

Starting a food business

How to register, set up and manage a food business.

Register as a food business

When you start a new food business or take over an existing business, you must [register your food business](#) with the local authority. You should do this at least 28 days before opening.

Find out [what types of food businesses need to register](#).

Different rules apply if you're a:

- [childminder](#)
- [volunteer or charity organisation](#)

If there are any changes to your food business, such as change of owner or if your business is closing, you must [update your business details](#) with the local authority. If you're a new owner of an existing business, you will need to re-register the business in your name.

Once registered, your business may be inspected by the local authority and given a food hygiene rating under the [Food Hygiene Rating Scheme](#).

Setting up a food business

You need to consider a number of requirements when [setting up a food business](#).

[Choosing the right premises](#) for your business is very important. The premises must comply with the necessary regulations and allow you to prepare food safely.

You will need to consider how to manage:

- [food preparation areas](#)
- [equipment](#)
- [food waste](#)

You must also meet the requirements for [fire safety](#) and [health and safety](#) in the workplace.

You can find more information on [how to get help and support for your food business](#) when setting up a food business.

Managing food safety

Managing food safety is about complying with food hygiene requirements and food standards.

You must have a written [food safety management procedure](#) which shows you're complying with [food hygiene requirements](#). It is important that as food business owner or manager, you have had suitable [training in food safety and hygiene](#).

You must also show certain information on [food labels and packaging](#). This is to allow consumers to make informed choices.

If you are using prepacked food you must include any [food additives](#) in the ingredient list. Suppliers of non-prepacked food and manufacturers of prepacked food, must declare if any of the [14 allergens](#) are present in the food.

Food businesses must also be able to demonstrate where they [buy and supply food or food ingredients](#) from. This is known as [traceability](#).

If there is a food incident and there are concerns about actual or suspected threats to the safety, quality or integrity of food, you must immediately tell your local authority. You may need to [withdraw or recall](#) your products.

Local authorities are responsible for enforcing food hygiene laws and can [inspect your business](#) at any point in the food production and distribution process.

Food hygiene in your business

You need to ensure you get [food hygiene](#) right, from the start. This includes implementing the 4Cs of food hygiene: [cleaning](#), [cooking](#), [chilling](#) and [cross-contamination](#).

When [storing food](#) and [transporting food](#), you must prevent the food from becoming contaminated and ensure chilled and frozen foods are kept at the right temperature.

Your staff must receive the appropriate [supervision and training in food hygiene](#).