



Henfield Deli Gets a Taste of SFBB

'Taste Deli' in Henfield High Street specialises in modern cuisine with the emphasis on local produce. Proprietor Lecia Carr began trading earlier this year and telephoned the council's environmental health department for advice on food safety issues.

Lecia says that she first learnt of the new legal requirement to document a food safety management system after contacting Horsham

Council and requesting a visit from her local EHO. 'As I was about to open a new business I was keen to get expert advice on food hygiene to ensure that I got things right from the start' she added.

'The EHO Paul Hobbs advised me of the new SFBB pack and asked if I was interested in giving it a go. I knew how important it was to comply with the new regulations and keen to adopt a procedure that was easy to use and simple to understand. Paul gave me some one-to-one coaching and explained how it could be applied to my particular business.

Commenting on the coaching Paul says 'The one-to-one coaching was very beneficial, it gave Lecia some common sense and practical suggestions on how to manage food safety. This informal approach enables business operators to be more open about their food safety practices. Let's be honest small business are under a lot of pressure day-to-day and don't need to be bogged down with technical jargon that they don't easily understand. SFBB offers simple solutions to potential problems without complicating the issue'.

Lecia adds 'The use of SFBB helped me to understand exactly what controls are needed to produce food safely, how to manage my procedures and correct any problems that may arise. The pack is in an easy to understand format with pictures that I could relate to. The paper work is minimal and simple to maintain without causing me an unnecessary burden'.

Paul comments 'This exercise demonstrates that SFBB is a simple and practical solution for catering business to comply with the law.'

