

Introducing...

Esther Chartres has joined the Eat Safe team, and will be taking over administration of the day to day running of the scheme at FSANI. Esther's background includes a BA Hons degree in Human Resource Management and she is currently working towards a professional qualification in Chartered Institute of Personnel and Development (CIPD).



Eat Safe enquiries should be directed to Esther in the first instance on:

esther.chartres@foodstandards.gsi.gov.uk

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**FOOD
STANDARDS
AGENCY**
**NORTHERN
IRELAND**

Eat Safe Reaches Century: Scheme Tops 100 Restaurants in Northern Ireland

Demand for the Eat Safe scheme has grown rapidly over the last few months, and the database recently topped 100 accredited restaurants from across 21 of NI's District Councils. The 100th restaurant to be given the prestigious award was the Devenish Complex in South Belfast.

consumers are very interested in knowing that their food is hygienically prepared, and as we see more Eat Safe logos across Belfast, and Northern Ireland, it will help to get that message across.



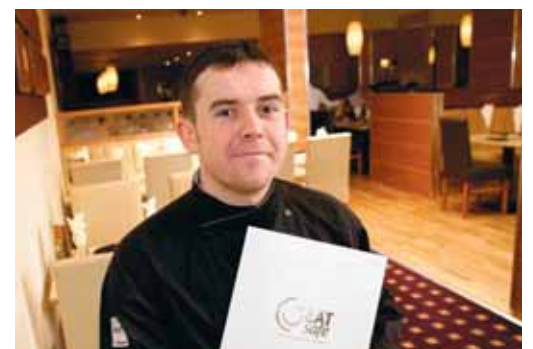
Devenish Complex, Finaghy.

The Devenish Complex is a well known establishment in South Belfast, and houses a gym and nightclub as well as an Eat Safe Award winning restaurant. Eat Safe, which was launched by the Food Standards Agency Northern Ireland in June 2003, is independently assessed by Environmental Health Officers as part of their routine inspections.

Belfast City Council's Wesley Thompson says that the award has proved popular with his team of environmental health officers, as it provides a mechanism to reward the very best in hygiene practice across a wide spectrum of food premises.

"Environmental Health Officers who deal on a daily basis with food businesses are always keen to find ways of encouraging premises to raise their standards. It is clear that

"We would like to extend our congratulations to the management and staff at the Devenish Complex - the criteria for Eat Safe are stringent, and it is a great achievement for a food business to receive the award. We look forward to many more businesses meeting these high standards in the future."



Brian McMullan,
Devenish Complex Head Chef.

What is Eat Safe?

Eat Safe is an award scheme which promotes excellence in food hygiene. It is given by EHOs to restaurants that operate to standards above those currently required by law.

Eat Safe Advocate: Bob McDonald



Bob McDonald of the Northern Ireland Association of Chefs & Cooks' stepped up to the plate earlier this year to take David Close's place on the Eat Safe Implementation Group. Bob, Head Chef at Deli on the Green, Moygashel, says that like his predecessor he is keen to see the award give conscientious caterers a public way of proclaiming their commitment to food safety.

"It's great to see strong growth in the Eat Safe scheme. It is vitally important for the scheme to be visible to the public in order for it to

succeed as a means of providing readily recognisable consumer reassurance. We've got more than 100 restaurants now displaying the award, but the scheme will only prove really useful to caterers if we can maintain a steady growth in numbers.

"The expansion of the scheme to Scotland was a great step forward, not only because it proved that our scheme was attractive to others, but because the more widespread the availability of the scheme, the more easily consumers will recognise it and what it stands for. Only when this level of easy recognition is achieved, will the scheme prove its worth to the catering sector.

"I would urge caterers to investigate the award, and achieve it as quickly as possible, bearing in mind that there is no cost attached to the award. It is a tool that we can use collectively to reassure our customers that we have food safety as our number one priority.

"Eat Safe is not the end goal but the beginning of a continuous demonstration by a business that is committed to food hygiene. Although Eat Safe recognises those who have elite hygiene standards, it is by no means an elitist award, as anyone who has cast an eye over the recipient list can tell you. This is why it is so important to members of the catering industry - it is not based on criteria that are common to other well known awards, and recognises that all are equal when it comes to implementing good hygiene regimes".



www.eatsafe.gov.uk is a Hit!

The success of the new look Eat Safe website has been proved, with reports of traffic on the site topping 24,000 in the first month. The site, which was jointly developed with our Eat Safe colleagues at Food Standards Agency Scotland, explains the background to the scheme and its rules and regulations. One of its most popular features however is the interactive map which lists all the current Eat Safe Award holders, so that consumers can see the range of venues on offer in an area of their choice.

