

# FoodWise

BABERGH'S FOOD SAFETY AND HYGIENE NEWSLETTER

ISSUE 7

## Firth's Focus



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Welcome to the Summer 2006 issue of FoodWise – Babergh's newsletter for food businesses. If you're one of the 300 or so business proprietors or managers who attended a seminar on the new food regulations, I hope you found it helpful. We were delighted at the response which we estimate has enabled us to offer advice to more than half of our small caterers and a significant number of other food businesses across the district. If you were unable to attend and want to know more, read on...

The issue of imported foods is topical at the moment as avian flu comes ever closer to the UK. Contaminated poultry meat is one possible route for the virus so it is essential that we control the import of foods from outside the European Union. Failure of these import controls could have disastrous consequences for plant, animal and human health in the UK. If you import foods for your business, or even if you import food for your personal use, you need to read the article on page 3.

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## Safer food, better business for Suffolk

Babergh District Council, in conjunction with the Suffolk Food Liaison Group, has run three successful business seminars in Ipswich and Lavenham. The aim was to brief small businesses on the requirements of the new food regulations which came into force on the 1<sup>st</sup> of January this year.

Over 300 small business owners heard presentations on the significant changes in the law and in particular, the new requirement for all food businesses to prepare documented procedures based on HACCP principles.



Everyone who attended the seminar was able to pick up a copy of the **Safer Food Better Business (SFBB)** pack for caterers and to express interest in attending one of the more detailed workshops which are to be held at a later date.



The provision of the seminars and workshops has been made possible by the Suffolk Food Liaison Group securing £90,000 of funding from the Food Standards Agency. Local authorities and county food groups were encouraged to put together bids for funding last summer, and during September grants totalling £5.5 million were distributed to the successful bidders. This has enabled the Suffolk authorities to offer 17 free business briefings across the county, which are to be followed up by smaller workshops to provide more detailed training on use of the SFBB pack. Such has been the response to the business briefings that a few additional

sessions have been arranged where demand has been high.

Feedback from those attending the briefings has

been positive, with many commenting that they have appreciated the opportunity to find out what the changes in the law mean to them and the help that is available in the form of the SFBB pack.

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