

IF NOT NOW, WHEN?

Action for our children's future

SAFEGUARDING YOUR CATERING SERVICE

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LBA Safety

Safeguarding Your Catering Service

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Safeguarding Your
Catering Service

Who are we?

- Environmental Health Consultancy
- Local and central government experience
- School food professionals
- Over 20 years experience in School Catering
- Supporting over 130 schools



The School Journey...

Safeguarding Your Catering Service

2004



2011

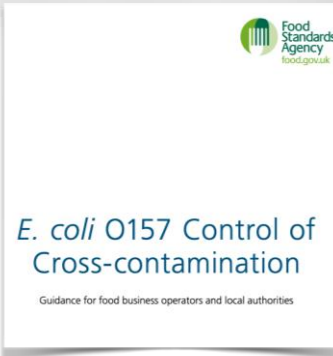


2020



2023

2005



2014



2021



2.4 million

Cases of food related illness
a year from known pathogens

180 Food related deaths

85,000

Cases of
Clostridium perfringens

383,000

Cases of Norovirus

£9.1billion

Cost per year

299,000

Cases of Campylobacter

2,100

Hospital Admissions
from Salmonella

Legal Requirements

Food Business Operator

- The natural or legal persons responsible for ensuring that the requirements of food law are met within the food business under their control.

Regulation 852/2004:

- All food businesses other than primary producers must put in place, implement and maintain a permanent procedure or procedures based on HACCP principles, including documentation and records.



Hygiene Rating Scheme

- Reviews 3 core areas:
 - ▶ **Hygiene**
(delivery to service)
 - ▶ **Structure**
(design, layout, cleanliness, facilities)
 - ▶ **Confidence in management**
(systems, procedures, training, records)



Snap shot in time

Safeguarding Your Catering Service

- Annual catering support package
- Aimed at schools without central or contract catering support
- Provides up to date and legally compliant food safety management system
- Access to catering professionals to support your operation
- Access to live virtual training courses
- Support with menus and recipes



The Package	Standard	Premium
Food safety management system with a suite of record keeping	✓	✓
Self-assessment tool to assist with implementation and auditing	✓	✓
Virtual live Induction into the package	✓	✓
Telephone and email support	✓	✓
Update memos and procedure updates	✓	✓
Training credits	x 3	x 5
Termly virtual meetings and reviews	✗	✓
Access to termly CPD webinars	✗	✓
2 x annual menu cycles with recipe cards	✗	✓
Recipe and menu guidance and advice on school food standards	✗	✓



What is the offer?

Questions?

Meet our team at the LACA Stand today at **2.30pm** and tomorrow at **10am** and **12pm**

Visit: <https://www.laca.co.uk/safeguarding-your-catering-service>

For more details, please email: SYCS@LBASafety.co.uk

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