We are delighted with the response to the new site. 24,000 hits is a terrific result, and we are hope that as word of mouth about the site grows, these figures will be maintained.

The other great surprise since the development of the new site is the level of contact we have had from interested parties

abroad. We have known for some time that the Eat Safe concept was generating a lot of interest among both private and public sector organisation around the globe, and we are now in contact with several countries who are interested in the scheme for one reason or another.

One of the most interesting requests has been from an organisation in South Africa who would like to license the Eat Safe brand for use

there. While this may not be practical at this point in time, it is certainly very nice to have feed back from a third party.



University Challenge

It was a graduation with a difference, as 10 restaurants from across the University of Ulster's campuses achieved the Eat Safe award simultaneously. The unique ceremony, which took place at the Jordanstown Campus, was attended by staff from across Northern Ireland.

Judith Hamilton, Head of Catering Services said: "This is tremendous news for our department. It is marvellous recognition of the day-to-day effort that goes into ensuring that our units put food safety at the core of their operations."



MIDDLE: Ms Patricia Anne Leach, Catering Manager Magee, Trevor Williamson, FSANI and Professor Jim Allen, PVC Student Support.

"We know from our ongoing market research that our customers rate cleanliness as the single most important factor in respect of our food service operations and this is an area that we traditionally perform well in. Customers now have the added confidence of a nationally recognised standard of excellence in relation to all the key elements of food safety."

FSANI was represented at the event by Trevor Williamson. "We are delighted to have the



Ms Mina McCallum, Catering Operations Catering Supervisor at the Coleraine campus and Portrush, receives her award from FSANI's Trevor Williamson. Also pictured is Professor Jim Allen PVC Student Support.

University of Ulster catering services listed among the Eat Safe awarded restaurants. It is also rewarding to see an organisation with outlets in a number of District Councils making a co-ordinated effort to ensure consistently high standards across each one."



Ms Roberta Madiill, Catering Manager, Jordanstown, receives her award from Colin Kelly, Environmental Health Officer, Newtownabbey. Also pictured are Professor Jim Allen, Clifford Todd, Environmental Health Manager, at Newtownabbey BC

Eat Safe Hailed a Success in Scotland (Och! Aye! The Noos from Scotland)

Following on from the success of Eat Safe in Northern Ireland, the scheme was rolled out across Scotland earlier this year.

Launched at the end of January, the scheme has proved to be equally successful across the Irish Sea, with six establishments already having met the stringent Eat Safe criteria required to receive the award, and many more expected to join the growing list in the near future.

The scheme got off to a flying start, with the first Eat Safe award in Scotland - presented to The Living Room, in Glasgow - actually being finalised on the day of the Scottish launch.

Thirty of Scotland's 32 Local Authorities have given their backing to the scheme, and consumer

and trade organisations have added their support which has helped ensure the smooth launch of Eat Safe in Scotland.

The other establishments to receive the award so far in Scotland are the Marie Curie Hospice, Glasgow, Aberdeenshire-based food ingredients manufacturer, Macphie of Glenbervie, The Braidburn Inn, Edinburgh, Celebrations of Turriff, in Aberdeenshire, and the Hilton, Glasgow - demonstrating the diverse range of businesses which are eligible for Eat Safe recognition.

George Paterson, Director of the Food Standards Agency Scotland (FSAS), said he was delighted with the way things had gone since the scheme was expanded to Scotland.

Is My Business Eligible for Eat Safe?

Since the Eat Safe award was launched, there has been significant demand for the scope of the scheme to be expanded. Initially the award was limited to restaurants where the public could buy and consume food on the premises. This has now been expanded to catering operations to which the public has access.

The scheme is therefore open to:

- HOTELS
- RESTAURANTS
- CAFES
- PUBS SERVING FOOD
- TAKEAWAYS
- COFFEE SHOPS
- IN-STORE RESTAURANTS
- MOST HOSPITAL CANTEENS
- SOME WORKPLACE RESTAURANTS (WITH PUBLIC ACCESS E.G. DURING 'FACTORY TOURS')
- CATERING COLLEGE RESTAURANTS.

Guesthouses, B&B accommodation, schools, day care nurseries, workplace restaurants to which the public do not have access, nursing/residential homes are not eligible for inclusion at present. It is, however, proposed to widen the scope of the Eat Safe Award scheme again in the near future.

"We really couldn't have hoped for a better start for Eat Safe in Scotland", he said. "There is great enthusiasm throughout the country for the scheme, and the feedback we have received from catering businesses, their customers and local authorities has been very encouraging.

"But it is important that we continue to build the momentum and ensure that awareness of the scheme continues to grow throughout Scotland, and I am confident that in the coming weeks and months we can encourage even more caterers to raise their food hygiene and food safety standards in order to achieve the Eat Safe Award."

