

CASE STUDY

Food Safety Officers help local butcher sharpen his knowledge



Mr Johnny Putszai is an award winning butcher of second generation Hungarian ancestry who began his career as a young apprentice at the food business he now owns. His enthusiasm, modernisation and growth of his business has led him to purvey his own uniquely produced retail speciality meats as a caterer at outdoor events on both a local and national level.

Meat products have been made at the business for many years and no complaints had been received, however scientific evidence was required to ensure the products complied with food safety legislation. Food Safety Officers took samples of each product over a period of time and these were analysed by two different laboratories in order to establish their microbiological and chemical safety. The results proved the products were safe and their shelf life could be prolonged to 10 days to ensure better stock rotation and reduce wastage for the business.

“ I knew I had the practical knowledge and recipes for my meat products from my father’s Hungarian heritage, but I didn’t have the know-how of the science and how my production methods made the foods safe to eat. The Food Officers’ came along and helped me understand the tests that would be needed and were able to save me the time and money rather than me having to employ a private food safety consultant to do the same. They are very helpful and I never feel nervous when they visit, because I am so grateful for their expert advice and input to help my business be the best it can be.

KEY POINTS

Support

Free expert consultation & interpretation on the identification of the microbiological and chemical analysis required to ensure the meat products were safe to eat, even without a conventional heat process.

Outcome

Scientific reports confirming a longer shelf life than anticipated for some meat products and confidence in the effectiveness of the food processing methods employed by the food business owner.

info@d2n2growthhub.co.uk

0333 006 9178

www.d2n2growthhub.co.uk