

Food Case Studies

Practise what we Preach

A well known gastro pub in Yorkshire with some of the best food safety systems in place was recently visited by his local EHO. Unfortunately the visit got off to a bad start as the staff immediately thought of the inspection as a check on their competence. This poor start was further exacerbated when the inspector decided to serve a closure notice on the premises. Not, it transpired, because there weren't good food safety systems in place but because management hadn't focused on the systems and had failed totally to train staff in how to follow the well documented best practise.

Asked to liaise with the EHO, the Venners team, under Stuart Knill's management, managed to get the closure notice lifted and helped to save the reputation of the restaurant and the livelihoods of its staff.

All that was needed was assurances that the documented processes would be followed. After discussing the unhappy event with the staff they realised that best practise isn't about writing a good policy it is about understanding the food safety policy and training staff to follow the policy in practise.

Diligence - A Due Reward

Situated on the Norfolk coast a public house / restaurant was recently bought by a small family hospitality business and was within days re-inspected by the local authority. As the new company's Food Safety advisor Venners were summoned to meet with the EHO when we were told in no uncertain terms that the premises would be closed if the standards were not improved.

We demonstrated to the EHO what standards and procedures were in place at other properties run by this company and they granted us time to put things right.

Within weeks, after some remedial work to the property, the full Venners Food safety Package was introduced and all of the staff re-trained in best practise.

By demonstrating that the company took food safety seriously and that they employed professional advisors they were able to secure valuable time to put right all of the problems of the old management. Without such a demonstrable commitment to food safety the pub would have been closed and the purchasers business affected even before it had started.

Raising the Standard

"Exemplary Standards and Systems" -

The words of an EHO Officer after inspecting a premise that uses Venners as its Food Safety advisor.

No Smoking Ban

A busy coastal restaurant/ pub had some nagging issues with cooking smoke pollution, issues that had been ongoing for some while.

Fortunately they approached Venners to act as their Food Safety advisors and within weeks a two year old problem had been solved. It wasn't easy to solve as we had to advise changes to the menu and the restaurants standard cooking and cleaning practises, however, a two year old problem had been solved and relief was palpable all round.

Safe and Sound

No contraventions to note, happy with procedures - staff are well trained and fully versed in the important aspects of food safety.

Extract from a recent EHO visit to a Venners Food Safety client in Lincolnshire