

Supervising Food Safety (Level 3) - book

21st Edition September 2024

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The following updates have been made to the 21st edition of this publication.

Page No	Update comments
6	<p>Ready-to-eat raw foods has been updated as follows:</p> <p>Ready-to-eat raw foods Unfortunately, an increasing number of outbreaks of foodborne illness are attributed to the consumption of raw, ready-to-eat foods, which are often stored at ambient or cool temperatures prior to preparation, for example, salad vegetables, tomatoes, melons, berries and unpasteurised apple juice. As these foods do not usually support the rapid multiplication of pathogens, the organisms usually involved are capable of causing illness in very low numbers, for example, viruses, Shiga toxin-producing E. coli O157, Shigella and parasites. Sewage contamination, polluted irrigation water or bad hygiene practices during harvesting are the most likely causes of outbreaks.</p> <p>Salmonella outbreaks have been associated with cut melon, cut tomatoes, prepared salads and apple juice. Ready-to-eat raw foods should be washed, preferably disinfected and, as good practice, stored under refrigeration. After washing, disinfecting, cutting and preparation, salads and fruit should be treated as high-risk and stored under refrigeration below other high-risk food, such as cooked meat.</p> <p>Raw foods (intended for cooking/processing) Raw foods are often contaminated with large numbers of food poisoning bacteria, for example, raw meat, milk, poultry, eggs and root vegetables contaminated with soil. If raw foods are perishable, they should be stored in a separate refrigerator or below high-risk and ready-to-eat foods in a general refrigerator. Raw food may present a serious risk of food poisoning if not heat-treated or cooked thoroughly, especially poultry, meat, fish and milk. Products that are made with raw egg and not heat treated, such as mayonnaise and mousse, bivalves, such as raw oysters, and steak tartare, should be considered as high-risk foods. The latter two foods should be stored below prepared salads and fruit in general purpose refrigerators.</p>
7	<p>The following statistics/graphs have been updated:</p> <p>Notifications of Food Poisoning in England (2016-2023)</p> <p>Laboratory Isolations of Salmonella in Scotland (2012-2021)</p> <p>Cases of Campylobacter in Ireland (2014-2023)</p>
15	<p>The following paragraph has been updated:</p> <p>Cross-contamination can be defined as ‘the transfer of hazards from contaminated surfaces, including raw food, equipment and hands to other surfaces and ready to eat food/raw food’, for example, hands not washed between raw and cooked food preparation, or using the same equipment or work surfaces for raw and high-risk food.</p>
28	<p>The following text has been updated:</p> <p>All staff should be aware of the action to take in the event of a customer experiencing an anaphylaxis (severe allergic reaction as a result of a susceptible person eating a food containing an allergen). It is good practice for some staff to be trained to use adrenalin auto-injectors and for the business to have child and adult injectors.</p>

	<p>(The customer may have their own injector but they may have collapsed or forgotten it.)</p> <p>Adrenalin injection is a life saving intervention that should be administered as quickly as possible. An ambulance with a paramedic should be called using the emergency number. You should explain that the customer could have anaphylaxis (pronounced 'anna-fill-axis').</p>
53	<p>The following information for people with typhoid or paratyphoid has been updated as follows:</p> <p>People with typhoid or paratyphoid must not handle food. Local authorities investigate and often require them to stop working with food until stool tests are negative (usually for at least 3 months). If a food handler is still excreting the bacteria but is well, they might be able to work in a non-food handling role after discussion with the local authority environmental health department.</p>
68 and 69	<p>The following content has been updated to:</p> <p>Thawing of frozen food</p> <p>Many foods can be cooked safely from frozen. In the US, even whole birds are cooked from frozen. The manufacturer's instructions should always be followed. High-risk frozen food should be thawed under refrigeration. Raw food, such as poultry can be thawed under refrigeration but cross-contamination is a risk in general purpose refrigerators. It takes much longer to thaw poultry, at 1°C than it does 7°C and if food is not completely thawed, ice is likely to be present at the centre. The heat from subsequent cooking will be used to melt the ice and not to raise the internal temperature above that required to destroy pathogens. In these situations, the traditional cooking time should be extended and it is essential to check that a core temperature of 75°C has been achieved. Thawing at room temperatures (20°C) for a few hours doesn't result in significant growth of surface pathogens, and these will easily be destroyed if cooking to a core of 75°C. (https://animalscience.psu.edu/outreach/programs/meat/pdf/thawingambienttemp.pdf)</p> <p>Thawing of frozen poultry is best carried out in a thawing cabinet or at 10°C to 15°C in a well-ventilated area entirely separate from other foods. Cold running water may be used but care must be taken to avoid contamination of the sink and surrounding surfaces. Thawed food which is not required for immediate use, should be marked with a new date code and stored under refrigeration.</p>
101	<p>The following content has been added:</p> <p>Users should bear in mind that disinfectants will have no material effect on allergen residues. In this regard, effective cleaning is more important in decontaminating a surface that has been in contact with allergenic residue.</p>
130	<p>The following content has been updated to:</p> <p>Internal food safety inspections</p> <p>Ensuring that your food business is producing safe food free from contaminants, that you comply with legal requirements and that your food safety management system is working effectively are three very important reasons for undertaking regular internal food safety inspections. It is the responsibility of the food business to produce safe food and businesses should not rely on an annual inspection by an enforcement officer or an auditor, or the absence of a food poisoning outbreak to confirm standards are satisfactory.</p> <p>The vast majority of food businesses, especially catering and retail businesses, will not be utilising an ISO or similar standard (other than a food safety management system) and, unless they write their own standard, arguably, they will not be able to 'audit' their business and consequently will need to rely on an 'internal safety inspection' as outlined in this subsection.</p> <p>Internal inspections should be carried out around once per month in addition to daily opening and closing checks. In most businesses, this will usually require a checklist based specifically on their own procedures. Most food handlers who are given the responsibility of carrying out internal inspections will have very little experience of inspecting and it is recommended they have a Level 3 food safety qualification and have received theoretical</p>

	and practical training. The Highfield Level 3 Award in Effective Auditing and Inspection would be a good starting point. (See Effective Auditing and Inspection - Appendix 3).
141	The implementation of HACCP (12 logical steps) – steps 2 and 4 have been updated with a new image of the process flow diagram.
153	Chapter 13 Food safety legislation has been reviewed, revised or content added. A full read through of this chapter is recommended.
171	The following definitions have been updated: Critical control point A step at which a control measure or control measures, essential to (CCP) control a significant hazard, is/are applied in a HACCP system. Cross-contamination The transfer of hazards from contaminated surfaces, including raw food, equipment and hands to other surfaces and ready-to-eat food/raw food.
173	The following definitions have been updated: Risk (danger) zone of bacterial growth The temperature range within which there is a risk of pathogenic bacteria multiplying and a risk of fines if high-risk food is kept inside this range for longer than is legally allowed. This range varies in different countries. Usually, 5°C to 60°C but in the UK is 8°C to 63°C. Toxins (bacterial) Poisons produced by pathogenic bacteria either in the food or in the body after consumption of contaminated food.

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