



Safer food, better business

SFBB

Presented by:



The aim

- The aim of this session is to introduce you to SFBB (Safer food, better business) and show how you must comply with safe methods to ensure we produce safe food every time.



Learning outcomes

- State the benefits of using SFBB.
- Name the five main SFBB sections.
- Define the term ‘safe methods’.
- Give two examples of a safety point for each safe method.



SFBB

- Easy to understand
- Flexible enough to fit any business
- Practical
- Time efficient
- Jargon free
- Can be used to train staff
- Protects your business's reputation
- Improves your business, e.g. by wasting less food



4 Cs



Cross-contamination



Cleaning



Chilling



Cooking



Who is responsible?

- The person who has overall responsibility for the day-to-day running of the kitchen/business, for example your catering lecturer.
- **BUT** you as a food handler have an important role in complying with the safe methods carried out in your catering workplace.



How does SFBB fit your business?

- A made to measure system for your business.
- Uses checklists at the start and end of the shift to monitor safety.
- Overall responsibility for complying with the system is with person in charge.
- Key features include:
 - safe methods
 - training
 - control measures



What are we signing?

- The diary must be signed and dated at the end of each shift by the nominated person.
- They are signing to say that opening and closing checks have been completed.
- When they sign the diary, they are confirming that they have supervised staff in following the safe methods in the SFBB pack and that any problems are being solved and recorded in the diary.
- ‘Recording by exception’.