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To: Lead Food Officers

cc: REHIS, COSLA, SFELC

 7 April 2016

FSS/ENF/16/004

Dear Colleague

**Use of Cardboard Tubes for the Preparation of Doner Kebabs in approved Doner Kebab Manufacturing Establishments**

## Issue

FSA has brought to our attention that some establishments manufacturing doner kebabs in England are using cardboard tubes to surround the metal poles used in the preparation of the kebabs. Whilst there is no specific evidence that these cardboard tubes are non-compliant, this is an opportunity to remind local authorities of the Regulations on food contact materials.

## Background

Regulation (EC) No. 1935/2004 of the European Parliament and the Council sets out the general requirement for all materials and articles that come into contact with food. This Regulation states that materials shall be manufactured in compliance with ‘good manufacturing practice’ so that under normal or foreseeable conditions of use they do not transfer their constituents to food in quantities which could:

* Endanger human health
* Bring about an unacceptable change in the composition of food; or
* Bring about deterioration in the organoleptic characteristics (i.e. texture, taste, aroma)

If Food Business Operators (FBOs) are using cardboard or any other material in direct contact with food prepared at their premises, it must be suitable for food contact and they should seek assurance from their suppliers if required.

All food contact materials which are not yet in contact with food when placed on the market must be labelled with:

* the words ‘for food contact’, or a specific indication as to their use, such as a wine bottle, soup spoon, or the ‘wine glass and fork symbol’ (unless items are clearly intended to come into contact with food)
* if necessary, special instructions for safe and appropriate use
* the name and address of the manufacturer, processor or seller responsible for placing on the market
* adequate labelling to ensure traceability

This information must be displayed at the marketing stages (other than retail) on accompanying documents, or the labels or packaging, or the materials themselves.

FBOs should also have suitable traceability systems and procedures in place to allow identification of the businesses from which food contact materials are supplied.

**Action**

LAs are asked to consider the contents of this letter when carrying out their routine scheduled interventions at approved meat preparations establishments producing doner kebabs and registered food businesses serving kebabs in their area**.**

Yours sincerely



Jacqui Angus

Senior Enforcement Manager

Food Standards Scotland