

## **EAST AYRSHIRE COUNCIL**

### **COMMUNITY SERVICES COMMITTEE – 9 NOVEMBER 2005**

#### **INTRODUCTION OF “EATSAFE” AWARD SCHEME**

##### **Report by Executive Director of Neighbourhood Services**

### **1. PURPOSE OF REPORT**

- 1.1 To advise the Committee of the introduction, in conjunction with the Food Standards Agency of “EatSafe” awards to local catering businesses.

### **2. BACKGROUND**

- 2.1 At the Community Services Committee meeting on 15<sup>th</sup> September 2004, the Committee agreed to take part in the CookSafe project to promote the introduction of Food Safety Management Systems within catering premises.
- 2.2 New EU Food Hygiene Regulations to be introduced in January 2006 will require food businesses to put into place Food Safety Management Procedures, and this project was designed to aid and assist small to medium businesses with implementation.

### **3. DISCUSSION**

- 3.1 EatSafe is a new scheme designed to promote excellence in Food Safety and is being administered by Local Authorities in conjunction with the Food Standards Agency throughout Scotland and Northern Ireland. Initially, the award is limited to catering premises to which the public have access
- 3.2 The “EatSafe” awards are a natural progression from CookSafe and are seen as a reward for those businesses which have taken advice in implementing a Food Safety Management Systems within their premises. This coupled with the other criteria of advanced training for staff and compliance with structural requirements within their premises mean that they are now operating hygiene standards over and above the present legal requirements.
- 3.3 So far three premises have been awarded Eatsafe Certificates, with more in the pipeline as they progress through the system The operators of these businesses have all participated in Seminars and training course in

“Cooksafe” and have accepted the offer of mentoring through the system by a member of staff. The awards are strictly controlled by the Environmental Health Service and if in the future standards drop then the award can be removed.

#### **4. FINANCIAL IMPLICATIONS**

- 4.1 All costs incurred in the participation in this project are recoverable from the Food Standards Agency.

#### **5. LEGAL AUTHORITY/IMPLICATIONS**

- 5.1 Although not yet a legal requirement, the purpose of this project is to ensure that all catering businesses will be offered assistance in developing systems which will ensure compliance with proposed legislation.

#### **6. POLICY IMPLICATIONS**

- 6.1 The implementation of this scheme is in accord with existing aspirations within the Council Plan.

#### **7. CONCLUSIONS**

- 7.1 This is an excellent opportunity to help and assist those people operating catering businesses within East Ayrshire to be recognised for reaching a standard of excellence in Food Hygiene. It should result in marked improvement in food safety within all sorts of catering premises so further protecting the general public by reducing the likelihood of food poisoning incidents occurring.

#### **8. RECOMMENDATIONS**

- 8.1 The Committee are recommended to:-
- (i) endorse our participation in the scheme; and
  - (ii) otherwise note the contents of the report

William Stafford  
Executive Director of Neighbourhood Services

WS/GM

18<sup>th</sup> October 2005

## **LIST OF BACKGROUND PAPERS**

1. EatSafe, a guide for catering Businesses
2. EatSafe, promoting excellence in Food Hygiene.

Any person wishing to inspect the background papers listed above should telephone 554021 and ask for Paul Todd.

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