

Food safety law: making a meal out of sentencing

In May this year a restaurant owner, Mr Zaman, was found guilty of gross negligence manslaughter and sentenced to 6 years in prison after a customer died following a severe anaphylactic shock caused by eating a takeaway meal containing peanuts.

Huge thanks to Alistair Webster Q.C. of Lincoln House Chambers for his fantastic presentations at both our Manchester and London offices.

What do these 3 images have in common?



Answer: **Manslaughter**

- No intent to cause harm.
- No appreciation of real risk.
- Individuals at risk of significant jail sentences – plus costs and confiscation orders.
- Companies and managers at risk of conviction.

Food allergies and intolerances are life changing. In the UK they affect at least around **8%** of children and **2%** of adults.

According to the Food Standards Agency (FSA), it is estimated that up to **5.5 million people** in the UK are affected by food poisoning each year - that's 1 in 10 people.

Previous guidelines for corporate manslaughter set the starting point at **£500,000**. It can now be up to **£7.5 million**.



Fines for food hygiene and safety offences can be up to **£3 million**.



But like Mr Zaman, prison is also a possibility if convicted of offences in your individual capacity.

This seminar was held at our Manchester office on 14 September and at our London office on 15 September. If you would like further information please contact [Lee Hughes](#).