

## INTRODUCTION



Welcome one and all – especially to all those restaurants who have recently been presented with Eat Safe. The numbers of accredited restaurants is constantly growing and our circulation list is increasing all the time! In this edition, we'll be reviewing the first year of Eat Safe, as well as meeting some of the new faces on the Eat Safe scene.

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Eat Safe Project Manager FSANI

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*Dr Sinead Sinead Furey*



## Eat Safe: The First Year

Morris McAllister, Director of Food Standards Agency Northern Ireland looks over the first year of the Eat Safe Award, and outlines the overwhelmingly positive response to the scheme.

“As Eat Safe celebrates its first birthday, we are delighted to report that we have made great strides in our first year. The Eat Safe Award is being recognised by catering businesses as an innovative and practical way of promoting their commitment to food hygiene and safety to their customers. A year ago, the Eat Safe concept was hot off the presses, and we were just starting a major roll out with the aid of our colleagues in the Environmental Health Service. Today, the numbers entitled to display the award are climbing steadily – a testament to the work being done by all involved – caterers, EHOs and my colleagues here at FSANI. At the last count before going to print there were 43 Eat Safe accredited restaurants across the province, in 18 Council areas. Along with offering my congratulations to the businesses who have achieved the Award, I would like to

make special mention of the efforts made by Environmental Health Officers who have advised and encouraged them.

“Though we have come this far, we realise that there is still much to be done. The Eat Safe brand is still in its infancy, and will take a number of years to reach its full potential. However, we are already looking at new ways of making the brand stronger, more recognisable to consumers and more attractive to caterers. By constantly evaluating the process and engaging with stakeholders such as caterers, EHOs and consumers, we are able to address the issues needed to take the scheme forward. Research has showed us that the majority of people feel that Eat Safe is a positive scheme for both caterers and consumers alike, but many would like to see the profile of Eat Safe raised. We have taken all of this on board and will be working to ensure that Eat Safe recipients are able to make the most of their success, and that their customers are fully aware of the significance of the award”.

**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.

## Bumper Crop at Newtownabbey

Newtownabbey Council recently made their first Eat Safe presentation. But, never ones to do things by half measures, they presented to five restaurants in one go securing their place at the top of the league as the Council with the most Eat Safe accredited premises.

The restaurants presented with the Eat Safe Award were La Cuisine Catering Co. Ltd, Glengormley; Barnaby's of Ballyclare; Corr's Corner in Glengormley and two McDonald's restaurants at Antrim Road and Longwood Road.

"This is a milestone for the Eat Safe Award and for Newtownabbey," said Michael Jackson, Principal EHO with FSANI. "Eat Safe serves to promote excellence in food hygiene. The criteria are strict, but it is very rewarding to see so many restaurants making the grade in Newtownabbey.

Mayor of Newtownabbey, Alderman Ted Turkington said "I am delighted to be presenting this prestigious award to these businesses. Our Environmental Health Officers have been working tirelessly with restaurants across the Borough to ensure that good hygiene standards are in place. The Eat Safe Award shows how effectively they are working with restaurants and how seriously these businesses take their customers' health. I look forward to presenting many more Eat Safe Awards in the coming months."



## DOUBLES, Anyone?

Restaurateur Gerard Maskey of La Cuisine Catering Co. Ltd reached another milestone in the scheme today, as he received his second award. Gerard was one of the first to receive an award for his Antrim Road premises, also called La Cuisine.

**"My staff and I are very proud of this achievement," he said. "We have always made hygiene our top priority, and displaying the Eat Safe award is a great way of letting our customers know this."**

McDonald's Franchisee, Mark Cobain, also scored a double for his two restaurants at Antrim Road and Longwood Road.

## Hospital Caterers Come on Board

The Eat Safe team would like to extend a big welcome to the Hospital Caterers Association, who have recently been included in the Eat Safe Scheme. Following a very productive meeting attended by representatives from the HCA recently, two hospital canteens have already been identified as entitled to display the Eat Safe logo. The canteens, which are open to the public, are in Causeway Hospital, Coleraine and Daisy Hill, Newry.

# STOP THE PRESS!

Newry and Mourne DC have just presented a further five Eat Safe Awards at an event attended by Minister Angela Smith. Newry & Mourne were the first council to nominate a venue for Eat Safe, and they have again climbed to the top of the league with a total of six Eat Safe awards.



