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Eat Safe Scheme Reaches 381 Awards In Scotland

The Eat Safe Award scheme has continued to go from strength to strength in Scotland during 2007, with a number of landmark awards being presented to establishments across the country.

Earlier in the year, the Abbey Carrick Glen Hospital, in Ayr – which offers a wide range of surgical and medical specialities – became the 250th establishment to receive the award.

Then in March, The Riverbank Resource Centre, Forthview, Stirling – which provides a range of services and support for adults with a variety of disabilities – was announced as the 300th recipient.

Head chef at Riverbank Resource Centre, Gavin Johnston, said he was delighted with the award, which he felt was deserved recognition for the efforts of all the staff.

He said: “The award recognised all our hard work and effort and shows what can be achieved by a dedicated team of staff. Putting the policies and procedures into place to ensure we reached the strict Eat Safe standard was a real team effort, but I would particularly like to pay tribute to Ann Savage and Heather Fleming for their valuable contributions.”

More recently, the 350th award was presented to Etrick Bay Tearoom, in Port Bannatyne on the Isle of Bute.

Marion McArthur, Head of the Food Law Enforcement Branch, Food Standards Agency Scotland, is delighted about the landmark awards which were presented during the first half of this year and hopes this will help encourage other establishments to strive to reach the standards the scheme sets.



Marion McArthur, Head of the Food Law Enforcement Branch, Food Standards Agency Scotland.

She said: “Awareness of the Eat Safe scheme continues to grow throughout Scotland, and I believe that as more awards are presented, they will act as further encouragement to other catering establishments across the country to strive for high standards in food hygiene and safety.

“I am confident that in the coming weeks and months further landmark awards will be made and Eat Safe will soon reach 500 Awards here in Scotland!”



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What Is Eat Safe?

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

Eat Safe Website Making A Real Impression

The Eat Safe website – www.eatsafe.gov.uk – continues to prove popular with consumers seeking information on Eat Safe eating establishments within their area.

Developed jointly by the FSA in Scotland and Northern Ireland, the website provides visitors with a full list of establishments with Eat Safe Awards throughout both countries, as well as all the latest news relating to the scheme, photographs of awardees, links to Eat Safe consumer and trade information leaflets and copies of newsletters.

Statistics show that the popularity of the website has grown steadily over the past two years as awareness of the Eat Safe scheme has increased, and that this summer saw an unprecedented number of visitors to the site.

June 2007 saw an extremely impressive number of website page impressions recorded with a fantastic 23,191 – the highest to date – although both July and August also saw more than 22,000 page impressions recorded in each month.

Page impressions give a clearer idea of the popularity of a site than hits, as hits reflect the number of times a document is opened, whereas a page impression is more accurate in terms of actual website visits.

Since the website went live in March 2005 the average number of page impressions per month was recorded at just over 13,500, but the average number per month for the last six months is sitting at an amazing 21,578 – demonstrating how awareness of the site is growing throughout the country.

For further information about the Eat Safe scheme and all the latest news please visit www.eatsafe.gov.uk



www.eatsafe.gov.uk

Food Hygiene Information Scheme Roadshows Prove Great Success Across The Country



The FHIS Roadshows have proved a real hit with members of the public across the country.

Scottish consumers have been learning more about how food businesses have fared in their most recent food hygiene inspections. The Food Hygiene Information Scheme (FHIS)

applies to premises selling food to the public in the pilot areas of Perth, Aberdeen, Edinburgh, Fife and Renfrewshire.

The scheme is being piloted by the local authority in each area and the Food Standards Agency Scotland (FSAS). Around 3,000 establishments are taking part and from November last year were asked to display certificates, showing the outcome of their most recent food hygiene inspection, prominently on the door, window or inside their premises.

These certificates say “Pass” or “Improvement Required.” New businesses are supplied with an “Awaiting Inspection” certificate. A series of roadshows was held between August and October in the five pilot areas to raise people’s awareness of the scheme and how they can find out hygiene information about food businesses in their area.

Marion McArthur, Head of the FSAS’ Local

Authority Food Law Enforcement Branch, said: “The roadshows have attracted a huge amount of attention and we’ve received some very positive feedback.

“This is only the start though of a sustained programme to raise people’s awareness of this scheme which aims to give them key information at a glance.”

An interim report of progress of the Food Hygiene Information Scheme pilot is available from the Food Standards Agency’s website and a Business Forum was held in Edinburgh on 6th September 2007 to also work towards raising greater awareness.

For further information about the scheme log on to food.gov.uk/scores or call 01224 285100.

Two More Local Authorities Present First Awards



The Castle Campbell Hotel and Restaurant, in Dollar, was the first establishment in the Clackmannanshire Council area to receive the Eat Safe Award.

