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## HOLIDAY EDITION of the GUT REACTION

Welcome to the **Holiday edition of the Gut Reaction**. This edition is a newsflash edition that focuses on popular items in the news and updates following the recent National changes.

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### Brexit – EU based food legislation to remain the same for now

Following the imminent UK exit of the EU, the Food Standards Agency (FSA) have clarified that the EU based food legislation remains in force and current requirements for business stay the same for the foreseeable future.

The FSA are currently looking at new ways of delivering food safety controls. More information is available at their website as part of the [Regulating our Future](#) campaign.

Have your say by emailing [futuredelivery@foodstandards.gsi.gov.uk](mailto:futuredelivery@foodstandards.gsi.gov.uk)

Join the conversation on [twitter](#) using the hash tag **#foodregulation**



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### Restaurant owner jailed for six years for killing peanut allergy sufferer

A [restaurant owner was jailed](#) for six years for killing a peanut allergy sufferer.

On January 30th 2014 Mohammed Zaman, restaurant owner, failed to tell Paul Wilson that there were peanuts in a groundnut mix used as an ingredient in the curry he ordered. This was despite the fact Mr Wilson insisted his chicken



tikka masala must be nut-free when he placed his order. Mr Paul Wilson had a severe peanut allergy and sadly died after eating the takeaway from Zaman's restaurant.

Weeks before Mr Wilson's death, 17-year-old student Ruby Scott, who also had a peanut allergy, fell seriously ill after eating from another of Zaman's restaurants. She was assured by staff that the meal would not contain peanuts.

Zaman was convicted of Wilson's manslaughter by gross negligence and six food safety offences at Teesside Crown Court.

### **What went wrong?**

Staff must be able to provide accurate allergy information if requested by the customer. This includes food sold in restaurants, takeaways and cafes.

Staff can either check the food packaging or you can put together this information in advance, for example an [allergy matrix](#) or [chef recipe card](#). This should then be available for the relevant staff.

If you have new staff ensure you include [free online allergy training](#) in the induction and if you change ingredients, use new suppliers or new dishes you should check your information is still up-to-date.

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## **New laws in force on tobacco and e-cigarettes**

New laws came into force in May 2016 on the packaging of tobacco products (particularly health warnings and standardised 'plain' packaging). Other changes include a ban on cigarettes or hand-rolling tobacco with a characterising flavour, and new rules on the advertising of e-cigarettes (which, generally speaking, is no longer allowed). See the [Trading Standards guidance](#) for more information.



### **Trading Standards guidance:**

Information for business about a range of trading standards and consumer protection legislation is available at: [www.businesscompanion.info](http://www.businesscompanion.info) Just search by topic.

## Meals on Wheels

If you're a mobile food vendor getting away from it all to an outdoor lifestyle of summer festivals and events then you might want to have a look at our [Dorset Mobile Food Vendors Guidance](#).



If you're new to the mobile food business you need to [register](#) with the Local authority where you are based. If you use your house to prepare food you need to ensure you can keep this separate from domestic arrangements and obviously can safely and hygienically store and prepare food.

If you are looking to trade from your vehicle on a pitch you will need permission of the landowner. If you are looking to trade from the road you should check out the Borough of Poole [Street trading webpage](#) as many roads are prohibited. You can also find out about local events at the [Poole Tourism website](#).

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## Solid Fuel Ovens

There is nothing tastier than an authentic cooked pizza or chargrilled steak but if you have a solid fuel oven installed in your business you need to take precautions to prevent the build up of smoke and noxious gases. This is because if the air is not properly ventilated there can be a risk from a build up of carbon monoxide. You should also ensure that the ventilation and ducting is properly and regularly cleaned so it can work effectively.



The HSE have recently published [new guidance](#) for solid fuel fired catering appliances. The guidance is also relevant to mobile solid fuel pizza ovens and BBQs and which is especially important when this equipment is used in a tent or marquee.

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## Reducing the risk of vulnerable groups contracting Listeriosis

### [Reducing the risk of vulnerable groups contracting Listeriosis](#)

This [new guidance](#) is specifically aimed at protecting vulnerable consumers in the healthcare and social care



setting. Although listeriosis is rare it can cause serious illness in vulnerable people and may result in fatal complications. *Listeria monocytogenes* is the bug that causes Listeriosis; it is found in the environment and on raw and cooked and ready to eat food. It can cause illness from eating raw untreated (uncooked food) or from post cooking contaminated. Unfortunately it can often survive and grow, albeit very slowly, at refrigeration temperatures.

Typically *Listeria* is most commonly associated with the following:

1. Smoked fish,
2. Cooked meats
3. Pates
4. Blue veined cheese and mould ripened cheeses,
5. Prepared sandwiches and prepared salads
6. Some cut fruit and vegetables e.g. melons

There is the potential for chilled RTE foods to present an increased risk to vulnerable groups and effective controls for *L. monocytogenes* must be applied and appropriately managed and this guidance should assist you in having confidence in doing this.

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## Fish Supper - did you rate it?



Fish Supper - [did you rate it?](#)

Tourists and locals spending a Stay-cation in Poole are spoilt for choice when eating out in Poole; from fine dining to a fish supper on the Quay.

If you are looking to promote your business then remember to display your Food Hygiene Rating in a prominent location to customers and why not use the [online tools](#) to promote it on your website or menu?