

A chef in a white uniform is stirring a pot in a kitchen. The chef's hands are visible, and the pot is on a reflective surface. The background shows kitchen equipment like hanging spoons.

**Safer Food is
Better Business**

**...It's a
recipe for
success**

**Surrey Safer
Food Partnership**

A winning recipe for safer food and better business

It's a proven fact: serving up safer food is good for business. You don't need to be a brain surgeon to work that out but if you run a catering business the law does require you to have a documented food safety management system. What's that? In straightforward terms it means you must have written details of what you do to make sure the food you serve is completely safe. How much writing depends on the type of food you serve and the risks to food safety involved. If this sounds like scary science then read on because we have the recipe for your success.

'It's called "Safer Food Better Business" (SFBB). It has been developed by the Food Standards Agency working closely with the food industry. It is a simple fact sheet system that tells you how to ensure that the major potential hazards in your catering business - those arising through cross-contamination, cleaning, chilling and cooking (the "4 Cs") - can be safely controlled. It is designed to be simple, and to fit your catering business easily.

Don't Panic, Free Help Is Available!

The Surrey Safer Food Partnership is pleased to have obtained a special grant to offer a free training and coaching package to food businesses like yours. This will help you to implement the SFBB catering pack to suit your business and to comply with the new food laws. The package consists of an introductory workshop and a coaching session in your own premises. The coach does not complete the pack as that is your responsibility but they will set you on your way.

Who Can Attend?

Under the terms of our funding, the free workshops and follow up coaching sessions are available to medium risk small catering businesses in Surrey as well as other businesses in need of more support at this stage.

The person attending the workshop and coaching must have a good background in food safety and must be familiar

with all the food handling processes in your business. In most instances this should be you as the food business operator or the person who manages food safety arrangements in your business. Please let us know in advance if you have any learning, language or physical difficulties so that specific arrangements can be made.

How Much Will The Workshops And Coaching Cost A Business?

We are able to provide the workshops and coaching because of our successful application for grant funding but places are limited. There will be no charge so long as delegates attend both the workshop and coaching session. Once booked, if a delegate does not attend or cancels at short notice we will charge a fee to recover the costs. Full details will be sent with offers of a place on a workshop and follow up coaching session.

Do I Have To Attend A Workshop Or Coaching Session To Implement SFBB In My Business?

No. Since SFBB was launched many businesses have successfully implemented SFBB for themselves. However, the workshops and coaching sessions are intended to give businesses who need it a helping hand. So, if you have not successfully implemented SFBB yet don't miss this opportunity.

When Are The Workshop And Follow-up One-to-one Coaching Sessions Being Held?

SFBB workshops begin in January 2007 through to February 2008 and will be held throughout Surrey. You do not need to do anything now as you will receive a telephone call from the project managers acting on our behalf, who will book you onto one of the designated courses within your area.

The Surrey Safer Food Partnership



The Surrey Safer Food Partnership consists of 10 local authorities working together to promote SFBB.



SFBB is a winner because (1) you get free personal help to comply with the law and (2) you ensure safer food, which means more custom because... safer food *is* better business.

If you have any further questions on the new legislation or SFBB please contact your local authority.

