



Dover Food Safety News

June 2016

Restaurant Owner Jailed over Allergen Death

A restaurant owner has recently been jailed for 6 years for manslaughter after a customer, who was allergic to peanuts, died after eating a curry which claimed to be “nut free”.

Paul Wilson, 38, suffered a severe anaphylactic shock after eating a takeaway curry which

which Paul Wilson was allergic and which caused his death.

To save money, the owner had switched using almond powder for a cheaper nut mix which contained peanuts. The owner had failed to make his customers aware of this and

*Food businesses have a **legal responsibility** to provide the correct allergen information regarding the ingredients in the food they make or serve, to the customer; see the link below to find out more.*

contained peanuts from an Indian restaurant in North Yorkshire.

The customer specifically requested “no nuts” in his meal when he ordered a chicken tikka masala from the restaurant in January 2014.

Despite the lid of the container being labelled “no nuts”, the curry contained peanuts, to

continued to make and sell curries which he claimed to be “nut free”.

The food business operator was found guilty of manslaughter and jailed for 6 years.

For more information and free online allergen training, access the Food Standards Agency website at <https://www.food.gov.uk/business-industry/allergy-guide/allergen-resources>

Rare Burger Guidance

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There is a trend emerging in food businesses to serve burgers rare, or pink. Minced meat products that are not cooked thoroughly present a real risk of food poisoning, for example E. Coli O157; a strain of food poisoning which can be fatal!

The Food Standards Agency has produced guidance to help food businesses in considering and controlling the risks, available at: www.food.gov.uk/sites/default/files/consolidated-advice-rare-burgers.pdf.

Before you start serving pink burgers or other low temperature cook foods **you must** contact the Environmental Health Food Team to discuss how you will keep your food safe.

Pest Problems on the Rise

There has been an increase in pest problems noted throughout the district, particularly with mice and rats. If there are pests in or gaining access to your food premises they are likely to damage and contaminate food and present a **serious risk** to your customers and your business.

Before you spot any problems you should:

- Train staff in what signs of pest activity to look for and make sure thorough checks are made regularly – it is recommended you get the assistance of a pest control company who can help.

- Pest proof your premises – it is more effective to keep pests out than to treat them when they are in!
- Keep your premises, including external areas, clean and free of food debris, water sources and places for pests to hide.

If you discover a problem you should:

- Contact a pest control company immediately to treat the problem and provide advice.
- Contact the Environmental Health Food Team at foodsafety@dover.gov.uk. We can help you to consider what controls will be needed to keep your business running safely.

- Thoroughly clean and disinfect the premises and equipment.
- To protect your customers and your business you may need to stop food handling and sale until the pest problem has been removed.

For more advice the Chartered Institute of Environmental Health's Pest Control Procedures in the Food Industry guide is available at:

http://www.cieh.org/uploadedFiles/Core/Policy/Publications_and_information_services/Policy_publications/Publications/Pest_control_food_industry.pdf.

Future Food Safety Updates

Dover District Council Environmental Health is going digital! We are working to make food safety and health and safety advice even easier to access.

Future food safety and health and safety news, updates and events will be available on our website at www.dover.gov.uk. We will also be sending out newsletters and targeted advice/alerts to businesses by email rather than post.

To sign up to receive email alerts please go to the Dover District Council Website and click on 'Keep Me Posted'.