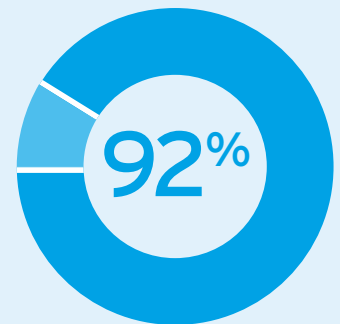
Pictured receiving their awards are (back, from left) Raymond Mullen, Graduate Restaurant, Newry Institute; Alan Hanna, Pit Stop, Killeel; Frank O Hare, Aylesforte House, Warrenpoint; Pauline Hadden, Boyd's Stores, Newry; Ian Mc Nally, Daisy Hill Hospital Restaurant, Newry; with (front row) Clr Henry Reilly, Mayor Newry and Mourne District council; Angela Smith MP, Minister DHSSPS; Hugh O' Neill, Director Of Environmental Health.

| DISTRICT                                      | NAME                                   | ADDRESS  |
|---|--|--|
| NEWRY AND MOURNE<br>District Council          | Canal Court Hotel                      | Merchants Quay, Newry,                         |
|   | Pit Stop                               | 26 Bridge Dtreel, Killeel,                     |
|   | Aylesforte House                       | 44 Newry Road, Warrenpoint,                    |
|   | Graduate Restaurant of Newry Institute | Patrick Street, Newry                          |
|   | Boyd's Stores Ltd                      | Hill Street, Newry                             |
|   | Daisy Hill Hospital Restaurant         | Hospital Road, Newry,                          |
| NEWTOWNABBEY<br>Borough Council               | McDonald's                             | Longwood Road, Newtownabbey,                   |
|   | McDonald's                             | Antrim Road, Newtownabbey,                     |
|   | La Cuisine Catering Co.                | Carnmoney Road, Glengormley,                   |
|   | Barnaby's                              | Ballyrobert Road, Ballyclare,                  |
|   | Corr's Corner                          | Ballyclare Road, Glengormley,                  |
| CRAIGAVON Borough Council                     | Craigavon Civic Centre                 | Lakeview Road, Craigavon,                      |
|   | P&G Family Foods Restaurant            | Brownstown Road, Portadown,                    |
|   | Harmony Café                           | Carn Road, Portadown,                          |
|   | Edenmore Golf & Country Club           | Drumnabreele Road, Magheralin,                 |
|   | Number 7 Restaurant                    | Rushmere Shopping Centre, Craigavon,           |
| FERMANAGH District Council                    | Compass Catering                       | Erne Hospital, Cornagrade Road, Enniskillen    |
|   | Subway                                 | Townhall Street, Enniskillen,                  |
|   | McDonalds Enniskillen                  | Cathcart Square, Dublin Road, Enniskillen,     |
|   | Erne Training Restaurant               | Fairview, Dublin Road, Enniskillen             |
| BELFAST City Council                          | La Cuisine Catering Co.                | Antrim Road, Belfast,                          |
|   | Caffe Uno                              | Lombard Street, Belfast,                       |
|   | Malone Golf Club                       | Upper Malone Road, Dunmurry                    |
| MOYLE District Council                        | Bushmills Inn                          | Dunluce Road, Bushmills,                       |
|   | Wysner's Restaurant                    | Ann Street, Ballycastle,                       |
|   | Tuck Inn                               | Main Street, Armoiy                            |
| LISBURN City Council                          | Mount Charles Island Restaurant        | Island Civic Centre, Lisburn                   |
|   | Hagues Lounge                          | Chapel Hill, Lisburn,                          |
|   | Rendevous                              | Rawdon Court, Main Street, Moira,              |
| NORTH DOWN<br>Borough Council                 | Abbey Restaurant                       | School of Leisure/Tourism/Hospitality, Bangor  |
|   | McDonalds Bangor                       | Bloomfield Shopping Centre, Bangor,            |
|   | Scribbles                              | School of Leisure/Tourism/Hospitality, Bangor  |
| BANBRIDGE District Council                    | Subway                                 | Bridge Street, Banbridge,                      |
|   | M.A. Quail                             | Newry Street, Banbridge                        |
| DERRY City Council                            | City Hotel                             | Queen's Quay, Derry,                           |
|   | Mandarin Palace                        | Queen's Court Lower Clarendon Street           |
| ARMAGH City and District                      | Annies                                 | Mall Shopping Centre, Armagh,                  |
| BALLYMENA Borough Council                     | Classic Cuisine                        | Greenvale Street Ballymena                     |
| BALLYMONEY Borough Council                    | La Patisserie                          | High Street, Ballymoney,                       |
| COLERAINE Borough Council                     | Causeway Hospital                      | Newbridge Road, Coleraine,                     |
| DUNGANNON AND SOUTH<br>TYRONE Borough Council | Grapevine Restaurant                   | East Tyrone College, Circular Road, Dungannon, |
| MAGHERAFELT District Council                  | Gardiners Restaurant                   | Garden Street, Magherafelt,                    |
| STRABANE District Council                     | Strabane Community Project             | St. Patrick's Hall, Barrack Street, Strabane,  |