The past ten months has seen another two local authorities join the ever-growing list of councils who have handed out Eat Safe Awards across Scotland, with establishments in their areas recognised for their excellence in food hygiene and food safety management.

Back in January 2007, the dedicated catering department at St John's Hospital, at Howden, Livingston, became the first establishment in the West Lothian Council area to receive the award. The busy catering department at the hospital supplies around 1,200 meals for patients and 1,500 meals for staff and visitors on a daily basis, and Mark Shipton, NHS catering manager, said he was delighted to be the first establishment in the area to receive an Eat Safe Award.

He said: "The award recognised the hard work and dedication of the fantastic catering team we have here at the hospital. It was great to see an establishment within the care sector receiving recognition for the quality of its food hygiene and food safety management and to be the first recipient in West Lothian made the award even more special."

More recently, in August 2007, Clackmannanshire Council presented its very first Eat Safe Award to the Castle Campbell Hotel and Restaurant, in Dollar. The proprietor of the Castle Campbell, Esplin Chapman, was presented with his Eat Safe certificate by local councillor, Alastair Campbell.

Regulatory Committee Convener, Councillor Campbell, said it was great for Clackmannanshire that the area now had its first establishment to achieve the Eat Safe standard, and added that he was sure it will be the first of many. He said: "My congratulations go to Mr Chapman who has worked hard to achieve these high standards. Clackmannanshire Council is committed to promoting excellent standards in food hygiene and we hope that there will be many more recipients of the Eat Safe Award in the coming months." Mr Chapman added: "I'm delighted that the Castle Campbell is the first establishment in Clackmannanshire to receive this award. This certificate will give guests new information and reassurance and demonstrates the importance that we place on food safety."

The total number of establishments throughout the country which have received the Eat Safe Award now sits at 381 (at time of going to print) with 19 local authorities sharing the awardees.

HealthyLiving Award – The First Twelve Months

By Moira Stalker, Development Officer, healthyliving award



The 124 recipients of the healthyliving award were presented with their certificates at three memorable award ceremonies.

The healthyliving award was launched by the Scottish Consumer Council in August 2006 and is a national award that aims to make it easier for people to choose healthy options when they eat out. It is particularly aimed at places where people eat regularly, such as workplace restaurants, high street food outlets and universities.

The award is open to most food serving outlets in Scotland and uses the recognisable apple symbol within the logo, this is displayed on menus and in the premises of food outlets to allow people to see at a glance what healthy options are available.

Links between the healthyliving award and the Eat Safe award have been established from the outset. Caterers that hold the Eat Safe award automatically pass the food hygiene component of the healthyliving award.

The range of organisations that have applied for the award covers a very broad spectrum from large workplace canteens serving thousands of people every day through

to small, family run, bistros and pizza parlours to children's soft play areas.

The first year of the healthyliving award has included some memorable highlights, including, three award ceremonies to present 124 successful establishments with their award certificates.

The ceremonies provide a great opportunity for the healthyliving award team, our stakeholders and partners to recognise and reward the achievement and hard work of all the caterers and their staff that have gained the healthyliving award.

The team has also been out and about at a number of events throughout Scotland promoting the healthyliving message, including Foodies at the Festival and the Dundee Food and Flower Festival, where we were delighted to work with colleagues from the FSA to promote a joint message of healthyliving and ways in which small changes in food preparation can make a big difference.

Three of our healthyliving award holding establishments also excelled at the Catering in Scotland Excellence Awards. The overall healthyliving award was won by Café Derran at The Auchterderran Centre in Fife in recognition for their hard work and ongoing efforts in promoting healthier eating, runners up included Eurest at Scottish Power and Compass at the Royal Bank of Scotland.

Our first year has been an eventful one and we hope that the next twelve months will be equally as exciting with an increased awareness of the healthyliving award and its logo in more eating establishments making healthy living an everyday choice for more people in Scotland.

Eat Safe Sets Sail For Isle Of Mull



The diversity of the establishments covered by the Eat Safe Award has been further demonstrated throughout the year.

From Kilchoman Distillery Visitor Centre, on the Isle of Islay, to the ESS Total gas terminal, in St Fergus, a wide variety of catering premises, in a range of industries, have received the award so far in 2007.

However, perhaps one of the most unique recipients of the award to date is Caledonian MacBrayne's MV Isle of Mull ferry, which became the first vessel to be recognised through the scheme in July 2007.

The ferry – which services the islands of Mull and Colonsay – provides everything from light snacks to full meals for up to 950 passengers, and speaking earlier in the summer, Andrew Collier, Retail Operations Manager with Caledonian MacBrayne, said he was delighted to have received the Eat Safe Award recognition.

