

<b>FOOD TEAM INITIATIVES</b>	<b>5<sup>th</sup> Sept 2017</b>
<b>TO: ENVIRONMENTAL SERVICES COMMITTEE</b>	
<b>FOR INFORMATION</b>	

<b>Linkage to Council Strategy (2015-19)</b>	
<b>Strategic Theme</b>	Resilient, Healthy & Engaged Communities
<b>Outcome</b>	To provide Information on Initiatives by Councils Food Team
<b>Lead Officer</b>	Food, Health & Safety and Consumer Protection Manager
<b>Cost: (If applicable)</b>	N/A

## 1. Calorie Wise

Calorie Wise is a new scheme to help businesses display calories on menus so consumers have the information they need to make healthier choices when eating out. The introduction of the scheme follows the success of a pilot in 2012 involving a number of District Councils in Northern Ireland, including Limavady and Coleraine legacy Councils.

The Calorie Wise scheme is run in partnership with the Food Standards Agency and District Councils in Northern Ireland. It is free and participation by food businesses is voluntary. The Scheme will be launched in October 2017 and Councils Food Team are seeking participants.

To prepare the food businesses interested in participating the Food Team are holding a seminar in Ballymoney Town Hall on 6<sup>th</sup> September 2017 to provide further information on the scheme, advice on how to calculate and display calories and guidance on how to provide healthier options for customers by making simple changes to menus.

Environmental Health Officers from the Council's Food Team will carry out a business's compliance assessment with the scheme and issue window stickers so people can look out for the scheme when eating out across Northern Ireland.

## **2. Strategy to Improve Compliance with Allergen Management**

Food allergens are a significant hazard to those sensitive to them and in severe cases can result in fatal consequences. Allergens may be present in a food as an ingredient, or through cross contamination in the manufacturing, preparation or service of food or indeed through deliberate/fraudulent substitution of high value ingredients with cheaper ingredients which are not declared.

In December 2014 a requirement within the EU Food Information for Consumers Regulation (No. 1169/2011) came into effect requiring allergen information to be provided for food sold loose, in for example, catering outlets, deli counters, bakeries and sandwich bars. This information can be provided on a menu, on chalk boards, tickets or provided verbally by a member of staff as well as other formats made available to the consumer.

In the two years since the legal requirements on allergens were introduced Environmental Health Officers in the Council's Food Team have been advising and supporting business in achieving compliance and have recently commenced an initiative to further improve allergen management across the Borough. This is part of a Northern Ireland Strategy to improve compliance in food businesses regionally.

All businesses have been written to reminding them of their legal obligations regarding allergen management and the food team will be running a series of free seminars for businesses on the topic shortly.

Allergen management will be assessed during the course of food inspections by Environmental Health Officers and where non-compliance is identified appropriate enforcement action may be taken in accordance with Council's enforcement policy in order to secure compliance.