



Baden-Powell Scouts' Association Food Safety Policy

The Baden-Powell Scout's Association (B-PSA) and all of its members accept their legal duty to comply with all relevant aspects of the Food Safety Act 1990 and Regulation (EC) No 852 of the European Parliament, and all other subsequent or relevant legislation made under these Acts.

The law states a "business" can include a canteen, club, school etc. whether for profit or not. A "food business" is one in which food is stored, transported, prepared, sold etc. It can also apply to any "entertainment" where the public is admitted, again whether they pay or not, or if the food is sold, given away, or is in the form of prizes. If any activity means we are running a food business, then we accept we have a legal obligation to obey the law. If not then we fully understand we have a moral obligation to the young people in our care to follow the rules laid down by the legislation. Any law only lays down the minimum standards that must be maintained. All members of The B-PSA, if the activity we are running involves food, accept we must do our best to at least meet these minimum standards and preferably exceed them.

The B-PSA is committed to identifying potential food safety hazards and to implement any control measures necessary to reduce the risks to the B-PSA.

In order to achieve this, the following conditions must be observed:

- Food will be produced under hygienic conditions that do not expose the food or food contact surfaces to any unnecessary risk of contamination.
- Food contact surfaces will be kept clean and sanitised.
- All members of the B-PSA must maintain a high standard of personal cleanliness when handling food.
- All food will be stored and processed under safe conditions and within specified range of temperature according to recommended approved guidance.
- No member of the B-PSA will handle food if they believe they are suffering from any infection or condition likely to cause food poisoning, either directly or indirectly.
- All members must adhere to the procedures outlined in the B-PSA Camping Handbook and B-PSA Food Safety Booklet.
- Any breach of this policy or associated procedures may result in an investigation by your Area Commissioner.

Premises used for food businesses (with some exceptions) must be registered with the Local Authority. If a Group, District or Area have their own headquarters with a kitchen, then potentially it should be registered. If the premises are used for catering at least once a week for five consecutive weeks it should be registered.

One exception which may help is that the supply of beverages, or of biscuits, potato crisps, confectionery or other similar products will not be regarded as a food business for this purpose. Therefore if the supply of tea and biscuits is all that happens in your Headquarters as far as food is concerned you need not register. However, you must not store milk there. Another exception which may be of use is "premises controlled by a voluntary organisation and used only for the purpose of such organisation where no food other than dry ingredients for the preparation of beverages, sugar, biscuits, potato crisps (or other similar dry products) is stored for sale". Thus, the garage or shed in which a Group stores its tea, sugar, biscuits, etc. which are subsequently sold in the Church Hall also need not be registered, but note that once again, it is only dry provisions and not liquid milk which may be stored.

The B-PSA understands that if we are not registered as a Food Business we are not legally obliged to provide information about allergens present in food as ingredients however we are fully committed to providing as much information as practicable and taking into account the needs of individuals who suffer from allergies.

If any of our activities cause us to be registered as a Food Business we will comply with the legal Allergen Rules.