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Season's Greetings to all our residents

Welcome to the 5th edition of this festive e-GR.



### 'Tis the season to cook food safely

Christmas is a busy period for anyone and everyone, particularly those in the food industry.

With extended families visiting, and lots to prepare, many people opt to eat out on Christmas day rather than cooking at home.

Kitchen staff must ensure that there is sufficient fridge space for all of the extra food, as well as suitable storage for other ingredients.

Chefs must pay special attention to defrosting, cooking, cooling, reheating, and cross contamination of food, particularly when cooking items such as large turkeys.

Half defrosted or contaminated meats could result in a disaster for consumers, and leave [business owners with a shattered reputation](#).

Why not make use of some great '[Turkey Tips](#)' and a useful [defrosting and cooking calculator](#).



## 7 swans a swimming, 6 geese a laying, 5 food hygiene rating!



People will always look out for your [food hygiene rating](#), particularly at Christmas when families want to ensure that they are going to have a fantastic meal and a perfect day.

All establishments serving food should be displaying their sticker in a visible place, as not only will make visitors aware of your rating, it may even encourage passers by to stop in for a visit.

The Food Standards Agency has a great [online toolkit](#) that will give you some fantastic ideas on how to promote your hygiene rating and help increase customers, both online and in-house.

If your rating is below a 3 (the level at which businesses are considered complaint) then it may be your New Year's resolution to improve your rating.

Use the [self-audit check list](#) and contact your [environmental health organisation](#) for advice on what improvements you need to make.

You can then apply for a [re-rate visit](#) online!



## Block the Halls with Stock and Trolleys, Fa la la la, la la

Preparation is key during this busy holiday period. It is best to plan early, and ensure that that all health and safety guidelines are followed to make sure your staff and customers have a fantastic time over the festive period.

- Keep your smoke and heat detectors clear of all decorations and ensure that your exit signs are still clearly visible in case of emergency.
- Ensure that your fire exits are not obstructed with Christmas trees and excess stock. Emergency exits must be kept clear at all times.
- Make sure sockets are not overloaded or that extension leads are plugged in to each other. Not only can these be a fire hazard, they can also become a trip hazard. Use RCD circuit breakers to



avoid electric shocks and fires.

- If decorating outside, ensure that your decorations are suitable for external use and that they are appropriately isolated and protected.

[Find out more useful tips about health and safety this Christmas](#)



## Staying safe this Christmas



Game is a popular dish during the winter periods, especially over Christmas.

Ensure that you do not put your reputation at risk and make sure that any game meat that your customers are consuming is from a [legitimate](#) source.

Animals may have been killed inhumanely, unhygienically, poorly butchered and stored and transported in filthy, non pest-proof conditions. The potential outcomes can be heavily contaminated carcasses which are not fit for consumption and not worth the money you paid.

Game meat, which includes rabbits, venison, pheasant, and trout, must pass through a traceable field to plate chain to ensure that it is produced in an [ethical and safe manner](#).

All [approved](#) and reputable Game handling establishments will always be able to provide evidence of traceability, and satisfy any questions that you may have about the legitimacy of your supply with documented evidence.

If you have suspicions about a supplier, please contact Poole's [E&CPS](#), the Food Standards Agency's [Food Crime Unit](#), or the Police. Poaching incidents should always be reported to the Police or Crimestoppers.

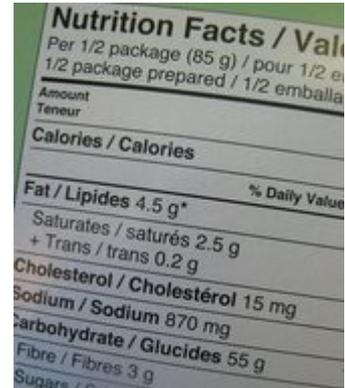
The '[Project Poacher app](#)' is available to report incidents of poaching. This app helps support a joint initiative between the [British Association for Shooting and Conservation](#) (BASC) and the National Wildlife Crime Unit (NWCU) who are working together to combat rural crime.



## Nutritional label regulations

The requirement for most prepacked food to be marked with Nutrition information came into force on 13th December 2016. Detailed technical guidance is available on these requirements [here](#).

If you have any queries in relation to this requirement, particularly if you are unsure if you may fall into one of the many exemptions, please [contact us](#).



Nutrition Facts / Valeurs nutritionnelles	
Per 1/2 package (85 g) / pour 1/2 emballage	
1/2 package prepared / 1/2 emballage préparé	
Amount / Teneur	
Calories / Calories	
	% Daily Value
Fat / Lipides 4.5 g*	
Saturates / saturés 2.5 g	
+ Trans / trans 0.2 g	
Cholesterol / Cholestérol 15 mg	
Sodium / Sodium 870 mg	
Carbohydrate / Glucides 55 g	
Fibre / Fibres 3 g	
Sugars / Sucres	



## Borough of Poole: Christmas and New Year Services



We wish our readers a happy and safe Christmas and New Year.

Details of Services over the Christmas and New Year period are on our [website](#).

This covers Christmas parking to Christmas bin collections and the Opening hours of the Nuffield Household Waste Recycling Centre over the Christmas period.

