



Food Safety Compliance



Managing your legal compliance

Food Safety is an essential aspect of a successful catering business – it applies equally to large scale manufacturing operations and small cafes, and to everything in between.

BEC Regulation 852/2004 requires that all Food businesses in England and Wales maintain a Food Safety Management System based around the principles of HACCP. This system must be developed by a suitably qualified person, following a detailed analysis of the business.

The following services are available to assist in the establishment of a suitable system and also ensure that it is fully complied with in your business.

- Creation of bespoke Food Safety Management System
- Food Safety Compliance Auditing
- Accredited Training
 - a. Level 2 Food Safety (Catering)
 - b. Level 3 Food Safety (Catering)
 - c. Level 2 Award in Food Allergen Awareness and Control in Catering
- In House Training
 - a. Food Business Management
 - b. Food Preparation Staff Training
 - c. Allergen Awareness & Management
- Food Complaint & EHO Liaison