

TECHNICAL BRIEF

No. 21/1995

FOOD SAFETY

(General Food Hygiene) Regulations 1995

1 INTRODUCTION

The Regulations came into force on 15th September 1995. They aim to ensure common food hygiene rules across the European Community, as set out in the Food Hygiene Directive 93/43/EEC).

The Regulations apply to all types of food and drink and their ingredients. Some businesses, generally manufacturers of products of animal origin, such as dairies or wholesale fish markets, are subject to their own product specific regulations.

The Regulations require all food business proprietors to identify and control food safety hazards.

This document should be regarded as a guide only.

2 MAIN REQUIREMENTS OF SCHEDULE 1 OF THE REGULATIONS.

Schedule 1, Chapter 1

General requirements for food premises (other than those specified in Chapter III)

1.1	Food premises:	Keep clean and in good repair and good condition.
1.2	Layout, design, construction and size:	Should permit good hygiene practice and be easy to clean and/or disinfect and should protect food against external sources of contamination such as pests.
1.3	Sanitary and handwashing facilities:	Adequate facilities must be available and lavatories must not lead directly into food handling rooms.
1.4	Wash basins:	Must have hot and cold (or approximately mixed) running water and materials for cleaning and drying hands. Where necessary there must be separate facilities for washing food and hands. Soap and suitable hand drying facilities must be provided.
1.5	and 6 Ventilation:	There must be suitable and sufficient means of natural or mechanical ventilation. Ventilation systems must be accessible for cleaning e.g. give easy access to filters.
1.7	Lighting:	Food premises must have adequate natural and/or artificial lighting.
1.8	Drainage:	Adequate drainage facilities must be provided.
1.9	Changing facilities:	Adequate changing facilities must be provided where necessary.

Schedule 1, Chapter II

Specific requirements in rooms where foodstuffs are prepared, treated or processed (excluding dining areas and those premises specified in Chapter III).

II.1	Rooms where food is actually prepared, treated or processed:	Floors, walls, ceilings and surfaces (which come into contact with food) must be adequately maintained, easy to clean and where necessary disinfected.
II.2	Cleaning and disinfecting of tools, utensils and equipment:	Provide adequate facilities including hot and cold water for cleaning and where necessary sterilising tools and equipment.
II.3	Washing of food:	Where appropriate, provide adequate facilities for washing food. Supply with hot and/or cold water as required.

Schedule 1 Chapter III

Requirements for movable and /or temporary premises (such as marquees, market stalls, mobile sales vehicles), premises used primarily as a private dwelling house, premises used occasionally for catering purposes and vending machines.

III.1	Requirements for premises and vending machines:	The siting, design and construction must aim to avoid contamination of food and harbouring of pests.
III.2(a)	Working practices for moveable or temporary premises:	Provide appropriate facilities for personal hygiene.
III.2(b)	Surfaces:	Surfaces in contact with food must be easy to clean and where necessary sanitise.
III.2(c)	and (d) Cleaning of utensils and food stuffs	Adequate provision must be made for cleaning foodstuffs and the cleaning and, where necessary sterilising utensils and equipment.
III.2(e)	Hot and cold water supply:	An adequate supply of hot and /or cold potable water must be available.
III.2(f)	Waste storage and disposal:	Adequate arrangements for storage and disposal of waste.

Schedule 1, Chapter IV

Transport

IV.1	Containers and vehicles used for transport of food:	Where necessary their design must allow them to be adequately cleaned and disinfected.
IV.2	Dedicated containers and vehicles used for bulk transport of food in liquid, granular or powder form:	Containers or vehicles used must be reserved for food only and marked as such when there is a risk of contamination.
IV.3	Containers or vehicles used for different foods or for both food and non-food products:	Where necessary separate products effectively to protect against the risk of contamination.
IV.4	Where different products have been carried in the same containers:	Effectively clean them between loads to avoid the risk of contamination.
IV.5	Minimising the risk of contamination:	Food stuffs in conveyances or containers must be placed so as to minimise the risk of contamination.

Schedule 1, Chapter V

Equipment requirements.

V.1	Equipment requirements:	Articles, fittings and equipment that can come into contact with food shall be made of such materials and maintained so that they, and the surrounding areas, can be kept clean and, where necessary, disinfected.
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Schedule 1, Chapter VI

Food Waste

VI.1	Food and other waste:	Do not allow food and other waste to gather in food rooms, unless this is unavoidable for the proper functioning of the food business.
VI.2	Containers for food and other waste:	Containers must be closable unless the environmental health services are satisfied that this is not appropriate. They must be kept in good condition and where necessary be easy to clean and disinfect.
VI.3	Arrangements for the storage and removal of refuse:	Refuse stores must be designed and constructed for easy cleaning and prevent pests gaining access. Arrangements must be made for the proper, periodic removal of the refuse.

Schedule 1, Chapter VII

Water Supply

VII.1	Water supply:	There must be an adequate supply of potable (drinking) water.
VII.2	Ice:	Where appropriate ice must be made from potable water to prevent contamination.

Schedule 1, Chapter VIII

Personal hygiene

VIII.1	Personal hygiene	Food handlers must wear suitable, clean and where appropriate protective clothing. Everyone in a food handling area must maintain a high level of personal cleanliness.
VIII.2	Infected food handlers:	No one suffering from or a carrier of a disease which could be transmitted through food should work in a food handling area.

Schedule 1, Chapter IX

Provisions applicable to food stuffs

IX.1	Raw materials:	No raw materials or ingredients should be accepted, if known or suspected of being contaminated and which would still be unfit after normal sorting or processing.
IX.2	Protection of raw materials from contamination:	At any stage of the business operation food must be protected from contamination likely to render it unfit for human consumption.

Schedule 1, Chapter X

Training:	All food handlers must be supervised and instructed and/or trained in food hygiene matters to a level appropriate to their job.
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3 TEMPERATURE CONTROL

The Food Safety (Temperature Control) Regulations 1995 which came into force on 15th September 1995 require foods which are likely to support the growth of pathogenic micro organisms or the formation of toxins to be held at or below 8 C or above 63 C.

4 FURTHER READING

Food Safety (General Food Hygiene) Regulations 1995 Ref: SI 1763 HMSO. ISBN 0110532279
 Food Safety (Temperature Control) Regulations 1995 SI 2200 HMSO. ISBN 0110533836
 Industry Guides to Good Hygiene Practice - Catering Guide HMSO ISBN 011 3218990
 Council Directive 93/43/EEC of 14th June 1993 on the hygiene of food stuffs. Department of Health
 A Guide to the General Food Hygiene Regulations BAPS Health Publication Unit.

DISCLAIMER

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