Check out www.eatsafe.gov.uk for a current list of Eat Safe restaurants in Scotland.

Eat Safe Restaurants

RESTAURANT	ADDRESS	RESTAURANT	ADDRESS
Canal Court Hotel Strabane Community Project	Merchants Quay, Newry, st. Patrick's Hall, Barrack Street, Strabane	Ricks Restaurant	Unit 7 Carryduff Centre, Church Road, Carryduff
Mount Charles Island Restaurant Caffe Uno McDonalds Enniskillen	Island Civic Centre, Lisburn 15 Lombard Street, Belfast Cathcart Square, Dublin Road, Enniskillen	Kentucky Fried Chicken The Zen Restaurant King's Head McGinley's Restaurant	Albertbridge Road, Belfast 55-59 Adelaide Street, Belfast 829 Lisburn Road, Belfast 20 Buncrana Road, Derry
Tuck Inn Wysner's Restaurant Rendevous	1 Main Street, Arroy 16 Ann Street, Ballycastle Unit 4, Rawdon Court, Main Street, Moira	Oasis Restaurant, Ulster Hospital Lagan Valley Hospital Restaurant Sodexho, East Down Institute Sodexho, Coca Cola The Embankment The Shopper Restaurant Compass Catering	700 Upper Newtownards Road, Dundonald 39 Hillsborough Road, Lisburn Market Street, Downpatrick 1 The Green, Lambeg, Lisburn 1 Derrymacash Road, Craigavon, Lurgan Rushmere Shopping Centre, Craigavon Tyrone County Hospital, 16 Hospital Road, Omagh 10 Royal Arms Mews, Omagh Unit 18, Royal Arms Mews, Omagh 14 Enterprise Business Park, Hillsborough Old Road, Lisburn Ards College of Further Education, Victoria Avenue, Newtownards BT23 Sloan Street, Lurgan 28-29 Woodhouse Street, Portadown Craigavon Area Hospital, Lurgan Road, Craigavon Marlborough House, Central Way, Craigavon 24 Hamilton Road, Bangor, Co Down 1 Castle Park Road, Bangor, Co Down 15 Main Street, Moira Ballymena Campus, 2-52 Trostan Avenue, Ballymena 85 Wellington Street, Ballymena, Co Antrim 88 Bridge Street, Lisburn 1 Hillsborough Road, Lisburn Unit 3 St Georges Market, May Street, Belfast 120 Main Street, Lisnaskea 8 Riverside Park East, Coleraine 11 Church Street, Coleraine School of Hotel, Leisure and Tourism, 17 Ballywillan Road, Portrush 24 Cromore Road, Coleraine 24 Cromore Road, Coleraine 24 Cromore Road, Coleraine Castle Archdale Country Park, Lisnarick Kiosk 4, The Food Court, Castlecourt, Royal Ave, Belfast Queens Elms, 78 Malone Road, Belfast School of Hotel, Leisure and Tourism, 17 Ballywillan Road, Portrush 686 Shore Road, Newtownabbey 686 Shore Road, Newtownabbey 686 Shore Road, Newtownabbey UU Magee Campus, 23 Northland Road, Derry UU Magee Campus, 23 Northland Road, Derry 37-9 Finaghy Road, Belfast 44-48 Dublin Road, Belfast QUBPEC, Stranmillis Gardens, Belfast 219 Shore Road, Belfast Rushmere Shopping Centre, Central Way, Craigavon 25 Sloan Street, Lisburn 6-12 The Square, Strangford 110 Market Street, Tandragee 15 Market Square East, Lisburn 81 New Harbour Road, Portavogie 26 Dungannon Road, Cookstown 56A William Street, Cookstown 8 Callendar Street, Belfast
Edenmore Golf & Country Club Number 7 Restaurant	70 Drumnabreele Road, Magheralin 12-14 Rushmere Shopping Centre, Craigavon	Bar 10 Kyle Restaurants Ltd Hampton Café	
M.A. Quail Subway Gardiners Restaurant La Cuisine Catering Co. Annies Bushmills Inn Scribbles	15 Newry Street, Banbridge 5 Bridge Street, Banbridge 7 Garden Street, Magherafelt 648-652 Antrim Road, Belfast Unit 7, Mall Shopping Centre, Armagh 9 Dunluce Road, Bushmills School of Leisure/Tourism/ Hospitality, Bangor 45 Bloomfield Shopping Centre, Bangor 34-36 Chapel Hill, Lisburn Queen's Court Lower Clarendon Street Derry School of Leisure/Tourism/ Hospitality, Bangor 1 High Street, Ballymoney 24-26 Greenvale Street Ballymena 240 Upper Malone Road, Belfast Queen's Quay, Derry ETCFHE, Circular Road, Dungannon 315 Ballyclare Road, Glengormley 153 Ballyrobert Road, Ballyclare 21-23 Carnmoney Road, Glengormley, Newtownabbey 290A Antrim Road, Newtownabbey 5 Longwood Road, Newtownabbey 4 Newbridge Road, Coleraine 5 Hospital Road, Newry 26 Bridge Street, Kilkeel 44 Newry Road, Warrenpoint Lakeview Road, Craigavon 11 Brownstown Road, Portadown Erne Hospital, Cornagrade Road, Enniskillen	The Willows Training Restaurant	
McDonalds Bangor Hagues Lounge Mandarin Palace		Sodexho, Lurgan Hospital C McKeever & Sons Sodexho, Craigavon Hospital	
Abbey Restaurant		Sodexho, Marlborough House Age Concern North Down Sodexho, E Volve Moira Drive Thru OJ's Restaurant, North East Institute	
La Patisserie Classic Cuisine Malone Golf Club City Hotel Grapevine Restaurant Corr's Corner Barnaby's La Cuisine Catering Co.		Café Yo-Me	
McDonald's McDonald's Causeway Hospital Daisy Hill Hospital Restaurant Pit Stop Aylesforte House Craigavon Civic Centre P&G Family Foods Restaurant Compass Catering		The Point McDonald's, Hillsborough Road O'Brien's	
Subway Erne Training Restaurant Harmony Café Boyd's Stores Ltd Graduate Restaurant of Newry Institute Loughside Café		Gilleeces Traditional Takeaway McDonald's, Coleraine Gallery Restaurant The Academy Restaurant, UUC	
Drumadoon House The Flying Clipper & The Erin Restaurant The Pheasant The Plough Aruna Café Footprints Trading Ltd La Tasca Restaurant Ltd		Bannside Dining Room, UUC Barmouth Sandwich Bar, UUC Bannview Restaurant, UUC Courtyard Tea Room V2 Go	
Harry Ramsdens		Elms Halls of Residence Dunluce Dining Room, UUC	
Time Piece Restaurant		Café DC, UUU Antrim Dining Room, UUU Benra Sandwich Bar Thyme Out, UUD Cohns, UUD Devenish Complex Pizza Hut Conversations Safeway Café Debenhams	
The Head of the Road		Taylor's Fish & Chip Shop The Caun Licensed Guest Inn Herron's Country Fried Chicken Bar Burgundy The Quays The Otter Lodge The Courtyard Restaurant Subway	
	Lough Neagh Discovery Centre, Oxford Island 236 Frosses Road, Cloughmills NW Ins of F&E Education, Strand Rd, Derry		
	410 Upper Ballynahinch Road, Annahilt 3 The Square, Hillsborough 42 Main Street, Moira 84A Colmill, Dunmurry, Belfast 8 Odyssey Pavilion, Queens Quay, Belfast Yorkgate Shopping Centre, 100-150 York Street, Belfast Dunnes Stores, High Street Mall, Portadown Tartaraghan Road, Portadown		

