

For immediate release: Wednesday, 3 June 2015

FOOD STANDARDS SCOTLAND SET TO PROMOTE SAFE SUMMER EATING AT TASTE OF GRAMPIAN

People heading to Taste of Grampian this weekend are being urged to brush up on the basics of food safety to ensure they enjoy a safe summer of eating.

Food Standards Scotland (FSS), the new body with wider powers to regulate food standards and help consumers in Scotland have good diets, will be at the annual festival in Inverurie to help families to protect themselves against dangerous bugs by remembering the Four Cs - cleaning, cooking, chilling and avoiding cross contamination.

Coaches from Aberdeen Football Club will be on hand at FSS's interactive stand, with a football game that shows where bugs can hide if proper food hygiene isn't followed, in a bid to reduce the 43,000 infections, 5,800 GP visits and 500 hospital admissions in Scotland caused by food borne diseases annually.

A number of food demonstrations aimed at helping children and families make safe and healthier choices are sure to prove popular at the event, as will the interactive games and innovative hand-washing unit where visitors to the stand can test their hand-washing technique under an ultraviolet light to check where harmful bacteria might lurk unseen.

Various displays explaining food labelling, healthy diets and how to avoid food poisoning will also be available.

Food Standards Scotland Chief Executive, Geoff Ogle, said: "We're excited to attend this year's Taste of Grampian as a new body focussed on championing the interests of consumers in Scotland when it comes to food safety, food standards and nutrition.

"The spread of dangerous foodborne bacteria such as *E. coli* O157 and *Campylobacter* through cross contamination when preparing food can be dangerous so we like to take every opportunity to remind people of all ages how important it is to be careful about how we store and handle food from cleaning, cooking, chilling and separating to avoid cross contamination.

"We look forward to meeting visitors face-to-face where they can learn about these issues in a fun and interactive way and kick-start their safe summer of eating."

Aberdeen Football Club Community Trust said: "We work in partnership with Food Standards Scotland at the Taste of Grampian to help children and adults learn about food safety and healthy eating in a fun way by coaching them on key football skills to help them kick germs to the back of the net."

Food Standards Scotland launched in April 2015 after taking over the responsibilities previously carried out by the Food Standards Agency in Scotland to provide policy advice, enforce food regulation, and inform consumers on nutrition and food labelling.

Ends

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Notes to Editors:

In Scotland, there are approximately 43,000 infections, 5,800 GP visits and 500 hospital admissions caused by food borne diseases annually. Source:

<http://www.foodstandards.gov.scot/food-safety-standards/foodborne-illness>

Taste of Grampian

- The event will take place at the Thainstone Centre, Inverurie from 9.30 am – 4.30pm on Saturday 6 June.
- Food Standards Scotland has two stands. The indoor stand is near the information desk at the exchange exhibition and the outdoor stand is near the main gate.
- The stands will feature: Top Tips for Healthy Eating, The Food Hygiene Information Scheme (FHIS) & Eat Safe, Kitchen Hygiene Top Tips - 4 C's, children's games, Eat Safe This Summer to avoid food poisoning and a hand-washing unit.

Food Standards Scotland

- Food Standards Scotland (FSS) was established by the Food (Scotland) Act 2015 as a non-ministerial office, part of the Scottish Administration, alongside, but separate from, the Scottish Government.
- FSS is mainly funded by government, with a budget of £15.7m agreed within the Food (Scotland) Act 2015, but also charges fees to recover costs for regulatory functions.
- The organisation is based in new premises in Aberdeen, and has approximately 160 office and field-based staff.
- The primary concern of FSS is consumer protection – making sure that food is safe to eat, ensuring consumers know what they are eating and improving nutrition. FSS's stated vision is to deliver a food and drink environment in Scotland that benefits, protects and is trusted by consumers.
- The objectives of FSS as set out in the Food (Scotland) 2015 Act are to:

- Protect public from risks to health which may arise in connection with the consumption of food
- Improve the extent to which members of the public have diets which are conducive to good health
- Protect the other interests of consumers in relation to food