

Feedback on issues - Peckham and Nunhead Community Council on 24 September 2012

Question	Responses
<p>Question 1: Lack of investment in African Caribbean businesses, resulting in the Asian community controlling the food of another (oppressed). What are the Council doing to enrich the African Caribbean community into providing food for their community, the current situation is unacceptable?</p> <p>Question 2: Health and Safety issues of concern regarding the current breaches of food quality and food handling standards: How often are Traders in Rye Lane required to update their food safety, food handling certificates?</p> <p>Question 3: How often does Trading Standards investigate the shops mentioned in Rye Lane, as the African, Caribbean community had complained with no results provided for the public?</p>	<p>Q1. Lack of investment in African-Caribbean businesses etc. The food safety team has no remit in this area. However, the team provide support and guidance to anyone wishing to start a food business in the borough so that there can be good standards of hygiene and food law compliance which benefits the viability of the business. Certificates with hygiene ratings from 0 to 5 (5 being the best) are issued to businesses to display on their premises. This encourages customers to support businesses with good hygiene standards and act as a driver for the poorer performing businesses to raise standards overall which improves economic prospects.</p> <p>Q2. There are 83 food businesses trading in Rye Lane which are currently on the food team records. Only two businesses have not yet had a food hygiene inspection or similar intervention. These will be planned shortly. All other businesses have been inspected and where necessary appropriate enforcement actions and follow up undertaken.</p> <p>The unregulated businesses are being targeted for inspection and regulation; however, opening times and access issues have hindered progress. Food businesses are inspected and regulated in accordance with national legislation and associated guidance. Food Law Code of Practice requires inspections or other interventions at food businesses to be based on established risk rating principles which define the frequency of inspections. In general, a number of different food safety and food standards work is carried out on a regular basis in Peckham and particularly Rye Lane as part of joint multi-disciplinary initiatives or specifically targeting known food law contraventions.</p> <p>There is no legal requirement for food business operators or food handlers to hold certificates of qualifications or training in food safety/hygiene. Instead, the law requires that they have sufficient knowledge of food safety equivalent to the work they are required to do. This can be achieved by supervision instructions and or training.</p> <p>Food enforcement officers routinely assess staff knowledge and awareness of food law requirements and where deficiencies are identified, they are required to undergo training or supervision.</p> <p>Q3. All complaints made to the food team about food or food premises are investigated by food safety enforcement officers and appropriate action taken to resolve the issue.</p> <p>In the last two years to 31 October 2012, the team received a total of 68 enquiries linked to food businesses in Rye Lane. 52 of these are complaints about food bought from businesses in Rye Lane or hygiene of the food premises itself. All have been investigated and resolved or complaint unsubstantiated.</p>

	<p>Over the two year period specifically for food businesses in Rye Lane, the team has issued 86 written warnings, served 12 Hygiene Improvement Notices, Closed two food businesses using Hygiene Emergency Prohibition procedures and successfully prosecuted one food business operator for food law contraventions. The prosecution resulted in fines and costs in the sum of £5,600.</p>
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