Safety of Street Foods

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Street Foods in the UK

Growth area

• Luxury Foods on sale at busy locations around the country
• Websites
• Awards

THE BRITISH ST, FOOD AWARDS 2012.
As well as the traditional foods sold on the streets
Growing market in luxury and international cuisine
Mexican
Indian
Gluten free crepes
Luxury sausages
Safe and wholesome food

• Safe food
  – equates with Good Hygienic Practices

…“establishing documents and records commensurate with the nature and size of the food business”… (Article 5: 852/2004)
Small Food Businesses – Typical problems

Pre-requisite Programmes
• Cleaning and disinfection
• Calibration
• Routine maintenance
• Training records

HACCP
• Scope of task
• Retention
• Monitoring
• Corrective actions
• Verification
• Auditing
• Document control
Safer Food Better Business Diary
SFBB Diary - divided into 6 parts

Fours “C”s
Cross-contamination
Cleaning
Chilling
Cooking
Management
The Diary
Food safety principles on which SFBB is based

- Good hygiene practices prevent cross-contamination
- Effective cleaning removes harmful bacteria and stops them spreading
- Effective chilling prevents harmful bacteria multiplying
- Thorough cooking kills bacteria

Managers must be able to show what they do to make food that is safe - and have this written down
Cross-contamination

- Personal Hygiene
- Cloths
- Separating foods
- Pest control
- Maintenance
- Food Allergies
- Physical and chemical contamination
Cleaning

• Cleaning effectively
• Clear and clean as you go
• Your cleaning schedule
  – Example of a cleaning schedule
Chilling

- Chilled storage and displayed chilled food
- Chilling down hot food
- Defrosting
- Freezing
Cooking

• Cooking safely
• Foods that need extra care
  – Eggs, Shell fish, Rice, Pulses
• Reheating
• Hot holding
• Checking your menu
• Ready-to-eat fods
Management

- Opening and closing checks
- Extra checks
- Prove it
- Training and supervision
- Suppliers and contractors
- Stock Control
- Safe method completion record
Diary

- Name, Address and details of business
- Introductions, opening and closing checks
- Staff Training Records
- Supplier’s list
- Cleaning schedule
- Contacts list, e.g. refuse control
- Prove it records
Diary – week to view
Monday – Sunday, plus space for extra checks

<table>
<thead>
<tr>
<th>Week commencing:</th>
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<table>
<thead>
<tr>
<th>MONDAY</th>
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<tbody>
<tr>
<td>Any problems or changes – what did you do?</td>
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<table>
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<tr>
<th>Opening checks</th>
<th>Closing checks</th>
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Notes

Name: __________________________ Signed: __________________________

Our safe methods were followed and effectively supervised today.
Four weekly review

You should regularly review the methods used in your business to check that they are up to date, and still being followed by you and your staff. You can use the checklist below to help you.

- Look back over the past 4 weeks’ diary entries. If the same thing went wrong three times or more you need to make a note of it here, find out why and do something about it.

Did the same thing go wrong three times or more? Yes ☐ No ☐

Details:

What did you do about it?

- Did you get a new member of staff in the past 4 weeks? ____________

Were they trained in your methods? ☐

- Have you changed your menu? Yes ☐ No ☐

Have you reviewed your safe methods? ☐

Any changes/new methods?
Foodborne illness in England and Wales (HPA 2010)