

Guidance for Food Businesses in Northern Ireland

Here you'll find everything you need to run a food business in Northern Ireland.

We've provided links to allergen and dietary information, regulatory and food hygiene advice, healthy catering guidance - and so much more.

Your NI food business journey starts here.

Food hygiene for businesses

Learn how to clean, cook chill and avoid cross-contamination in the kitchen, as well as storing and transporting food safely. Our food industry guides are there to support you with the very best in food hygiene practice and standards. Visit [Food Hygiene for Businesses](#)

Food Hygiene Rating Scheme

In Northern Ireland, displaying your Food Hygiene Rating Scheme (FHRS) sticker is required by law. We're here to help you [make the most of your rating](#) through imagery guidance, downloadable resources, and banners you can use for your website and social media channels..

Healthier Catering Guidance

We support food businesses in providing and promoting healthier food and drink. Our [Healthier catering guidance](#) describes simple practical changes that different types of businesses can make when procuring, preparing, cooking, serving and promoting food.

Allergen Guidance for Food Businesses

If you work with food, you'll need to take food allergies seriously. Accurate allergen information can help your customers make safer choices. That's why it's important to be clear about the risks of any food you sell.

Check out our [Allergen Guidance](#) for advice on providing allergen information and best practice for handling allergens.

MenuCal - Calorie and Allergen Tool

[MenuCal](#) has been designed with input from chefs, caterers and food businesses. It aims to support you in managing the calorie and allergen information you put on your menus. Learn how to make smarter choices about the food you serve with this free, simple to use online tool.

Calorie Wise

The [Calorie Wise](#) scheme supports food businesses with help and advice on how to calculate and display energy information. Displaying calories on your menu could give your business the added edge and help increase profits through the standardisation of recipes, as well as reducing food waste.

Food Fraud Resilience

Our [Food Fraud Resilience Self-Assessment Tool](#) will help you understand the risks of food fraud in your business and support you in developing a counter-fraud strategy. Increased awareness will help combat food fraud and enable your business to become more resilient.

