

**Talking point: should information on food enforcement be available to the public?**

*You've just had a really good inspection. The EHO is pleased with standards of hygiene on your premises. Should Babergh be able to make that information available to the public – perhaps by publishing a 'league table' of food businesses in the district on it's website? It would be a really good selling point for your business. Another premises may be subject to a number of Improvement Notices as satisfactory standards are not being maintained. Do the public have a right to know how well the food businesses in the district comply with food hygiene legislation? Or should such matters always remain private between the business and the inspector? How would you feel if problems found during an inspection of your business could be made public? At present we have to maintain such matters confidential, and there is no sign that this will change in the near future. But is that how it should be?*

**Email your views and opinions to [foodwise@babergh.gov.uk](mailto:foodwise@babergh.gov.uk)**



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# FOUNDATION CERTIFICATE IN FOOD HYGIENE

**Presented by Babergh District Council in conjunction with the Chartered Institute of Environmental Health**

This qualification, which is appropriate for all who handle open high risk foods through the course of their work activities, is recognised as satisfying the legal requirement for training as set out in the Food Safety (General Food Hygiene) Regulations 1995

The course fee of £50 per person includes a copy of the course text 'Food Safety – First Principles'

Courses are run in Hadleigh and Sudbury regularly through the year, and in-house courses can be arranged on request.

For further details or to request a booking form, call Julie Wallis on 01473 825705



- 1. Diarrhoea
- 2. One and a half hours
- 3. 8°C
- 4. A rat infestation
- 5. No, it is an offence to use or keep for use food that has passed its Use By date
- 6. 63°C
- 7. Spores are a resistant phase of bacteria that protects the bacteria from adverse conditions such as heat or chemicals. Because spores can survive cooking, food must always be either eaten straight away, kept hot (see Q6) or cooled rapidly (see Q2), otherwise they may turn back into bacteria which can cause food poisoning.
- 8. A sanitising chemical (eg Dettol) or hot water (over 80°C) 9. 48hrs after you have been free of symptoms (without taking any medication) 10. -18°C

**Answers**