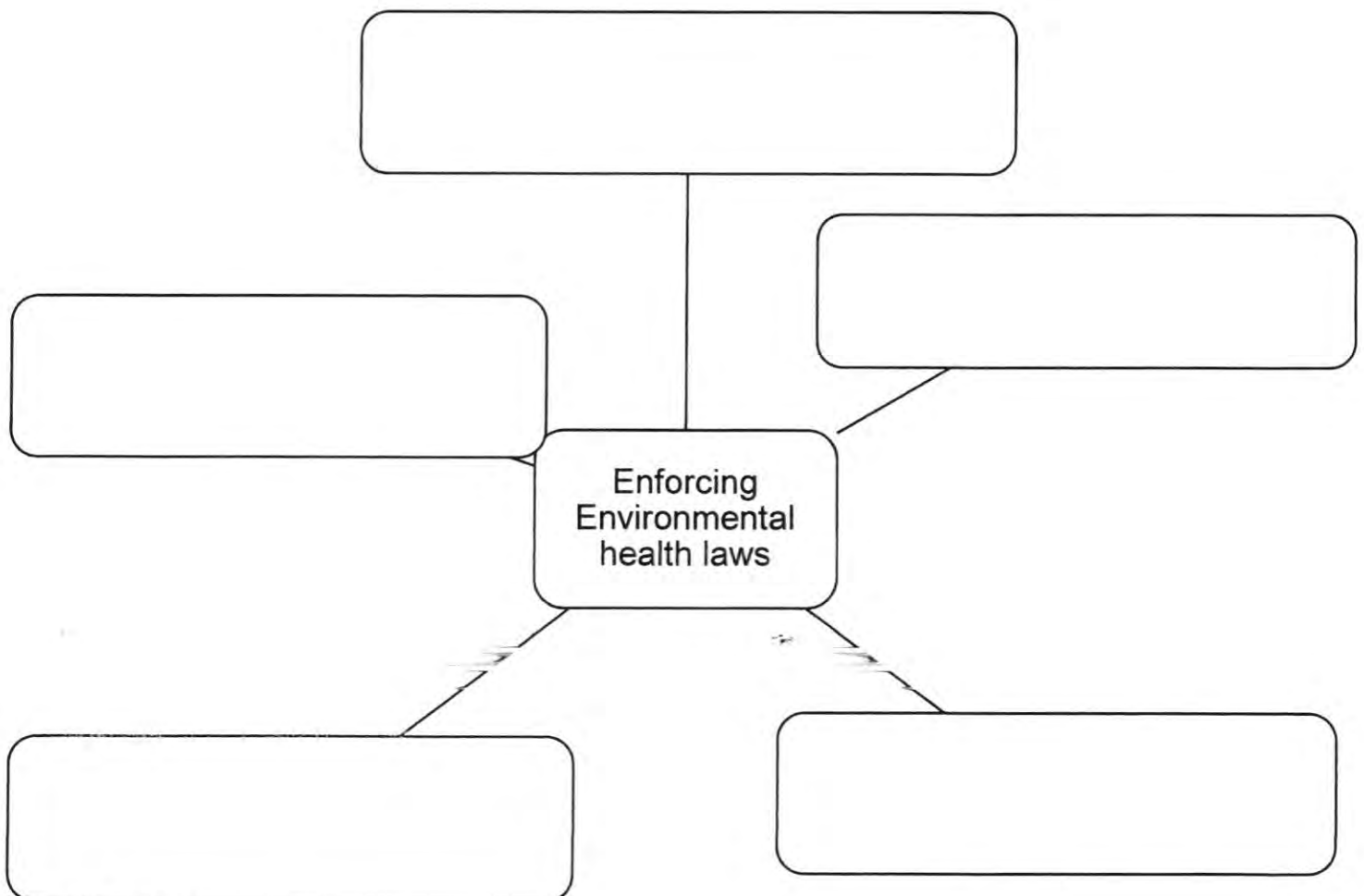
- **For the employee** – can serve an '**on the spot fine**' eg, smoking or personal hygiene breach.
- lack of self esteem if working in dirty, unclean premises, *loss of earnings if closed down, loss of earnings (hours) if customer numbers fall.*
- **For customer** – increased risk of food poisoning from unhygienic premises and poor practices.



