



**WELCOME TO YOUR
NEWSLETTER
NOVEMBER 2009 EDITION**



WELCOME

Dear all,

Welcome to the November edition of our newsletter. With the ever growing concerns regarding food hygiene standards in food businesses, this issue has been devoted to the application of the HACCP principle.

As always, we look forward to receiving your feedback and recommendations for future topics of interest.

Enjoy!

Croydon Food Group

The Croydon Food Group members will be taking part in another Surrey Street Sizzler on Saturday 12th December 2009! This market has a number of activities and tasty food experiences on offer.

This market will be held from 9am to 4pm and is free of charge.

The following members will be participating in this exciting event:

- Double - Take Cakes - Cake decoration specialist
- Dos Santos Foods Ltd - Speciality Goan foods
- F.B Bakery - Jamaican Patties and bakery
- Carmen's Rose Restaurant - Caribbean cuisine
- Bene Bakers Ltd - Speciality Breads
- Oliver's Kitchen - Juice Bar

We would encourage all our members, their family and friends to come along and show your support.

Members News

CONGRATULATIONS to Buenos Aires Restaurant for opening another restaurant on Croydon High Street!

What is new in Croydon

A new undercover market is opening in Croydon near Surrey Street early next year.

With a fabulous 'retro' themed cafe on the top floor, complete with internet access, the store will be open 7 days a week, 52 weeks a year.

David Lashmar who is running this project is very keen to incorporate some food businesses in this unique market. It is not suitable for hot food as there is to be a cafe (he is looking at various proposals for running this). However, it would be highly suitable for cake makers and anyone else selling cold finished food items.

There is to be only one stall of each type of product and every stall must be open at least 4 days a week, out of a possible 7. The stalls are only £120 per week and come with the possibility of being shared (dependant on terms of the lease).

All queries by members are welcome and can be sent to info@croydonfoodgroup.com or 020 7624 0533.

EVENTS FOR YOUR DIARY

Croydon Christmas festivities 2009

Event	Date	Venue	Time
Croydon Christmas Market	27 Nov - 19 Dec	North End, Croydon	10am - 3pm
Surrey Street Christmas Celebration	12 Dec	Surrey Street, Croydon	9 am - 4pm
Croydon Visitor Centre Festive Family Day	12 – 19 Dec	Croydon Visitor Centre	11 am - 5pm
Croydon Christmas Carnival	19 Dec	North End, Croydon	11.30am - 4pm
Charity Gift Wrapping at Croydon Visitor Centre	21 - 24 Dec	Croydon Visitor Centre	4 pm - 7 pm



HACCP In Food Businesses

What is HACCP?

Hazard Analysis Critical Control Point (HACCP) was first used in the 1960s by the Pillsbury Company to produce the safest and highest quality food possible for astronauts in the space program



HACCP systems are now used world wide within the food industry as a food safety management tool. Different sectors of the food industry have developed HACCP systems to their own standards or have tacitly accepted the standards delivered to them. Consequently, HACCP based systems and the training courses to prepare staff to apply them differ widely

depending on the nature and seriousness of the potential hazards.

“Public concerns about food safety, together with raised expectations in respect of food quality, have been more than matched by the food industry’s determination to raise standards of food safety and quality, both generally and in the long term. European and UK legislation reflect these pressures and require food business operators to identify any step in their activities which could be critical to food safety and, to ensure that adequate safety procedures are identified, put in place and maintained.”

What is a Hazard?

A hazard is something with the potential to cause harm. Food hazards are classified as;

- Microbial – food poisoning bacteria / viruses / moulds / spoilage bacteria / yeasts
- Physical – packaging materials / pests / machinery / glass / wood / jewellery / raw materials / hair / nails / dust / dirt
- Chemical – cleaning chemicals / pesticides / fertilisers / perfume / veterinary drugs
- Allergens – nuts / eggs / milk / celery / mustard / gluten

* This list is not definitive

These hazards can cause contamination within foods causing adverse health effects. It is essential to identify foods that are high risk and eliminate the possibility of contamination occurring. However one must remember that contamination can occur at any stage from 'farm to fork'.



Physical or chemical contamination are easily eliminated or rectified but microbial contamination is far harder to identify. Microbial contamination can be minimised by handling food correctly and there are various aspects involved when dealing with food to ensure that food safety and hygiene is maintained.

The list is endless yet a few essential elements include;

- Protection of food from contamination
- Prevention of bacterial multiplication

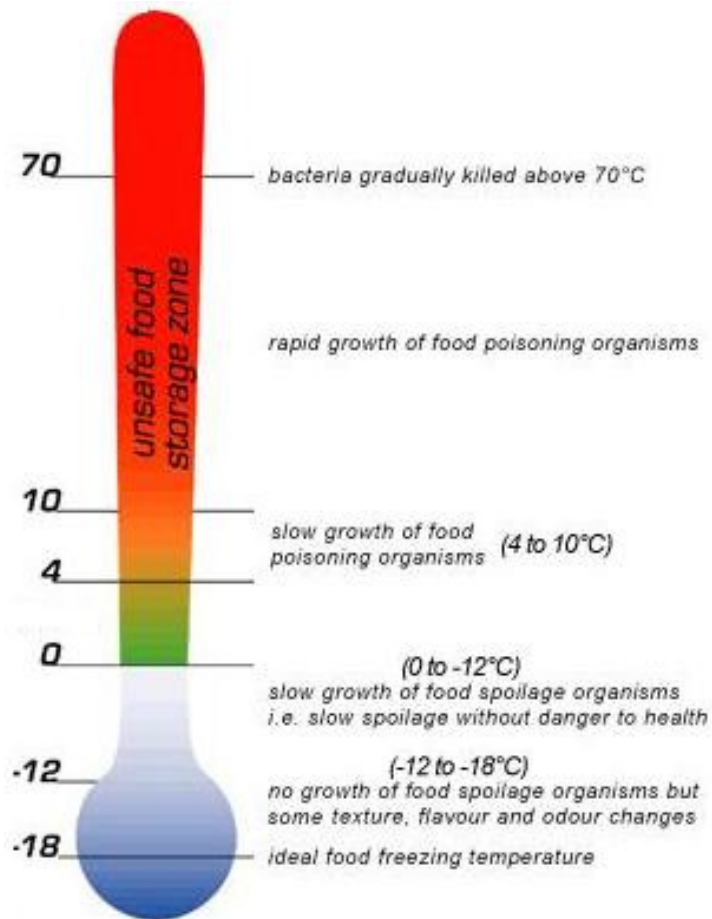
- Destroying bacteria
- Removal of contaminated food from the human food chain by discarding it

