

Foreword

The success of your business depends on your good reputation. Ensuring that you meet the rules on food hygiene is vital to maintaining that good reputation.

Or put another way, an outbreak of food poisoning could be the most rapid way to destroy your reputation.

High standards of hygiene are crucial to prevent food poisoning. They can also help avoid food waste, loss of productivity and prosecutions for not keeping to the rules.

The Food Standards Agency works with local authorities to ensure that the rules and regulations are applied throughout the food chain. The Agency provides advice which sets out the rights and responsibilities of enforcement authorities and food businesses, and helps ensure that food safety and legal requirements are maintained and monitored.

There are a number of ways you can improve your understanding of the rules. For example, the Food Standards Agency's "Safer Food, Better Business" packs explain how to comply with the rules and show, with useful pictures and text, what good practice is.

This booklet also gives you a good introduction to the main hygiene regulations. The Highway Code does not tell you how to drive a car; it does explain the rules of how you should behave on the road. Similarly this booklet is not a recipe book telling you how to cook or even how to comply with the rules; it does tell you what the rules are.

A proper understanding of the rules is essential if you are to understand where the risks to your business are and how to control them. Your reputation depends on it.

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