## AC 4.2 Environmental Health Officer- roles and responsibilities

Responsibilities of Environmental Health Officers	

### Role of EHOs in the Hospitality and Catering industry.



## Legislation enforced by EHOs

The Food Safety Act

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The General food hygiene Regulations

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The Temperature control Regulations

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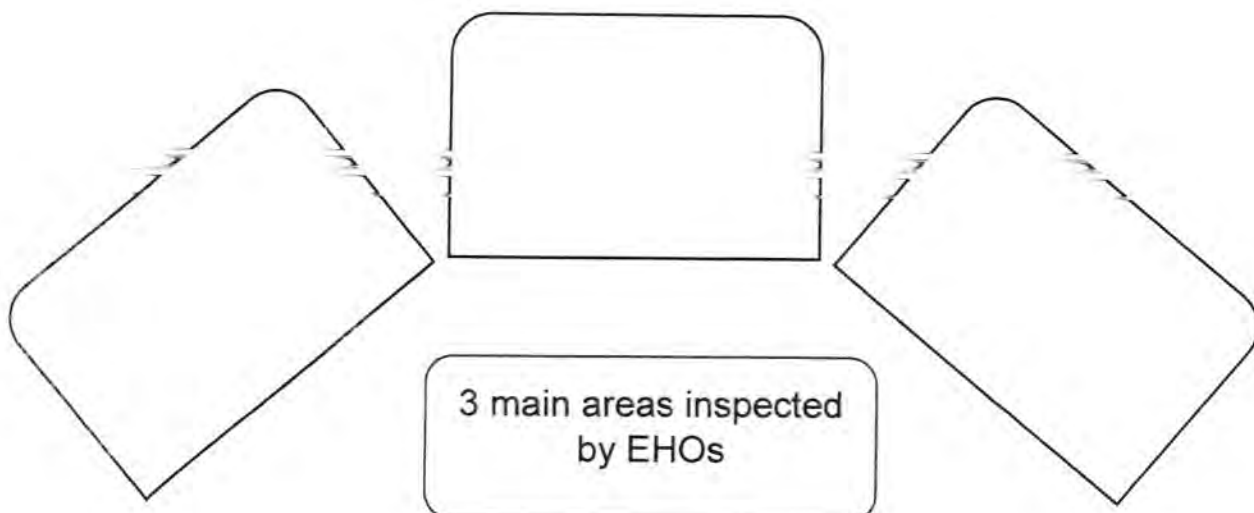
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The food composition Regulations

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EHOs have the following powers:

- 1.....
- 2.....
- 3.....
- 4.....
- 5.....
- 6.....

### Food premises must

- Be well maintained
- Be regularly checked
- Have lockers for employees
- Have hand wash facilities
- Have clean cloakroom and toilet facilities
- Have first aid available
- Have clean storage areas
- Have temperature controlled fridges and freezers
- Have equipment that is clean and in good working order
- Be free from pets and pests etc

### Food handlers must

- Have regular training in food safety
- Be dressed in clean 'whites' or other uniform
- Have hair tied back (and ideally wear a hat)
- Have short, clean nails – no nail varnish or jewellery
- Be in good health (no upset stomachs)
- Have 'good' habits, e.g. no coughing or sneezing over food
- Wash their hands after handling raw meat, after blowing nose, after going to the toilet etc
- Cuts should be covered with a blue plaster

### Food hygiene practices

- Food deliveries should be checked thoroughly
- Food should be labelled and stored correctly (in freezers, chillers, fridges and dry stores)
- Food should be rotated (first in first out)
- Care should be taken with temperature control in the kitchen (i.e. food kept out of the danger zone of 5-63oc)
- Food should be prepared quickly and as close to cooking as possible
- Food should be maintained at above 63oc
- Temperature of cooked food needs to be at least 75oc
- Food should be cooled below 5oc
- Food should be kept in hot soapy water if there is no other option

What problems can you see here and why might they cause illness?



What powers does the EHO have if they see unsafe practice like above?

For the bottom photographs – why are these good examples?



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What are the consequences of poor inspection results?

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Explain the use of the Food Hygiene rating scheme

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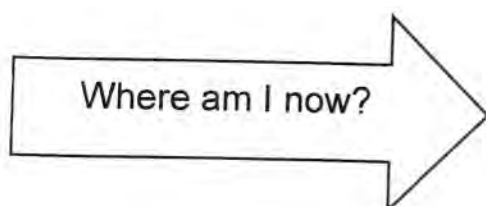
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*Explain how an EHO would investigate an outbreak of food poisoning (6 marks)*

What are the roles and responsibilities of an EHO?



Be able to state several of the roles of an EHO in basic form



Explain the main features of each role



Be able to relate the role of an EHO to the wider industry



Date .....

1. Environmental Health Officers are concerned with hygiene and safety of all food and food premises.

- (a) Discuss the areas an Environmental Health Officer (EHO) would look at when making a routine visit to food premises. (6)

[illegible]

- (b) Assess the consequences of not complying with EHO recommendations for improvement. (6)

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