

**THE LEVEL OF KNOWLEDGE AMONGST SMALL AND MEDIUM  
ENTERPRISES OF THE QUALITY AND SAFETY ISSUES  
IMPACTING ON THE RE-USE OF COOKING OIL**

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This study was designed to examine the level of knowledge, amongst small and medium enterprises, of the quality and safety issues impacting on the re- use cooking oil. Interviews were conducted within 20 catering establishments in the Crayford and Dartford areas of London. The questionnaire was used to collect data from respondents via face-to-face interviews and comprised 21 questions. In order to evaluate the level of knowledge of food operators regarding the topic, each question was prepared based on the outcomes from the literature review. The findings of the research showed that the majority of respondents have lack of knowledge regarding the safety and quality issues related to the re-use cooking of oil. The level of knowledge of the food businesses surveyed regarding the safety and quality of cooking oil needs to be improved, in key areas such as; selection criteria of cooking oil for their purpose, safe frying temperatures, segregation of different product before and during frying, frying of wet foods and assessing the quality and safety cooking oil during frying operations. However in other key areas such as storage of cooking oil knowledge and practice was good. Most respondents interviewed lack adequate knowledge regarding the safety and quality of re-used cooking oil.

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