



**Corks Lane
Hadleigh
Ipswich IP7 6SJ**

**MEDIA RELEASE
27th August 2003**

BABERGH WARNS FOOD BUSINESSES OF THE 'UNKNOWN BACTERIA'

Babergh District Council has published the second issue of FoodWise – its newsletter for local food businesses with a strong warning about the dangers of Campylobacter.

“In many respects, Campylobacter is the unknown bacteria, but it accounts for nearly three times as many cases of food poisoning as Salmonella and E coli combined” explained Emma Richbell, Babergh’s Technical Officer (Commercial).

“In this issue of Foodwise, we are trying to raise the profile of the bacteria, including its sources, its effects and how to control it, so that Babergh’s food businesses are both forewarned and forearmed” she added.

The second issue of FoodWise, which is distributed to each of Babergh’s approximately 850 food handling businesses, also provides advice as to what firms can do if they are involved in a suspected food poisoning outbreak. In addition, there are articles testing owners’ food hygiene knowledge and seeking feedback as to whether enforcement action against businesses should be made available to the public.

“FoodWise exists to provide food businesses with timely and accurate information and advice. As such it aims to help promote best practice in food hygiene and to ensure that Babergh’s food businesses are amongst the safest in the country” concluded Ms Richbell. ENDS

For further information: Paul Simon, Communications & PR Officer (01473) 826634