Risk and Regulation:
New Thinking on Food Hygiene and Enforcement

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The EHO at Work
THE FOOD STANDARDS AGENCY
Delivering Official Controls:

Food Hygiene Enforcement
Risk Funnel

E. coli in Raw Vegetables

E. Coli O157 in Raw Meat

Campylobacter in Raw Chicken

Distribution / Processing / Manufacturing

Catering and Retail

Consumers
Research

_Determining exposure assessment and modelling risks associated with the preparation of poultry products in institutional catering and the home_, 2001 W. A. Harrison*, C. J. Griffith* and D. Tennant, Research carried out on behalf of the FSA.  


_National Hand Hygiene NHS Campaign Compliance with Hand Hygiene - Audit Report_ 2007  


_Assessment of Food Safety Practices of Food Service Food Handlers (Risk Assessment Data): Testing a Communication Intervention (Evaluation of Tools)_ Chapman, Benjamin; Eversley, Tiffany; Fillion, Katie; MacLaurin, Tanya; Powell, Douglas. Journal of Food Protection Volume 73, Number 6, June 2010, pp. 1101-1107(7)
E. COLI O157,
CONTROL OF CROSS-CONTAMINATION:

Guidance for food business operators and enforcement authorities
Why E. coli O157?

- It can lead to serious, untreatable illness and even death;
- It is reported to have a very low infective dose (less than 100 bacteria can cause illness);
- It has the ability to survive refrigeration, freezing and environments which have a low pH or reduced water activity.
Cross Contamination Guidance

Implementing complete, permanent physical separation of equipment, areas, surfaces and food handlers is the safest, most reliable way to control cross contamination.
Cross Contamination Guidance

Dual use equipment (i.e. raw and rte) can be accepted – but only if disinfected using heat.
Cross Contamination Guidance

Equipment used with ready-eat-food cannot be cleaned and disinfected in the same sinks – at the same time – as raw food equipment.
Cross Contamination Guidance

Where chemical cleaning and disinfection is used as a control for the hazard of cross contamination, the disinfecting chemical must satisfy the standard of either BS EN 1276 or BS EN 13697
Cross Contamination Guidance

Where Chemical cleaning and disinfection is used as a control for the hazard of cross contamination, the item being disinfected must be visibly clean prior to the disinfection stage.
Cross Contamination Guidance

Work surfaces can be used for both raw and ready-to-eat food handling. But, they must be cleaned and disinfected to BS EN standard between such uses.
Cross Contamination Guidance

Complex equipment must never be “dual use”, i.e. used for both raw and ready-to-eat foods.
Hand washing must be conducted vigorously, consistently to a prescribed standard.
What Happens Next?

Engagement:

- with Business
- with Architects
- with training providers
- with manufacturers of cleaning chemicals
What Happens Next?

Enforcement:

- Cross contamination-focused Inspection
- Remedial Action Notices
- Seizure or Disposal of Food
Food Hygiene in a Recession - Glasgow

- Enforcement Actions
- Resources
- Engagement with Business

High

Low

2000

2012
New Thinking?