Food Safety Week 4th – 10th June 2018 The People Who Protect Your late Plate

#Protecting Your Plate

We love our food, there’s simply no denying it. In fact, as a nation, we spent over £203 billion on food and drink last year alone¹. But the safety of our food is often something we take for granted.

This week 4th-10th June 2018, as part of National Food Safety Week, Southwark Council’s Food Safety Team is partnering with the Food Standards Agency to shine the light on food safety and the team working behind the scenes in the Borough of Southwark to help ensure that the food we buy and eat is safe and honest.

Southwark Council’s Food Safety Officers are a team of dedicated individuals whose job is to inspect local food businesses to ensure hygiene standards are up to scratch! Under the Food Hygiene Rating Scheme, 82% of businesses inspected in the London Borough of Southwark received a food hygiene rating of 3 (generally satisfactory) or above. The scheme covers businesses supplying or serving food direct to consumers such as restaurants, pubs, cafés, takeaways, food vans or stalls, canteens, hotels, supermarkets, schools, hospitals and care homes. You can view the food hygiene rating of a business by visiting http://ratings.food.gov.uk/

The Food Hygiene Rating Scheme helps people choose where to shop for food and where to eat out by giving them clear information about the businesses’ hygiene standards. There are six hygiene ratings ranging from ‘0’ at the bottom, (urgent improvement required) to ‘5’ at the top, (very good). Businesses are given green and black stickers to display at their premises and all ratings are published online, so people can make more informed choices about where to buy and eat food. The vast majority of food businesses in and around London Borough of Southwark are ranked generally satisfactory, good or very good.

David Littleton the Head of Regulatory Services at London Borough of Southwark Council said “We have a dedicated team that work hard to ensure that food is safe in [insert region] so that residents and visitors can dine out with peace of mind. Research shows that food hygiene when eating out is the UK’s number one food safety concern² so we are really pleased that the majority of our local food businesses hold a rating of 3 or above.”

“Working in partnership with Southwark Council’s expert Food Safety Officers we are dedicated to ensuring that people can trust that the food they buy and eat is safe and honest. Our Food Hygiene Rating Scheme empowers the public to make informed decisions about where to buy and eat food, it’s also proved hugely effective in driving up standards in food businesses across the country,” said Angela Towers, Head of the Food Hygiene Rating Team at the Food Standards Agency.
For further details

For more information on Protecting Your Plate visit the Food Team display stand in Tooley Street atrium from the 4th - 10th June 2018.

For more information on:
- what work the Food Safety Team does, contact us on Food@southwark.gov.uk
- Food Standards Agency visit www.food.gov.uk
- Food Hygiene Rating Scheme visit www.food.gov.uk/safety-hygiene/food-hygiene-rating-scheme
- tips on how to stay safe this summer visit www.food.gov.uk/safe-summer-food