

Pubs and Bars who may now wish to serve food

A key element of the Tier 3 regulations is that pubs and bars can only remain open where alcohol is served as part of a table meal. Therefore, to remain open these businesses must operate as if they were a restaurant, which means only serving alcohol alongside substantial meals, like a main lunchtime or evening meal.

The 'meal' must amount to more than a 'bar snack'. The Council does not consider that a sandwich with crisps or other such snacks such as pies or sausage rolls to be a substantial meal. Examples of a substantial meal would include;

- A pie with mashed potato and peas
- Lasagne with salad
- Burger with chips and salad
- Large pizza
- Curry with rice or naan bread
- 'Sunday roast' with carvery meat, roast potatoes and vegetables.

The meal must be purchased by the customer at the premises and when purchasing the meal, the customer may also purchase alcohol. Therefore premises cannot provide free food to accompany alcohol that has been purchased.

A reasonable amount of alcohol may be purchased to accompany a meal. Allowing the purchase of copious amounts of alcohol to be consumed with the meal, or with the intention that the alcohol is likely to be consumed long after the food has been eaten, is not allowed.

Food Safety & Hygiene Requirements

All businesses serving food must:

- comply with food safety requirements
- allow you to prepare food safely

Further information on setting up a food business / running a food business during the COVID pandemic is available on the Food Standards Agency website at www.food.gov.uk

In order to start selling substantial meals, you must comply with the following requirements;

- You must register the change in the nature of your business with Hartlepool Borough Council's Environmental Health service **at least 28 days before opening** - registration is free.

<https://register.food.gov.uk/new/hartlepool>

- You must ensure that food handlers have training commensurate with their work activities. For most businesses providing catering the minimum level of training required would be the Level 2 Award Food Safety in Catering (or equivalent);
- Allergen training should also be completed (this is free). See the link for allergen training:

<https://www.food.gov.uk/business-guidance/allergy-training-for-food-businesses>

- As a food business, you must also keep documentation which demonstrates how you manage food safety in your business. You will need to complete the Safer Food, Better Business for Caterers pack. See link below;

<https://www.food.gov.uk/business-guidance/safer-food-better-business-for-caterers>

Due to the current COVID pandemic, officers are not routinely carrying out food safety advisory visits. However, in order to demonstrate compliance with the information provided above, you must provide the following information to demonstrate to this department how you are able to comply with food safety requirements;

- A proposed food menu;
- Documentation to provide evidence that you have assessed your menu for the presence of allergens;
- Catering background of staff;
- Food hygiene training certificates (including any allergen training);
- Pictures of the kitchen where meals will be handled, prepared and cooked; and;
- Any other food safety information you may deem as relevant

All information must be provided to the following email address

public.protection@hartlepool.gov.uk

Please note that all food businesses are subject to routine inspections and you will be given a revised food hygiene rating upon inspection.