

Contents of the Food Solutions Handbook to Understanding Food Hygiene and Safety Regulations

Produced in A5 format, the Handbook is an essential reference book for anyone producing, processing, transporting, selling or giving away anything edible. This does not presume to be an exhaustive guide to all the regulations. It concentrates on those regulations that make up the bulk of food law as applicable throughout Britain and the European Union.

Any Handbook needs to be clear and definitive. This one quotes the relevant pieces of legislation alongside the official guidance. It says what the rules mean in simple language. There is a glossary to explain words or phrases that have special meanings. This means that all you need is in the one document.

Part 1 – Who and Why? Definitions and Scope

Chapter 1 Introduction
Chapter 2 Definitions
Chapter 3 Risk
Chapter 4 Safe Food
Chapter 5 Placing on the Market

Part 2 – What and Where? Specific Rules

Chapter 6 Registration
Chapter 7 HACCP *includes HACCP Checklist*
Chapter 8 Traceability
Chapter 9 Premises
Chapter 10 Equipment
Chapter 11 Personal Hygiene
Chapter 12 Health and Safety
Chapter 13 Labelling
Chapter 14 Allergens
Chapter 15 Temperature
Chapter 16 Training

A very useful introduction to the Food Regulations. The language and detail will be particularly clear to small businesses.

Les Bailey, Policy Officer at LACORS.

Bob has taken on the challenge of trying to explain EU and UK food legislation, in plain English. It is up to the reader to decide as to whether he has succeeded or not.

I have not only been impressed but have found this book has helped to clarify a number of different points for me. I feel that it is an extremely valuable contribution to those of us trying to understand the plethora of rules and regulations, which we in the food industry have to comply with.

GDL Brown, Senior Partner and International ISO 9000 Auditor, BFL Consultants

Quite amazing really – this should be of great use to any business within the food industry – well done.

Chris Shrimpton, Systems Analyst.

[How to get your copy of the Handbook](#)

To purchase the Handbook using your credit card (paypal) use the BUY NOW button on the Handbook page.

Food Solutions members get a copy of the Handbook as one of their benefits. You can purchase all our products at www.haccp-checklist.com our online shop.