

Minutes of Safety Group Fife Meeting

Held 13th October 2008 at

**Dunfermline Building Society, Caledonia House
Carnegie Avenue, Dunfermline.**

Present

Neil Holden	Forbo – Nairn Ltd
Sheena Johnston	FMC Technologies
Rose Martin	Fife Health & Safety Consultants
Andy Martin	Fife Health & Safety Consultants
Ann Cunningham	Wolfson Microelectronics
Dot Smith	Broxburn Bottlers
William Miller	Strath Safety
John O'Rourke	Q.M.U
Richard Wilson	Q.M.U
Linda Bell	Business Medical
Tom Cunningham	Fife Council
Cathy Welsh	Fife Council
Colin Sparling	Carnegie College
Tom Canning	Babcock Marine
David Cant	Carnegie College
John Johnston	FMC Technologies
Peter Ager	Fife Council
Ian Mackie	Fife Council
Mark Russell	Dunfermline B S
Steve Blythe	Fife Council
Ian Norton	North British Distillery

Apologies

Apologies were received from Martin Brown, Annmarie Smith, John Greenhalgh, Kevin Lilly and David Jones.

Minutes of last meeting

MR highlighted that he had made an omission in last months minutes and apologised to Ian Norton for missing his name off the list of successful candidates who had successfully passed their NEBOSH Fire Certificates. With this amendment the minutes were approved.

Chairman's Opening Remarks

Davie Cant opened the meeting by apologising for the late change in speaker, Scott Forrest of BDH Cordah was supposed to cover the REACH Legislation but had to call off the week before, it was hoped that we could ask him to speak later in the events programme.

DC welcomed Ann Cunningham of Wolfson Electromechanicals to her first meeting with the Group and passed on a belated welcome to Kevin McLaughlin from Carillion who joined last month.

DC introduced Ian Mackie from Fife Council Business Support Team and thanked him for stepping in at short notice, Ian was going to present to the group on Food Safety.

Food Safety Presentation

Ian started by introducing himself and explaining his role within the Business Support Team, he raised a number of questions, which were put to the floor.

IM asked who in a business was responsible for health and safety in food preparation if you had a third party service on site? He went on to highlight that the responsibility sat with us, the health and safety practitioners.

He talked about ensuring that staff had access to Potable water, which may have to be provided via a filtration system to ensure it is clean and wholesome.

IM discussed food and ingredients and the importance of avoiding deterioration and contamination, he discussed the importance of the “cold chain” to prevent the growth of harmful micro-organisms. He highlighted the three main hazards that must be kept away from food – chemical/physical/micro-biological

He highlighted the importance of training, hygiene standards must be enforced at all times, adequate training must be provided for trainers and policy writers.

IM highlighted the importance of date coding, he highlighted one supermarket which had recently been fined £26,000 and ordered to pay £10,000 in costs for having 51 out of date products on its shelves.

He highlighted that it is illegal to have out of date food on the premises after the use by date. A best before date however is there as a guideline, it is applied to low risk food – crisps/bread/biscuits etc where it has low moisture content and little chance of bacteria growth, although items may need to be refrigerated after opening.

IM highlighted the importance of storage, it is essential that raw and cooked food are kept separate to prevent cross contamination. Tinned items should be removed to plastic containers once opened for storage. Eggs should be stored in the fridge.

He highlighted the importance of stock rotation and that fridges and freezers should never be over stocked and that appropriate temperatures should be maintained to preserve food and prevent the growth of bacteria. They should also be cleaned regularly.

IM discussed the importance of cleanliness, hands and surfaces must be washed and disinfected. Raw and cooked food should be kept apart. It is important that all fruit and vegetables are washed prior to use.

IM Highlighted hot food temperatures, food should be cooked to at least 75 C, no pink bits. Hot food being kept warm must be held at 63 C. Cooling food must be refrigerated within 1.5hrs, to keep it out of the “danger zone”.

Ian discussed why there was food safety legislation in place, he highlighted that it was essential that you should be able to eat food without harm. He talked about the potential reputational damage that could be caused to a food premise in getting things wrong.

Taking this example Ian highlighted the John Barr & Son case, where 21 people were killed and 200 others affected by an E coli outbreak in 1996. The shop owner was found to have failed to maintain a safe shop. The meat slicer was used on both raw and cooked meats, this resulted in cross contamination throughout.

A church group was also prosecuted in this case as it failed to heat pies bought from the butchers shop to an adequate temperature to kill the bacteria.

At this point Ian concluded his presentation and opened the floor for questions.

A question was asked about the cleanliness of burger vans, IM stated that these were licensed and checked by local councils.

A question was asked about food safety in voluntary organisations, IM stated that it applied and that the “policy maker” must hold a food safety intermediate certificate and that they still had to be registered with the local authority. They must have elementary food safety food safety, critical control points.

With no more questions from the floor, DC thanked Ian for what had been an extremely interesting presentation and thanked him for standing in at short notice.

Site Visit

DC highlighted the forthcoming works visit to Babcock Marine on the 20th October and stated that anyone interested in attending should pass names to him to allow name badges to be produced in advance. Tom Canning was hosting the visit which would start with everyone meeting at 7.30pm at the dockyard main gate. PPE would be required – Hats/Glasses/Shoes etc.

AOB

DC highlighted that the group was looking at purchasing a pop up stand for use at meetings and events.

He stated that the Group was holding its annual awards ceremony on 18th October at the Society and that Willie Rennie MP had agreed to present the Trophies to the successful winners. It was hoped that some publicity could be gained for the panel at the same time.

Tom Cunningham raised an issue with vibrating tools and highlighted guidance for exposure limits on the HSE website dictates that no one under 18 years should be exposed to vibration. It was highlighted that this would impact on apprentices and skill seekers etc.

John Johnston highlighted that he was having a free prize draw on his web site www.healthandsafetytips.co.uk with prizes ranging from NeBosh Certificates to environmental and construction certificates, just register with the site to enter.

It was highlighted that the HSE are being proactive in Fife at present, the Roads Department of Fife Council was visited recently.

With no other business, DC thanked everyone for their attendance and highlighted that next months meeting would be held on Monday 10th November at 7.30pm and that the speaker for the evening would be Dr Nigel Holmes from NISP (National Industrial Symbiosis Programme).

Mark Russell
Secretary
Safety Group Fife.