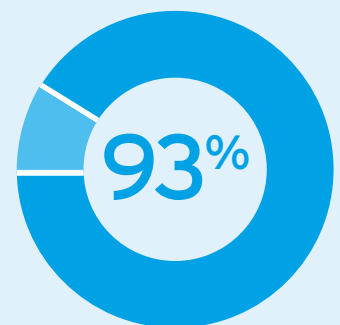
## Evaluating Eat Safe

So how are we doing? In order to assess the impact of the Eat Safe scheme, a number of questionnaires have been conducted focussing on caterers and EHOs. The results will probably not come as a surprise to those already involved in the scheme – 92% of those interviewed said they thought Eat Safe was a positive initiative for the catering sector, and 83% of caterers who already hold the award said that more marketing and advertising was required. 75% felt that training was critical to improving the industry's overall hygiene standards. Interestingly, research carried out by our colleagues at FSPB showed that 9% of consumers recognised the Eat Safe award.

Research at the IFEX exhibition revealed the following responses from caterers:



AGREE EAT SAFE IS A POSITIVE INITIATIVE.



AGREE THAT EAT SAFE SHOULD BE OPEN TO A WIDER RANGE OF FOOD BUSINESSES.

# High Tee at Malone Golf Club.

Malone Golf Club, one of Belfast's best known sporting venues, chalked up a little bit of club history recently as FSANI Director, Morris McAllister and Wesley Thompson of Belfast City Council (left) presented chef Michael Young of Malone Golf Club's restaurant with an Eat Safe Award.



## Implementation Group profile

Sinéad Furey, Senior Consumer Affairs Officer, General Consumer Council for Northern Ireland



Consumers have a right to expect that food is safe to eat when they buy it and that every care is taken in its preparation and sale. Historically there has been consumer concern over food safety. In the most recent Food Standards Agency Consumer Attitudes survey (2003), 71% of consumers were either very or quite concerned about food safety issues.

Today's consumers face a complexity of food choices and are ever more demanding of food standards. This award gives a visual badge of endorsement that easily identifies food premises that meet the high food safety criteria demanded by the award.

There is a knock-on effect on business success because consumers will vote with their feet and return to a catering outlet where they have had a positive eating experience. In contrast, consumers will choose to avoid those premises where they perceive food hygiene to be suspect or sub-standard.

Eat Safe promotes food safety through the raising of hygiene standards. It generates transparent food safety procedures and helps restore public confidence because consumers can be assured that the highest possible hygiene standards are being strived for.

The General Consumer Council welcomes the Eat Safe Award as a means of providing the consumer with the information necessary to make an informed choice about where to eat. This award will serve to improve public confidence in food safety because the hygiene standards required are over and above the minimum standard required.

We welcome the success of the Award to date and look forward to its continued development to include more catering and institutional-type sectors. Ideally this should include schools and workplace canteens, all of which are important in promoting food safety and play an important role in consumers' daily lives.

## I Heard it on the GRAPEVINE!

**Congratulations** to the staff and students at The Grapevine Restaurant at East Tyrone College in Dungannon. They were recently presented with the first Eat Safe Award in the Dungannon and South Tyrone District.



From left to right are: Mary Ferris, Head of Catering (ETCFHE); Monica Magennis EHO (Dungannon & South Tyrone BC); Cllr Sean McGuigan (Mayor, Dungannon & South Tyrone BC); Susanne Workman, lecturer (ETCFHE); Tony Dardis Principal of ETCFHE; Fiona McClements, Senior EHO(FOOD) (Dungannon & South Tyrone BC); Phyllis Irvine, lecturer (ETCFHE); Trevor Williamson (FSANI).