



Lambeth

**Working with Food Businesses in Lambeth
looking to prepare and serve
Less Than Thoroughly Cooked Burgers**

Background

- Lambeth measures seven miles north to south and about two and a half miles east to west, covering an area of around 10.5 square miles. There are five town centres in Lambeth: Brixton, Clapham and Stockwell, North Lambeth (including Waterloo, Vauxhall, and Kennington), Norwood and Streatham.
- Food, Health and Safety Team – Diverse range of business activities including an increasing number of premises looking to offer less than thoroughly cooked burgers, both chains and individual businesses

Information

- Revival of less than thoroughly cooked food items on a menu
- Service of burgers (LTTC)
- Resources available to LA
- Resources available to businesses
- London working group for LTTC

Our Findings

- Menu Trend versus Chain Activity
- Over reliance on evidential information
- Understanding the hazards
- Logarithm reduction
- Source of ingredients – approved suppliers – FSA and LA (own supply)

Our Findings (2)

- Need for the business to have a robust Haccp detailing activities of the business
- Ensure systems in place to deliver safe food – bespoke to them – our findings
- Notify LA
- Consumer notice
- Guidance document

Working example

- Business – refocus
- Served notice – for validation
- Worked with business
- Bespoke less than thoroughly programme for the business as part of their Haccp

What's next

- Guidance – is just that – under review
- How the guidance is received by businesses – our experience
- How utilised by LA

Information Links

- <https://www.food.gov.uk/sites/default/files/media/document/lttcupdatedguidance.pdf>
- <https://www.food.gov.uk/sites/default/files/Chapter13-Microbiological-criteria.pdf>
- Commission Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs
- Approved premises listing on the FSA website; now an excel spreadsheet, I find using LTTC in the search parameter filters useful in relation to identifying premises approved for the production of products to be served less than thoroughly cooked