

(continued from page 1) eggs thoroughly. *Salmonella* is easily killed by heat, so thorough cooking of eggs and food containing eggs will ensure that they are safe to eat.

- Dishes containing raw or lightly cooked eggs pose a risk to consumers. Where a recipe requires raw or lightly cooked egg (eg mayonnaise, marzipan, icing, ice cream, meringue and some sauces) pasteurised egg should be

used. This is readily available in liquid form, either chilled or



frozen.

- Where pasteurised egg cannot

be used (eg poached and soft-boiled eggs) the risk can be reduced by using good quality, fresh eggs, and eating immediately after cooking. However for vulnerable consumers, ie babies, pregnant women, the elderly and the sick, eggs should always be thoroughly cooked.

For further advice contact:
John Rainer, Senior Environmental Health Officer (01473) 825884 or john.rainer@babergh.gov.uk

Campaigning on the 4 Cs

The Food Standards Agency's (FSA) Hygiene Campaign was launched in February 2002 and aims to raise awareness of hygiene issues amongst food business and the public. The FSA hopes that the campaign will help achieve its target to reduce the number of food poisoning cases by 20% by 2006.



FOOD STANDARDS AGENCY

the 'Four Cs': *Cleaning, Cooking, Chilling and Cross-Contamination*, graphically illustrating the dangers lurking in every kitchen and how they can easily be avoided. It should be viewed by all food

handlers and can be used for refresher training as well as part of induction training for new staff.

Following phase 1 of the campaign earlier this year, which consisted of information packs for caterers and a number of adverts on television and in trade magazines, the campaign has now moved into phase 2. All caterers should have received a copy of the FSA video 'Bacteria Bites Business'. This eight-minute film dramatises

If you haven't received a copy, contact the Food Standards Agency on 0845 606 0667, minicom 0845 606 0678, fax 020 8867 3225 or email foodstandards@eclogistics.co.uk, or visit the FSA website at www.food.gov.uk. The 'Safer Food Better Business' pages on the website also contains lots of other tips and advice for caterers on good hygiene practices.

SEMINARS FOR FOOD BUSINESSES

Can we help you with a training need? Would you find a seminar on one of the following topics helpful:

- hazard analysis
- food poisoning and food businesses
- 'An Inspector Calls': how to get the most from food hygiene inspections

If you would be interested in attending a seminar on one of the above topics or if you would like to suggest a topic for a seminar please contact Environmental Services at Babergh District Council.

For further advice contact: Emma Richbell, Technical Officer (01473) 825703 or emma.richbell@babergh.gov.uk