



Setting up a new food business

The main food hygiene legislation that applies to all food businesses in the UK including home and mobile caterers are the Food Safety and Hygiene (England) Regulations 2013, they will set out the basic hygiene requirements for all areas of your business.

- The first step would be to complete a registration of a food business establishment form and return this to the council via email, post or in person 28 days prior to commencing food operations. You would then have an initial inspection which will determine the frequency of future inspections and highlight any outstanding contraventions.
- The next step would be to ensure that you and any food operators within your business are appropriately trained and/or instructed, please note that there is no requirement to attend a formal training course. Employers are responsible for staff hygiene training; it can either be a formal programme or informal training, for example, on the job training or self-study. CIEH course finder website will provide details of courses within your area, <http://www.cieh-coursefinder.com/Default.aspx>
- The law also states that you put in place a food safety management system based on the HACCP principles (Hazard Analysis and Critical Control Points). These can be in proportion to the size and nature of your business. The idea of such paperwork is to show you have identified the food safety hazards in your business and have put in procedures to control those hazards. Small businesses can obtain a SFBB pack from the Food Standards Agency, the pack can be downloaded free of charge from their website.

<http://www.food.gov.uk/business-industry/caterers/sfbb/sfbbretail/> this pack is intended for those selling pre-packed foods,

<http://www.food.gov.uk/business-industry/caterers/sfbb/sfbbcaterers/> this pack is for those who will be cooking.

- Structural and practical issues in setting up your new food business. Some points to consider include:

Toilets must not open directly into a food room.

You must have a hand wash basin designated for such use.

Hand soap, hot water and a means of drying hands are required.

Lighting must be sufficient.

Adequate drainage and means to dispose waste.

Cleaning chemicals must be stored separate to food.

Further information can be obtained by visiting the Food Standards Agency – Starting a food business.

http://www.food.gov.uk/business-industry/caterers/startingup/#anchor_3

The Food Standards Agency has produced guidance for food businesses on selling food for delivery (distance selling), you are strongly advised to read this guidance by following this link, <http://www.food.gov.uk/business-industry/guidancenotesax/foodguid/distanceguide#.Uo97J2hFC1s>