To build a successful business, all caterers want and need to serve safe food. The Industry Guide to Good Hygiene Practice: Catering Guide is intended to give advice and guidance to caterers on how to comply with their legal obligations under Regulation (EC) No. 852/2004 on the hygiene of foodstuffs and with UK Food Hygiene Regulations.

First revision since 1995

By following the guidance in this “must have” document you will have the tools to keep your customers and your business safe; equally, the Guide will be used by Environmental Health Enforcement Officers to clarify the position of what constitutes legal compliance.

The Guide provides information on what caterers need to do to comply with food hygiene law, but in addition makes suggestions for best industry practice thus guiding the industry to achieving the highest standards.

It contains:

- Information to be taken into account by Local Authority enforcement officers when carrying out inspections of your business
- The requirements of “How to comply with the law”
- Guidance to achieve the top score in the respective national Hygiene Ratings Scheme
- Requirements for premises and equipment
- Food hygiene and safety procedures
- Food safety management procedures and HACCP systems
- Advice on training requirements for different levels of staff
- Best practice arrangements that your business may choose to implement beyond the scope of the law
- Advice on how to comply with the allergen requirements of the Food Information for Consumers Regulation 2014

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