

To: Lead Food Officers  
cc: SFELC/REHIS

30<sup>th</sup> November 2017

FSS/ENF/17/023

Dear Colleague

**For information: E. Coli 0157 Control of Cross Contamination Guidance**

A routine review of the FSS/FSA guidance document has been completed and the guidance has been updated accordingly. The main objective was to rebrand the guidance as a FSS document and make any amendments from the findings of the research carried out by Progressive in 2016.

The document provides businesses and local authorities with guidance to control cross-contamination between raw foods that are a potential source of E. coli O157 and ready-to-eat foods.

This is a summary of the main changes that were made to the last version of the guidance;

- The guidance has been rebranded as a FSS document.
- Stronger emphasis has been made on the storage separation of raw and ready to eat foods.
- Authorised Officers are encouraged to assist FBOs with the cleaning and disinfection methodology of complex equipment with the use of ATP monitors adhering to the manufacturers guide.
- The wording in the separation decision tree has been made more robust for decision making.
- Links to external sites for advice have been amended.

Please click the link below to the revised guidance.

<http://www.foodstandards.gov.scot/publications-and-research/ecoli-o157-control-of-cross-contamination>

If you have any comments or questions please send them to:  
[enforcement@fss.scot](mailto:enforcement@fss.scot)

Yours faithfully,

Raymond Pang  
Senior Enforcement Manager  
Food Standards Scotland