



# How to fully comply with Food Safety and Hygiene Regulations

Food Safety Regulations states that *Primary responsibility for food safety rests with the Food Business Operator*. So when running your business you need to fully understand Food Safety Regulations.

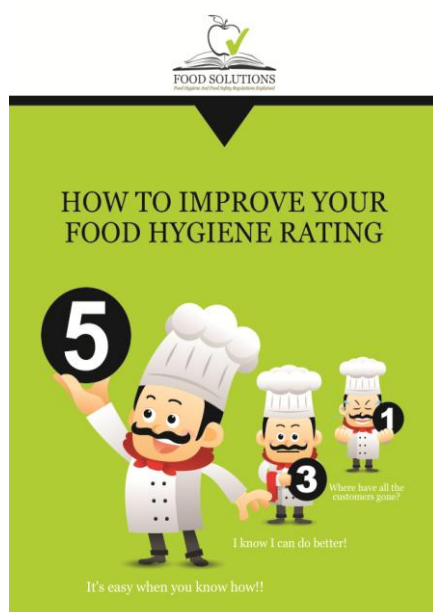
Some Local Authorities have adopted a policy of infrequent visits to smaller businesses they consider 'low risk'. However when you are contacted by your Local Authority you need to satisfy them that you are operating to a high standard.

Food Solutions has produced a comprehensive Pack *How to Improve your Food Hygiene Rating*, that, if followed correctly, will help you fully comply with food Regulations. For those of you that have been rated under the Food Hygiene Rating Scheme the Pack will help you gain the highest level.

**The pack normally retails at £99 but can be offered to B & B Association members for just £75.**

**If you take up the offer before the end of February 2013 it can be yours for just £50.**

What does the pack contain?



**At the heart of the Pack is a Compliance Check-list – this is in two parts.**

*Part one* - looks at food safety and lists the issues that will be assessed by Local Authority Food Safety Officers. Completing the check-list will give you the opportunity to identify and improve any areas of weakness. It is important that you act ahead of any inspection.

*Part two* - covers other areas that you need to address and includes:

- Registration – all food operators are required to register with their Local Authority.
- Traceability – you must be able to show your Local Authority, if requested, where you purchased your food.

**Advice sheets** – some subjects require extra information to make compliance easier. This growing range of advice sheets provides practical advice on many subjects, for example:

- When running a B & B what are the rules about **domestic pets**? We worked with the FSA to produce an acceptable solution; the fact sheet sets this out.
- What are the rules for **using your own eggs**? Once again we worked with the FSA and produced a solution.

**Training record templates** – if you employ staff it is essential that they are properly trained (your business is only as good as the weakest person working within your organisation). The training record templates enable you to build up a record of training that is specific to your operation.

**Management records templates** - It is important that you can demonstrate to your Local Authority you do what you say you do. The Pack contains practical help, advice and templates to help achieve this.

**Online Resources** – included in the Pack is access to the supporting website [www.fhrsadvice.com](http://www.fhrsadvice.com) with online updates, a confidential help-line that enables you to seek advice about issues specific to your operation. Discussion forums, downloadable templates and a regular newsletter to keep you up to date with changes to the FHRS scheme and food regulations.

## Other features

The Pack also has:

**A copy of the handbook [Food Hygiene and Safety Regulations made easy](#)** Food Regulations explained in plain English.

**A copy of the handbook [Food Hygiene and Safety Regulations made easy for Food Handlers](#)** is easy to understand, avoiding jargon and provides an excellent basis for further in-house or external training of food handlers.

**A chapter on HACCP.** To maintain your HACCP you **must** review your system regularly. The Pack contains practical help on this subject. As part of your subscription you will have access to on-line resources. This includes more information about HACCP.

**Keeps you up to date with changes**, for example:

- In 2014 new allergen regulations will be introduced. The Pack contains details and practical advice to enable you to be ahead of the game.
- The Food Standards Agency Guidance: Controlling the risk of cross-contamination from E. coli 0157, means that inspections are becoming more rigorous and could lead to a lower level being awarded under the FHRS. We have produced a detailed Advice Sheet on the subject.

## Marketing – Use the food Hygiene Rating Scheme as a marketing tool

**For those of you rated under the scheme.** If followed correctly the Pack will show you how to **achieve and maintain a level 5.**

**If you are not currently rated under the scheme,** you can request to be included.

Use your rating in your advertising material and display your rating certificate on your website.

To order a copy of the Pack please contact: John Golton-Davis at: [john@food-solutions.org](mailto:john@food-solutions.org)

Please quote your address, telephone contact details and offer code BBA253.

### About Food Solutions

Food Solutions has been developing its products over the past six years. As well as our own research we have had help and input from officials both in the UK and EU. We offer a comprehensive range of guides to help both the owners and operators of food businesses and the staff who work in them.

The four principals involved with the setting up of Food Solutions have many years experience dealing with SMEs and micro businesses.