

FOOD HYGIENE IS EVERYONE'S CONCERN

Safety Standards Guide

Regulation EC 852/2004 on the hygiene of foodstuffs (articles 7 & 8) provides for the development of National Guides to good hygiene practice and the application of HACCP principles. Food business operators may use these guides on a voluntary basis as an aid to

compliance with the food hygiene requirements. Food industry sectors wishing to develop a recognised guide to compliance with the hygiene requirements should follow these guidelines



HACCP is a way of managing food safety hazards. Food safety management procedures should be based on HACCP principles.

HACCP involves:

- Looking closely at what you do in your business, what could go wrong and what risks there are to food safety.
- Identifying any critical control points the areas a business needs to focus on to ensure those risks are removed or reduced to safe levels.
- Deciding what action you need to take if something goes wrong, making sure that your procedures are being followed and are working, keeping records to show your procedures are working.
- It is important to have food safety management procedures that are appropriate for your business.

Explaining hazards

A hazard is something that is dangerous. A food hazard is something that could make food unsafe or unfit to eat. It's important you can identify those stages in your business when hazards could be present so they can be removed or reduced to safe levels.

There are three main types of food safety hazards:

- Microbiological - involving harmful bacteria
- Chemical - involving chemical contamination
- Physical - involving objects getting into food

Complimentary PPE

Also available is a range of corresponding personal protection which includes Thermal & Insulated Gloves to EN388 & EN511, Insulated Safety Footwear & Safety Wellingtons to EN20345 & Thermal Under- & Outerwear to mix & match for all environmental conditions.

Colour Coded Disposable Workwear

A comprehensive range of Colour Coded Catersafe Disposable Workwear is available, ideally suited to the food processing and catering industries, which includes hats, caps, coats, beard masks, aprons, sleeves, overshoes and gloves.

