

What is an Environmental Health Officer?

EHOs are personnel qualified in Environmental Health laws, enforcement and inspection methods. They have a 3 year degree in Environmental Health

Many organisations employ EHOs including

- Local councils
- Private companies
- NHS
- Military
- Food Standards agency



Legislation enforced by EHOs

The Food Safety Act.

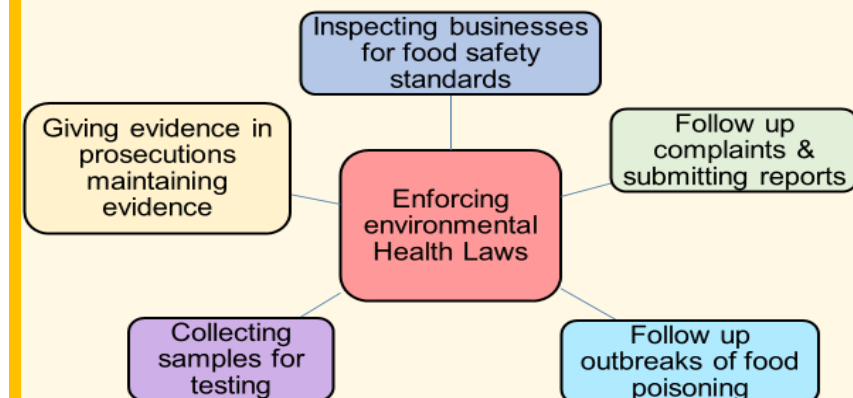
Food safety from the manufacturer or producer to the point of sale. Might involve different companies or premises e.g. suppliers, manufacturers or kitchens, shops or restaurants.

The Food Safety Act (General Food Hygiene) Regulations.

Ensures food producers **HANDLE** all food hygienically.

Hospitality and Catering Environmental Health Officer

EHO roles in the Hospitality and Catering industry



What do EHOs do?

- EHOs deal with a variety of different legislation and enforcement not just related to food.
- EHOs tend to specialise in an particular area of work once qualified- ask Mrs Walker about her MSc



- food safety
- infectious diseases
- environmental protection
- noise, radiation & pollution control
- water standards
- health and safety at work
- animal welfare
- waste management
- housing standards

Legislation enforced by EHOs

The Food Safety Act (Temperature Control) Regulations.

Temperatures at which to store or hold food.

- Freezers from -18°C to -24°C
- Chillers from 3°C to 8°C
- Fridges from 1°C to 5°C
- Cooked core temperature at 75°C or above
- Hot holding above 63°C

The Food Composition Regulations.

Specifies what ingredients **CAN** or **CANNOT** be used in the manufacture of foods e.g. bread, breakfast cereals and use of additives

The 3 main areas EHOs inspect are

Food premises



Food handlers



Food hygiene practices