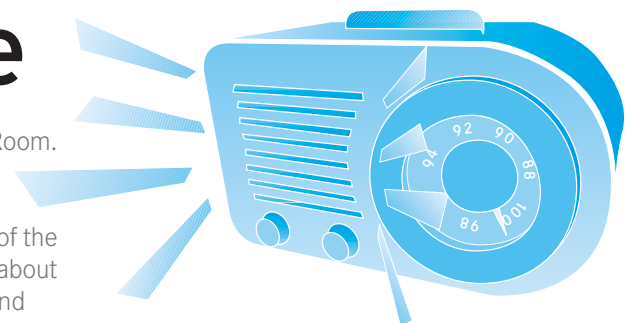
Pot Luck with Eat Safe

A recent series of competitions run on local radio stations across Northern Ireland has proved a big hit with listeners keen to try out one of the ever-growing number of Eat Safe restaurants.

Throughout the month of March, listeners to radio stations such as the Q Network, Down Town Radio and City Beat were given the opportunity to win. The prizes ranged from £50 meal vouchers at an Eat Safe restaurant of their choice to a luxury trip to Glasgow, for dinner in one of the newest Eat

Safe venues there – the uber-trendy Living Room.

The aim of the competitions was to raise awareness of the scheme among members of the public and also to ensure that the message about the new Eat Safe website was spread far and wide. “So far, it seems to be working,” says Eat Safe project manager, Trevor Williamson. “With the success of one set of competitions under our belt, the Eat Safe team is now looking at running similar competitions with local news papers across



Northern Ireland. The aim will again be to promote the Eat Safe message to consumers and ensure that they are aware of the website as an up to date means of choosing an Eat Safe eaterie.”