



Safer food, better business

SFBB

Presented by:



The aim

- The aim of this session is to introduce you to SFBB (Safer food, better business) and how you must comply with safe methods to ensure we have a strong due diligence defence.



Topics

- SFBB and legal compliance
- Recording of safe methods
- Preparing opening and closing checklists
- How to complete the SFBB diary
- How to undertake a 4-weekly review



Why should we introduce SFBB?

- To comply with the Regulation (EC) No. 852/2004 which requires food businesses to put in place, implement and maintain documented food safety management procedures based on HACCP principles.



SFBB - what is it?

- Easy to understand
- Flexible enough to fit any business
- Practical
- Time efficient
- Jargon free
- Can be used to train staff
- Protects your business's reputation
- Improves your business, e.g. by wasting less food



SFBB helps businesses:

- Identify hazards and risks
- Implement control measures
- Monitor control measures
- Take corrective action
- Review the system regularly
- To obtain a higher 'scores on the doors' rating from the EHO



4 Cs



Cross-contamination



Cleaning



Chilling



Cooking



How does SFBB fit your business?

- A made to measure system for your business
- Uses checklists at the start and end of the shift to monitor safety
- Overall responsibility for complying with the system is with person in charge
- Key features include:
 - safe methods
 - training
 - control measures



Who is responsible?

- The person who is responsible for the day-to-day running of the kitchen/business
 - within college, this would be the chef lecturer.
- Each kitchen must have its own SFBB pack/diary.
- Each head chef/lecturer must complete the safe methods.



What are we signing?

- The diary must be signed and dated at the end of each shift.
- It is signed to show that you have completed the opening and closing checks.
- When you sign the diary you are confirming that you have supervised all the staff following your safe methods and that any problems are being solved and recorded in the diary.
- ‘Recording by exception’.



Lecturer responsibilities – part 1

- It is the head chef/lecturer's responsibility to update the safe methods for any new menu items that occur at the last minute or that are planned in on the menu rotation.
- To complete the 4-weekly review in the diary section of SFBB.



Lecturer responsibilities – part 2

- As part of our college's reporting systems, we are using SFBB as a tool to promote learning for students.
- Therefore, a nominated, trained level 3 student may be asked to conduct the checks and sign the diary
- **It must always be checked and countersigned by the lecturer in charge of that kitchen.**



Communication/training to our students

- The students will receive training on the safe methods throughout your normal kitchen sessions.
- They will be shown an interactive SFBB DVD in their Level 2 Food Safety Course.
- They will complete SFBB training sessions.
- The safe methods will be available on the college virtual learning environment and the students will be asked to access and read these methods before working in the kitchens.



SFBB: in-house documents

- To ensure quality assurance, there must be one key person within the department who has responsibility for changing and issuing in-house SFBB documents.