



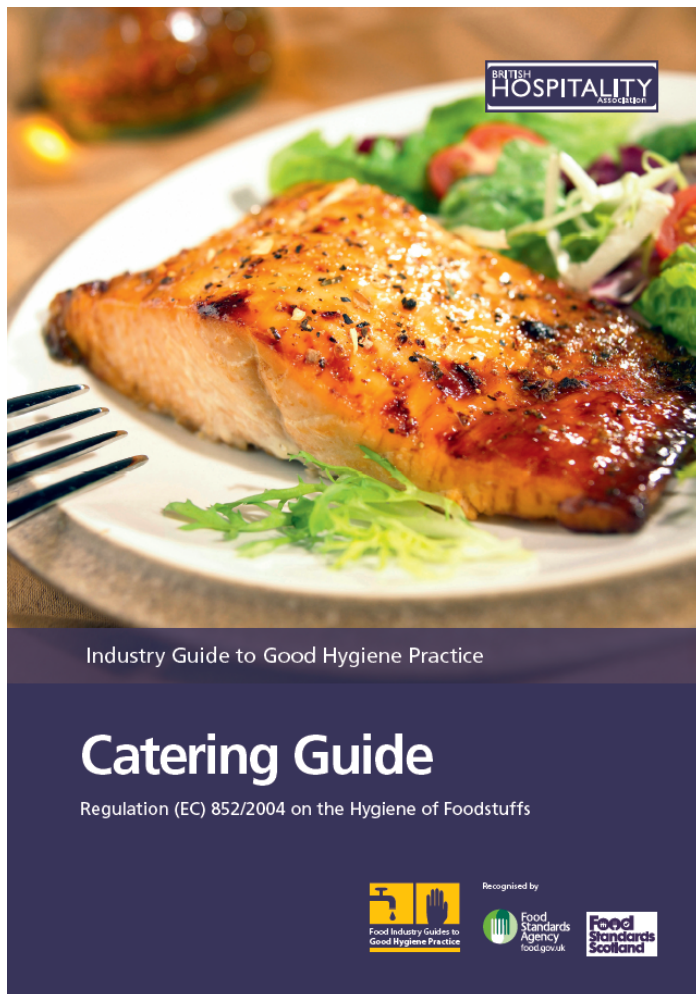
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Industry Guide to Good Hygiene Practice: Catering 2016



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.

A British Hospitality Association team of Food Safety and Risk experts have been working to revise this long-awaited guide, and is recognised by the Food Standards Agency and Food Standards Scotland

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

FSA Chief Executive Catherine Brown said: “I welcome the publication of the BHA’s Catering Industry Guide, which is clear, easy to use, and based on the advice of BHA’s food safety experts. It’s vital that food businesses have systems in place to keep their customers safe, and the guide will provide caterers with practical advice on how to comply with their responsibilities under food hygiene legislation.”

Food Standards Scotland Chief Executive, Geoff Ogle, said: “The catering sector has an important part to play in protecting public health, through provision of safe food and in contributing to Scotland’s economy. Compliance is good for consumers and good for business, so we welcome the new Catering Industry Guide as a user-friendly tool to support businesses across the catering sector with practical advice on hygiene compliance.”

Jenny Morris, Head of The Institute of Food Safety Integrity and Protection said: “We have been waiting a long time for this essential Industry guide. It will be invaluable to both the catering industry and enforcement officers as it gives advice on what compliance with the law looks like. This will help greatly in building understanding of legal requirements and will promote industry good practice. So I would recommend that every catering business gets a copy and makes sure that they are following its advice in day to day operations.”

She added: “I expect it to be used extensively by local authorities and it may also prove extremely useful for any business that wants to improve its food hygiene rating score.”

If you would like to attend the official launch of the Guide please email Stephanie Wybourn Stephanie.wybourn@bha.org.uk (<mailto:Stephanie.wybourn@bha.org.uk>).

To pre-order the Guide please fill in the form below. If you are experiencing problems or require any further information on the Guide, please email guidance@bha.org.uk (<mailto:guidance@bha.org.uk>) and a member of the team will be in touch.

The guide will be available in hard copy (unit price £16 exc. VAT), as an online document (£10 exc. VAT per licence) and the BHA will also be producing a unique interactive app containing the guide with search by topics.

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