



# safe catering - your guide to making food safely



FOOD  
STANDARDS  
AGENCY  
NORTHERN  
IRELAND

## FOREWORD

In January 2006, European changes to food hygiene legislation required that all food businesses, including caterers, apply food safety management procedures based on the principles of Hazard Analysis and Critical Control Points (HACCP) to their businesses.

In order to help businesses comply with this requirement, the Food Standards Agency in Northern Ireland (FSANI) and the Food Safety Authority of Ireland, working in partnership with representatives of the catering sector and Environmental Health Officers, has developed this 'Safe Catering' guide. Other similar guidance materials have also been developed by the Food Standards Agency i.e. Safer Food Better Business developed in England and CookSafe in Scotland.

This joint initiative with the Food Safety Authority of Ireland is intended to assist with consistency of application of European food hygiene legislation right across the island of Ireland.

FSANI would like to record its gratitude to members of the 'Safe Catering Consultative Group' for the commitment, time, expertise and support they have given to the development of this guide. Members of the group are listed overleaf.

I believe that the guidance contained within these pages will assist catering businesses, not only in building on existing good practice, but also in complying with food hygiene legislation. I am confident that this Safe Catering guide will prove a valuable resource to all of us committed to the very important issue of raising food safety standards and protecting consumers.



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## Safe Catering Consultative Group

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## Note

1. It is the responsibility of the proprietors of food businesses to comply with current food safety legislation.
2. Only the Courts can interpret statutory legislation with any authority.
3. The advice given in this document is based on information to hand and is subject to revision in the light of further information.
4. The document is not intended to be a definitive guide to, nor a substitute for, the relevant law. Independent legal advice should be sought where appropriate.