



Media Release

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TAKING THE CLEAN HAND MESSAGE TO PRIMARY SCHOOLS

“Remember that bacteria are invisible – but omnipresent”. Antonio Carluccio, The Neal Street Restaurant

Celebrity chefs are contributing tips for safe food handling during National Food Safety Week (14/20 June). What they say on **foodlinks'** website makes interesting reading - they all own top restaurants and know the importance of food hygiene. None of them wants a damaged reputation because of upset tummies.

Each year up to 4.5 million people in the UK suffer from foodborne illnesses – that's 1 in 10 people.

And because little fingers often get into places they shouldn't, Harrogate Borough Council's Environmental Protection Team is hosting a variety of workshops with primary school children during National Food Safety week to highlight food safety and food hygiene. Sonia Mills will join them, from the Primary Care Trust Community Infection Control unit.

Nicky Garside, Assistant Director of Health, said: “This is the 12th annual event and it gives us the opportunity to focus on the importance of food safety. Children now have more opportunity to get their own meals, with microwaves and ready meals, which is why we are taking out our roadshow to 800 pupils in years 5 and 6 at 20 primary schools around the district.

“These young pupils will be invited to touch their fingers onto Agar jelly plates. Agar is prepared from seaweeds of various kinds and is used as a medium in microbiology laboratories when growing bacterial cultures. We will take the culture plates back to the schools so that pupils can see what has grown from their fingers, this is usually a cocktail of micro-organisms, which will include bacteria, yeasts and fungus. The team will be making these roadshows fun events but with a serious educational message.”

As part of the promotional campaign, **foodlink** organised a national poster competition. Jessica Large from St John Fisher was a finalist and although she didn't win, Jessica was Highly Commended. ENDS

PHOTO OPPORTUNITY : 10.30 am on Friday, 18 June Hookstone Primary School, Hookstone Road, Harrogate. Pupils will be taking the Agar test.

“Shop for food as regularly as you can and always return home to unpack your food shopping immediately.”

Anthony Worrall Thompson, Notting Grill

MORE DETAILS are available from Nicky Garside, Assistant Director of Health, on 01423 556847.
Or from foodlink's website – www.foodlink.org.uk

NOTE TO EDITORS: foodlink is organised by the Food and Drink Federation, the voice of the UK food and drink manufacturing industry, in association with the Food Standards Agency, the Royal Environmental Health Institute of Scotland, the Chartered Institute of Environmental Health, the Local Authorities' Co-ordinators of Regulatory Services, the Departments of Health, Food and Education, the National Farmers' Union, the British Retail Consortium and the British Hospitality Association.