

Update on proposal to stock Ice Cream in the Museum/TIC

I put forward a proposal to stock Callestick ice cream at the last CEC meeting. Here is the further information requested by Councillors

Environmental Health

It was suggested that stocking ice cream would involve hygiene and training requirements. I contacted environmental health and this is not the case – see the email received below along with the form mentioned to register as a food business (there is no charge for this)

Liskeard Information Centre

From: Silsbury Lexy <lexy.silsbury@cornwall.gov.uk> on behalf of Business Advice <businessadvice@cornwall.gov.uk>
Sent: 20 March 2017 15:18
To: tourism@liskeard.gov.uk
Subject: Ice Creams

Hi Vicky,

As discussed this is very low risk so apart from the registration form you do not need to do anything else other than use common sense and ensure the Freezer is clean and in good working order. Please complete the attached food req form and return to us.

You will also benefit from parts of a **Safer Food Better** business pack for advice on temperature control and food management/ Hygiene. Safer Food Better Business packs are available to download for free from [HERE](#)

There are several issues that must be considered by businesses that prepare, manufacture and handle food :

- ✓ Contamination
- ✓ Temperature controls
- ✓ Storage and preservation
- ✓ Personal hygiene
- ✓ Cleaning and disinfection
- ✓ Food safety management (SFBB Pack)
- ✓ Allergens

With thanks

Lexy Silsbury

Customer Relations Advisor
Business Regulatory Support
Neighbourhoods & Public Protection
Cornwall Council
Internal Tel 49 7996
External Tel 0300 1234 212 option 2
Email: Businessadvice@Cornwall.gov.uk

[How Did We Do?](#) - Please let us know if you found this advice helpful

Visit us at www.cornwall.gov.uk or for business regulatory support <http://www.businessregulatorysupport.co.uk/our-services/>



BRS Cornwall (@BRS_Cornwall)



BRS Cornwall (@BusinessRegulatorySupport)

**APPLICATION FOR
THE REGISTRATION OF A FOOD BUSINESS ESTABLISHMENT**
(Regulation (EC) No. 852/2004 on the hygiene of foodstuffs, Article 6(2))
Please read notes overleaf before completing this application



1	Address of establishment, (or address at which moveable establishment is kept)			
	Post code			
2	Trading name of food business			
	Telephone no.			
	E-mail			
3	Full Name of food business operator(s), (List all partner's names), (or Limited company where relevant)			
4	Full Name of Manager or local contact (if different from operator)			
5	Head Office address of food business operator, (where different from address of establishment)			
	Post code			
	Telephone no.			
	E-mail			
6	Type of food activity (Please tick ALL the boxes that apply):			
	Staff restaurant/canteen/kitchen	<input type="checkbox"/>	Hospital/residential home/school	<input type="checkbox"/>
	Retailer (including farm shop)	<input type="checkbox"/>	Distribution/warehousing	<input type="checkbox"/>
	Restaurant/café/snack bar	<input type="checkbox"/>	Food manufacturing/processing	<input type="checkbox"/>
	Market/ Market stall	<input type="checkbox"/>	Importer	<input type="checkbox"/>
	Takeaway	<input type="checkbox"/>	Catering	<input type="checkbox"/>
	Hotel/pub/guest house	<input type="checkbox"/>	Packer	<input type="checkbox"/>
	Private house used for a food business	<input type="checkbox"/>	Moveable establishment e.g. ice cream van	<input type="checkbox"/>
	Wholesale/cash and carry	<input type="checkbox"/>	Primary producer - livestock	<input type="checkbox"/>
	Food Broker	<input type="checkbox"/>	Primary producer - arable	<input type="checkbox"/>
	Other (please give details)			
	7	Please give a brief description of your business, types of products manufactured / sold etc.		
	8	Do you sell alcohol?	<input type="checkbox"/>	
9	If this is a new business to you, the date you intend to open			
10	Is this a seasonal business?			
	Operational between			
Is the water supplied to the Food Business Establishment from a:				
11	a) Private supply, i.e. Well, bore hole, etc. What treatment if any do you have in place?			
	b) Public supply (South West Water)			
12	Number of vehicles or stalls kept at, or used from, the food business establishment and used for the purposes of preparing, selling or transporting food?			
13	Number of people engaged in food business? (Count part-time worker(s) (25 hrs per week or less) as one half)			
14	Signature of food business operator			
	Date:			
	Name: (BLOCK CAPITALS)			

Notes:

This form should be completed by food business operators in respect of new food business establishments and received by Public Protection a service of Cornwall Council 28 days before commencing food operations. On the basis of the activities carried out, certain food business establishments are required to be approved rather than registered. If you are unsure whether any aspect of your food operations would require your establishment to be approved, please contact Public Protection for guidance.

AFTER THIS FORM HAS BEEN SUBMITTED, FOOD BUSINESS OPERATORS MUST NOTIFY ANY CHANGES TO THE ACTIVITIES STATED ABOVE TO [THE FOOD AUTHORITY] AND SHOULD DO SO WITHIN 28 DAYS OF THE CHANGE(S) HAPPENING

Data Protection Statement The information you provide on this form will be held by Cornwall Council; the information given may be retained on computer or in our records. It will be used by the Council for the specific purposes for which it was collected and any other relevant Council purposes including Government anti-fraud data matching - especially Benefits, Council Tax, NNDR, Housing/Rents, Salaries, Employment, Pensions and Members Allowances. It will be held for not less than 3 years in line with the Environmental and Safety Information Act 1998. It will not be exchanged or sold to any third party. Anonymised information may be used for statistical purposes. Any queries please contact Business Compliance on 0300 1234 212

**Please send completed forms to:
Cornwall Council, Public Protection, Unit 6, Threemilestone Industrial Estate, Truro,
TR4 9LD**

Email to: businesscompliance@cornwall.gov.uk

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V1 2017

Feedback from other TICs

I was asked to canvas other local TICs for feedback.

Looe, Launceston, Fowey, Padstow and St Austell all replied that they have never stocked ice cream (although Padstow have a drinks fridge which they find very popular).

As already noted Bodmin didn't find that it worked for them. Truro had issues with their freezer malfunctioning but it should be noted that they were carrying it in and out of their office each day as they had it outside – our freezer would be in a fixed position.

Bude use a different company (Treleavans) and find that ice cream sells really well, so much so that they are looking to update their freezer to a larger one with a better display. They were keen to change to Callestick but haven't sorted it in time to do so this season.

Cost Recovery

In order to cover the cost of the freezer over a period of 3 years we would need to sell 117 tubs per season, this seems a reasonable number to aim for.

Initial investment	£425.00
Less cost of included stock	£192.00
	£233.00
No of units required to recoup cost @£0.66	353
Over 3 years we would need to sell 117 tubs per season	

However, we have had an offer to cover our costs so that we can trial this proposal at no cost to the Council.