Industry guides to good food hygiene

How to prepare and develop national guides for good hygiene practice.

How to develop an industry guide

Food industry sectors wishing to develop a recognised guide should follow the 'Industry guides guidance to development'. The guide describes the process and responsibilities for:

- · project planning
- · working group
- consulting
- · scope, content and structure
- process for obtaining 'official recognition'

England, Northern Ireland and Wales

PDF

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An enforcement authority must have 'due regard' if a business is following advice in a recognised industry guide.

Existing industry guides

The food industry guides to good hygiene practices that have already been developed and available to use include:

- Catering Guide: Industry Guide To Good Hygiene Practice
- retail
- · wholesale distributors
- whitefish processors
- sandwich bars and similar food outlets
- sandwich manufacturing
- vending and dispensing
- bottled water
- mail order food
- drinks and alcohol
- watercress