



## Hygiene in the Retail Trade

### INTRODUCTION

**All retailers, whatever their size and product throughput, have a paramount duty to their customers to sell safe food which is in optimum condition. Food poisoning, food spoilage and foreign matter contamination are all due to the breakdown of good hygiene practices and, with heightened public awareness, directly affect the viability of the business, leading to adverse publicity and ultimately denigrating the reputation of the whole food industry.**

### LEGISLATION

New food hygiene laws have applied in the UK since 1 January 2006. They affect all food businesses, including retailers. The Food Hygiene (England) Regulations 2006 provide the framework for the following EU legislation to be enforced in England:

- Regulation (EC) No 852/2004 of the European Parliament and of the Council on the hygiene of foodstuffs.

*This is part of a package of EU legislation on food hygiene, the other elements of which are:*

- Regulation (EC) No 853/2004 of the European Parliament and of the Council laying down specific hygiene rules for food of animal origin; and
- Regulation (EC) No 854/2004 of the European Parliament and of the Council laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption.

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*Shops selling food to the final consumer must comply with:*

- Regulation 852/2004 Article 4(2) Compliance with hygiene requirements
- Article 5 Food Safety management procedures based on HACCP Principles.
- Article 6 Registration
- Annex II General requirements for all food business operators
- Regulation 853/2004

*In general this regulation does not apply with the exception of the following:*

- provisions relating to live bivalve molluscs and fishery products which apply to retail sales - Annex III, Section VII (3) and Section VIII (2)
- requirements for eggs that apply until sale to the consumer, e.g. eggs must be delivered within 21 days of lay - Annex III, Section X (1)-(3).
- The Food Hygiene Regulations 2006  
Regulation 30 (Regulation 27 for NI) and Schedule 4 Temperature control Requirements.

These national requirements are in addition to the general temperature control requirement in Annex II, Chapter IX (5)-(7) of Regulation 852/2004.

### **Changed requirements**

- Documented food safety management procedures based on HACCP principles (Article 5 of Regulation 852/2004)
- Those responsible for the development and maintenance of food safety management procedures to have received adequate training.

## **PREMISES**

- Any rooms where foodstuffs are prepared, treated or processed must be constructed of impervious, non-absorbent, washable and non toxic materials.

- Surfaces must be smooth up to a height appropriate for the operations. Windows, ceilings and overhead fixtures must be constructed to prevent the accumulation of dirt and where necessary windows must be fitted with insect proof screens.
- Premises must be adequately lit and properly ventilated.
- Designated washbasins must be available, suitably located, provided with hot and cold water and materials for cleaning hands and hygienic drying.
- Facilities must be provided for the cleaning and disinfecting of work tools and equipment and where appropriate for any necessary washing of the food.
- Adequate lavatories must be available, they must be connected to an effective drainage system and not leading directly into rooms in which food is handled.
- Provision must be made for the removal and storage of food waste and other refuse. It must not be allowed to accumulate in food rooms and must be deposited in closable containers that are easy to clean.
- Suitable conditions must be provided for the storage of foodstuffs to prevent harmful deterioration and to protect them from contamination.
- Food premises shall provide, where necessary, suitable temperature conditions for the hygienic processing and storage of products.
- Food premises shall protect food against external sources of contamination such as water, air supply or pests.

## **EQUIPMENT HYGIENE**

- Work surfaces and equipment surfaces coming into contact with food must be smooth, washable and non-toxic and they must be easy to clean and disinfect.
- Equipment construction and condition must be such as to minimise any risk of contamination of the food.
- Equipment must be constructed, maintained and positioned in such a way as to allow thorough cleaning and where necessary disinfection of the equipment and the surrounding area.

## **PERSONNEL AND PERSONAL HYGIENE**

- All staff handling food must be trained in food hygiene matters commensurate with their work activities.
- Food handlers must wear suitable, clean and, where appropriate protective, clothing.
- Every person working in a food handling area shall maintain a high degree of personal cleanliness.
- No person afflicted with infected wounds, skin infections, sores or with diarrhoea shall be permitted to work in a food handling area.
- Anybody suffering from, or carrying, a disease likely to be transmitted through food must not work in a food handling area if there is any likelihood of contaminating food with pathogenic micro organisms.

## **FOOD HANDLING**

- On delivery all products and ingredients must be transferred to appropriate storage or display areas. This is particularly important for chilled and frozen foods to prevent harmful deterioration and contamination of the food.
- Chilled foods must be stored under temperature conditions laid down in The Food Hygiene Regulations 2006 Schedule 4 Temperature control Requirements.
- Effective control and monitoring procedures must be implemented as required to ensure food safety.
- All perishable foods must be date coded to indicate their end of shelf life.
- Food must be so placed and be protected as to minimise any risk of contamination. This would include protection against cross contamination by foodstuffs, equipment or materials.
- Adequate procedures must be in place to ensure pests are controlled.
- Hazardous or inedible substances must be labelled and stored securely.

## **TRANSPORT**

- Foodstuffs in conveyances and/or containers for transport must be protected from the risk of contamination; this may require separation from other foodstuffs or non-food items.
- Where necessary, conveyors used for transporting foodstuffs must be capable of maintaining appropriate temperatures and allowing those temperatures to be monitored.

## **WATER SUPPLY**

- There must be an adequate supply of potable water available to the premises. This potable water must be used whenever necessary to ensure foodstuffs are not contaminated. This would include ice and steam that will come into direct contact with foods.

## **BUTCHERS**

From 1 January 2006 butchers no longer require a license to operate, but still have to register with their local authority and operate HACCP-based food safety management procedures. Previously licensed butchers should therefore maintain their approach to food safety management and butchers wanting to sell raw meat and ready-to-eat foods for the first time should have these systems in place. In addition to this, those responsible for the development and maintenance of the HACCP-based procedures will require adequate training in the application of HACCP principles and all staff should receive adequate training and/or instruction in food hygiene. FSA guidance on the new hygiene legislation that applies from 2006 is available.