

Starting up your own food business

When planning to open a food business there is a lot to consider in order to ensure that your business is safe, legal and successful.

The Food Standards Agency (FSA) has published an updated guide entitled 'Starting up-your first steps to running a catering business.' You can either download a copy or order one on-line at: <http://www.food.gov.uk/enforcement/enforceessential/startingup/startingup>

Registering your premises

It is a legal requirement that food business operators register their establishments with their local authority at least 28 days prior to opening. Registering your premises is free of charge and cannot be refused. Use the following link to register your food business on line.

http://www.liverpool.gov.uk/Business/Business_and_street_trading_licences/Food_related_licences/index.asp

Food hygiene regulations

It makes good sense to serve food that is safe to eat. Good food hygiene not only prevents food poisoning but also protects your business's reputation. The FSA has provided guidance for food businesses explaining the key requirements of the new food hygiene regulations which apply within the U.K. Download their guidance "Food Hygiene. A Guide for businesses" at:

<http://www.food.gov.uk/multimedia/pdfs/hygieneguidebooklet0709.pdf>

Food safety management systems/safer food better business

Have you put appropriate food safety management systems in place and are you keeping up-to-date records of these?

The FSA has created a pack called the 'Safer Food Better Business' (SFBB) which is intended to act as a template for most small catering operators. More information on SFBB can be down loaded from the Food Standards Agency at:

<http://www.food.gov.uk/foodindustry/regulation/hyqleg/hyqlegresources/sfbb/sfbbcaterers/>

Waste removal

Waste and recycling collections must be removed by an approved contractor. It is also important to ensure that waste oil is kept in airtight containers and disposed of separately from other waste more information can be found at <http://www.defra.gov.uk/environment/waste/controls/duty.htm#1>

Building matters

The design and construction of your premises must meet the current legal requirements. We would encourage you to consult with an Environmental Health Officer during the early stages in order to obtain guidance and advice you can do this by telephone on 0151 225 4940 or e-mail at

environmental.health@liverpool.gov.uk

Health and safety

Have you considered health and safety and fire safety arrangements? This information can be obtained from the Health and Safety Executive's website <http://www.hse.gov.uk/business/must-do.htm>

Staff training

Have you and your staff had appropriate food hygiene training? Information and further details can be obtained from the following link

http://www.liverpool.gov.uk/Environment/Food_quality_and_production/training/index.asp

Contact us

Telephone: 0151 233 3000 Fax 0151 225 6039 Email: environmental.health@liverpool.gov.uk