He said: "We are extremely happy that the efforts of the management and crew of the MV Isle of Mull have been recognised with the Eat Safe Award. CalMac Ferries Ltd is pleased to be associated with this initiative and the award for the MV Isle of Mull demonstrates the importance that we as a company place on food safety.

"This award is a reflection of the high standards of hygiene and excellent work practices evident on all of our vessels and I am sure that the crews on these vessels will be working even harder now to also achieve this accreditation."

Robert McIntyre, spokesperson for Economy, Environment and Rural Affairs for Argyll and Bute Council believes the award is also great news for the tourism industry in the area.

He added: "This award might be seen by some as a little different, not being made to a hotel or restaurant; however, I am delighted to welcome this recognition of the high standards of food safety in Argyll and Bute.

"This award, above all, shows the broad range of catering businesses that are eligible for the Eat Safe Award."

Eat Safe Award Close To Home For FSA Scotland



Andrea Carson, Senior Environmental Health Officer, Aberdeen City Council, and Jim Thomson, Assistant Director of the Food Standards Agency, Scotland, present Universal Sodexho staff with their award.

to travel too far to deliver the good news to one recent recipient of the award – just down a couple of flights of stairs to be precise!

Aberdeen-based facilities management company, Universal Sodexho, was awarded the Eat Safe Award in August 2007, for its work at CNR (UK) International Ltd, who are based in the same building as Food Standards Agency Scotland – St. Magnus House – in the Granite City.

Universal Sodexho is a multi-service provider, specialising in facilities management services for the oil & gas, construction, mining and defence industries – both onshore and offshore – and Catering Manager, Yoram Odentz, said he was delighted to have received the award.

He said: “I am absolutely thrilled that we have been recognised with this Eat Safe Award – because it demonstrates that we have reached a standard of excellence in food hygiene and food safety management.”

Since the Eat Safe scheme was launched here in Scotland in January 2005, establishments from virtually every corner of the country have successfully achieved the standards required to receive the award.

However, Jim Thomson, Assistant Director of the Food Standards Agency Scotland didn't have

Competition Time... Win A Fruit Basket Or A Picnic Hamper!

If you can correctly answer the following question, you could be the lucky winner of our competition and choose between a fruit basket or a picnic hamper as your prize.

At the time of going to print, how many premises in Scotland have been presented with Eat Safe awards?

A. 298 B. 881 C. 381

Please send your answer, along with your choice of prize, to scotland@eatsafe.gov.uk or send them by post to the address at the bottom of this page.

All answers must be received by March 31st 2008 and we will announce the lucky winner in the next newsletter. Good luck!

Terms and conditions:

1. Open to all UK residents, except employees and their immediate families of the Food Standards Agency, their agents or anyone professionally connected with the administration of this promotion. 2. No purchase necessary. 3. To enter, submit your answer to the above question by e-mail or post as detailed. 4. Entries restricted to one per person. Photocopied entries will not be accepted. 5. Winners will receive either a fruit basket or a picnic hamper. Winning entries will be drawn by an independent judge after 31 January 2008. 6. Winners will be notified by telephone or in writing within four weeks of the closing date. 7. In the event of unforeseen circumstances the promoter reserves the right to replace prizes with those of an equal or greater value. There is no cash alternative and prizes are not transferable. 8. The winner may be asked to take part in publicity accompanying or resulting from this promotion. 9. By entering the promotion all entrants will be deemed to have accepted and be bound by these terms and conditions. No correspondence will be entered into. 10. Winners names can be obtained by writing to the promoter's address after the closing date. Promoter: Food Standards Agency Scotland, 6th Floor, St Magnus House, 25 Guild Street, Aberdeen, AB11 6NJ.

Award Finder



Most readers will probably have turned to this page expecting to see a long list of award winners here. However, there are now so many accredited premises that we don't have room to list everyone any more!

What we have now done, with the help of our colleagues in Northern Ireland, is redevelop our website and made the award finder section even better and easier to use.

As soon as we are notified that an establishment has been given the award, we put all its details into the website so that people from all over the world can read about how great you are!

Premises are now listed by council area and also by category, so whether you are a canteen in Cupar, hotel in Hawick or a guest house in Glasgow, you are easy to find online!

Why not look yourself up at:

www.eatsafe.gov.uk

Eat Safe Northern Ireland Tops 400 Premises

Staff from FSANI's (Food Standards Agency Northern Ireland) Eat Safe Project Team are delighted to note that Northern Ireland has passed the 400 milestone with a fantastic 405 premises now holding the Eat Safe Award across the province.

Kathryn Baker from FSANI says: “Food businesses in Northern Ireland are really pulling out the stops to achieve this elite accreditation. This sends out a reassuring message to consumers here that food businesses take food safety management very seriously, so much so that 405 caterers can now claim to have been recognised for excellence in food hygiene.”

Contact Us:



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