

# Safer food, better business (SFBB)

Food safety management procedures for small businesses.

[Safer food better business](#) and the [Safe Catering guidance \(NI\)](#) detail the food safety management procedures for small businesses. SFBB and Safe Catering give you the most up to date information on how to make sure the food you serve in your business is safe.

## Northern Ireland

For guidance in Northern Ireland please refer to the [Safe Catering guidance](#).

## England and Wales

For guidance in England and Wales please refer to SFBB: [SFBB Safer food, better business - introduction](#)

Safer Food, Better Business (SFBB) packs include information on:

- cross-contamination
- cleaning
- chilling
- cooking
- management
- using the diary

The practical and easy-to-use packs will help you to:

- comply with food hygiene regulations
- show what you do to make and store food safely including how to clean effectively
- [train staff](#) and support them to use good hygiene practices
- protect your business's reputation
- improve your food hygiene rating score

Each individual SFBB pack has specific information for different business requirements, including caterers, childminders, a supplementary pack for residential care homes and training resources for colleges.

## Information packs

We provide Safer Food, Better Business information packs for:

- [caterers](#)
- [retailers](#)
- [Indian cuisine](#)
- [Chinese cuisine](#)
- [childminders](#)
- [residential care homes](#)
- [teaching resources for colleges](#)

For each individual pack, you can download the full pack or download specific sections as you need them.

## **How to use the diary**

Store all your completed diary pages safely until your next visit from a local authority food safety officer. This can be done electronically or with printed copies. They may want to look at your diary pages as well as your SFBB pack.

You have two options:

- keep an electronic diary – download the diary pages onto your device, fill them in and store them electronically
- print the diary and fill it in

You can print out the diary refill separately if you only need that part of the pack or require additional pages.

This pack must be completed for all your food operations and must outline the food safety practices in place with daily records kept in the diary.

## **England and Wales**

[Safer food, better business - Diary/4 weekly review](#)