Food can be protected from contamination by correct storage methods including; segregation, temperature control and time control. All goods pending use should be stored under the following appropriate temperature controlled conditions:

FROZEN FOOD	-18°C
CHILLED FOOD	Max + 5°C
COOK CHILL FOOD	0 - 3°C
AMBIENT FOODS	Cool and dry storage conditions
HOT FOOD	+63°C

Foods should be stored under controlled conditions prior to preparation, during the stages of preparation and whilst serving. It is essential that records of freezers and chiller temperature should be maintained for purposes of product tracing should any problems arise.

All foods should also be date coded by either the original supplier or the company and stock rotated. No foods that have exceeded their shelf life should be used for human consumption.



If food is not protected from contamination during the initial stages of preparation, even the cooking process may not be sufficient to destroy the bacteria or prevent bacterial multiplication. The use of temperature probes can aid the elimination of bacteria during cooking and they are a very essential tool in maintaining food safety standards.

The danger zone for bacterial multiplication is between 5-63°C, so food should be kept out of this danger zone as far as possible. It is essential that cooked foods that are to be served hot are 63°C or above and that the rules of hot holding are maintained. If food is to be served cold, it should be rapidly cooled after cooking to a maximum temperature +5°C within 90 minutes or less.

HACCP contains many elements apart from just the cooking procedures of foods. It involves staff hygiene, cleaning, pest control, staff training, waste disposal, traceability and product recall. All these procedures need to be operational and in place for a HACCP system to work effectively.

The Croydon Food Group acknowledges that the principles of HACCP are complex and will be running an in-depth HACCP training event to benefit their members in the New Year.

All queries by members are welcome and can be sent to info@croydonfoodgroup.com or 020 7624 0533.

MEMBERS PROFILE



Collette Emeruwa is an active member of the Steering Group and the Croydon Food Group.

Based in Croydon, Double-Take Cakes is a family concern that has been making good quality cakes for years and believes in using the finest ingredients.

Double-Take Cakes takes pride in its unique hand sculptured, bespoke cakes. They specialise in a wide selection of cakes, suitable for any occasion, whether it be a humorous novelty cake or a three tier wedding cake!

Collette has further developed her recipes and now also caters for gluten allergies and vegetarians with her egg-less cakes. We have high hopes for her exciting and refreshing product range.

Collette is currently in the process of expanding her business and has exciting projects on the horizon. So far she has found the Croydon Food Group to be a great local support network and as an enthusiastic member has successfully showcased her products at events such as, the Croydon Food Festival 2009 and The Surrey Street Sizzler 2009.

We wish her the very best of luck!

CROYDON FOOD GROUP MEMBERS LIST

COMPANY NAME			
1	Albert's Table	24	Good Food Matters
2	Armadillo Training	25	Halal School Foods
3	Ash Bala	26	Health is your wealth
4	Atlantico Ltd	27	Inspired Creations
5	Bake me a cake	28	Kato Enterprises Ltd
6	Blue Jay Café	29	La Baguette
7	Boomfield	30	La Fille Bantu
8	Buffalo Catering	31	Mary Jane's Popcorn
9	Carr Foods Ltd	32	My Little Wrapper London
10	Casablanca Café	33	New Wok's Cooking
11	Check Point	34	Norma's Cakes
12	CoCo Mama Food Supplies Ltd	35	Paul Wayne Gregory Ltd
13	Community Music Skills	36	Peppertons
14	Crown Bakery	37	Perry's Bakery
15	Dos Santos Foods Ltd	38	Rameses
16	Europa Fried Chicken	39	Roti Masters
17	Express Pizza	40	Santok Maa's Bhel Poori House
18	FB Bakery	41	Sucre Sale
19	Flavaz First	42	Tarts and Tease
20	Flavours of Norbury	43	The Glamorgan Gastro Pub
21	Food 4 Chefs	44	The Orchard Pub
22	Foods For Life Nutrition	45	Unc Snacks
23	Freelance Journalist	46	A Torre
47	Baan Thai		
48	Buenos Aires		
49	Bagattis		
50	Los Toreros		
51	Zaal		
52	The Mediterranea		
53	Le Cassoulet		
54	Fish & Grill		
55	Double – Take Cakes		
56	Sonu Halaal Foods		
57	Big snapper		
58	Snacktape		
59	Carmen's Rose Restaurant		
60	Aroma Cafe		
61	Bene Bakers Ltd		
62	Cafe panini		
63	Domali Cafe		
64	Oliver's Kitchen		
65	Pat a Cake		
66	The Green Dragon Pub		
67	The Rubicon Restaurant Co.		
68	Trini Roti		
69	Crazy Chicken		

* Members contact details available on request

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