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# Food Hygiene and Safety: What Does the Future Hold?

In October 2021, new legislation regarding allergen information on prepacked food will come into effect, designed to allow individuals across the UK to make clear, safe choices about their food purchases

Known as 'Natasha's Law', the legislation was drafted following the tragic death of 15-year-old Natasha Ednan-Laperouse, who died as a result of an allergic reaction to a baguette that did not display the correct allergen information on its packaging. The new law will require businesses to provide full ingredient and allergen labelling on all foods that are prepacked for direct sale.

### How can SOCOTEC help?

SOCOTEC has specialised and experienced personnel that can help your food business to ensure compliance with food safety and hygiene standards.

We can complete inspections and audits of your workplaces to ensure that you are compliant as well being able to train your staff in the required levels of food hygiene.

Should you need assistance or want to speak with any of our team, please get in touch on 01327 811166 or email [salesuk@socotec.com](mailto:salesuk@socotec.com)

### Changes to Local Authority Inspections

The Food Standards Agency (FSA) recently issued their local authority report for 2019, which provides statistics on food law enforcement by local authorities across England, Wales and Northern Ireland. In this report, the increase in the total percentage of planned hygiene inspections and interventions was praised, alongside the rise in premises that had achieved standards equivalent to a food hygiene rating of three, four or five.

However, there remained some cause for concern with regards to the decrease in the percentage of planned food standards interventions that had actually been undertaken.

Plans to address this long-standing issue are currently being implemented, with the FSA working closely with local authorities to develop a new sustainable model for food standards interventions, which will include a mixture of inspections and improved intelligence and surveillance.

Once these plans have been finalised and put into action, the way in which food premises are inspected

has the potential to completely transform over the next couple of years.

The frequency of inspections has already reduced, correlating with the increase in the number of food business operations being established across the country, as well as a shift towards risk assessment as the preferred method of inspection. While more intrusive inspections are in the pipeline to target businesses which are neither complying nor maintaining compliance with food hygiene standards, this could be to the detriment of organisations that consistently and successfully comply with these standards.

More detailed information on the above legislation and recommended guidelines can be found via these links:

- [www.gov.uk/food-safety-your-responsibilities](http://www.gov.uk/food-safety-your-responsibilities)
- [www.foodstandards.gov.scot/business-and-industry/local-authorities-gateway/information-guidance](http://www.foodstandards.gov.scot/business-and-industry/local-authorities-gateway/information-guidance)
- [www.food.gov.uk/news-alerts/news/food-allergen-labelling-changes-become-law](http://www.food.gov.uk/news-alerts/news/food-allergen-labelling-changes-become-law)
- [www.food.gov.uk/regulating-our-future-key-documents](http://www.food.gov.uk/regulating-our-future-key-documents)