

IMPORTANT INFORMATION THAT WILL AFFECT YOUR FOOD BUSINESS!

REGULATION (EC) NUMBER 852/2004 OF THE EUROPEAN PARLIAMENT ON THE HYGIENE OF FOOD STUFFS

comes into force in the UK with effect from 1st January 2006. Food businesses such as yours will have to ensure that they comply with the Regulations.

This information sheet will provide you with a summary about what is required, and where to obtain further advice. It is your responsibility to ensure compliance. However, enforcement officers will be able to provide you with the advice and guidance when requested.

NB: *The information in this sheet is only intended to be a summary and does not represent exact wording of this legislation. You must make your own arrangements to ensure that your business complies with relevant legislation. Useful websites can be found below.*



FOOD BUSINESS OPERATORS' OBLIGATIONS

You will have to ensure that all stages of production, processing and distribution of food under your control satisfy food hygiene regulations from 1st January 2006. Obligations to consider include: -

- Food businesses operators being wholly responsible for food safety
- Ensuring food safety throughout the food chain

FOOD SAFETY MANAGEMENT PROCEDURES

By law you will be required to put into place food safety management 'procedures' based on the principles of Hazard Analysis Critical Control Point (HACCP), in order to manage food safety and integrate these procedures with documentation and record keeping. Within the Regulations there is flexibility, e.g., so that record keeping should be appropriate to the size and nature of the business. The Food Standards Agency has produced a tool kit to help small catering businesses. See the box overleaf about Safer Food Better Business.

THE FOOD HYGIENE (ENGLAND) REGULATIONS 2005

These Regulations also come into force on 1st January 2006. You should be aware that these Regulations cover enforcement of food safety, Defence of Due Diligence, service of notices and prohibition orders, sampling, powers of entry, obstruction of officers etc.

IN ADDITION, THE ABOVE REGULATIONS SET MINIMUM REQUIREMENTS ABOUT.....

Cleaning and maintenance of food premises	Food Waste
Layout, design, construction, siting and size of food premises	Water Supply
Requirements for moveable and/or transportable premises	Personal Hygiene
Rooms used for transportation of foodstuffs	Food Storage
Transportation	Wrapping and packaging of foodstuffs
Equipment requirements	Training

Industry Guides to Good Hygiene Practice should be available in 2006. these will provide guidance for owners and enforcement

Safer Food Better Business www.food.gov.uk/foodindustry/hygiene/sfbb or ☎ 0845 6060667 or e-mail foodstandards@ecgroup.uk.com

Copies of Legislation www.opsi.gov.uk

Food Safety Advice www.salford.gov.uk/envhealth

If you do not have access to the Internet, visit your local library or community centre

IS YOUR BUSINESS WITHIN SALFORD?

☎ 0161 737 0551

8 environment@salford.gov.uk

SAFER FOOD BETTER BUSINESS

SFBB consists of a series of safe method fact sheets, based on the [FSA's Food Hygiene 4 C's campaign](#)—Cooking, Chilling, Cleaning and avoiding Cross Contamination, which detail how key areas of food preparation and handling are dealt with safely. They combine the most important aspects of food safety and good hygienic practices on each sheet. A section to help the business manager deal with basic supervision and management issues is also included and a simple diary forms the record keeping requirement. The caterer works through the safe method fact sheets and selects those that are applicable to them and then adopts or adapts them to their own business as necessary. The selection of the relevant safe methods by the manager is their hazard analysis and when completed, the result unique to them.

The safe method fact sheets provide a means of achieving critical safety points and wherever possible offer several alternatives and advice as to which means is preferable, e.g. chilling hot foods quickly. By following these safe methods, the business is following a pre-approved/validated advice. However, if the business wishes to use their own methods, they must develop their own safe method and prove that it is safe. Safe methods based on traditional catering craft skills are used wherever possible, e.g. poultry being cooked when its juices run clear.

A diary is used to record relevant opening and closing checks, any problems that happened that day and most importantly what was done to rectify the problem. In practice, the diary takes just a few minutes each day to complete unless something has gone wrong.

FREE COPIES OF SAFER FOOD, BETTER BUSINESS WILL BE AVAILABLE FROM LATE 2005/EARLY 2006 THROUGH THE [FOOD STANDARDS AGENCY](#).

WHAT ABOUT TRAINING?

Food handlers must be supervised and instructed and/or trained in food hygiene matters commensurate with their work activity.

Either you or the person responsible for the development and maintenance of the HACCP based food safety management procedures should receive adequate training in the application of HACCP principles.

If you run a food business you will be responsible for identifying any training and instruction needs of food handlers. You will have to determine how these are met. The measures put into place should ensure that all food handlers have sufficient knowledge and competence to enable them to handle foods safely. What is appropriate in one business may not be appropriate in another.

The nature and type of supervision necessary will depend upon the number of food handlers within the business, the nature of their work and current training and competence levels. If you have a high turnover of staff, effective supervision and instruction will be of particular importance.

Supervision: Being in charge of an employee

Instruction: Teaching or an authoritative order on how to use or operate something

Training: Learning, plus knowledge and understanding which is then put into correct demonstrable practice

Competence: The ability to perform actions/procedures effectively in the workplace

WHAT ABOUT FOOD HYGIENE CERTIFICATES?

The legislation does not say that food hygiene certificates are required. Consider the benefits of attending a course and receiving a food hygiene certificate. These include, for example, setting a benchmark, provision of theoretical understanding, motivation, staff retention, career development, underpinning knowledge for NVQ's, development of a food safety culture within your business. From 2006-2007 there will be a new range of food safety qualification available to help both you, your managers and food handlers implement the food safety management procedures that will be necessary in your business to comply with the Regulations.

