FOOD HYGIENE · LEVEL 3

Running a food business

For anyone who sells food or runs a kitchen.

Clean Hands
Food safety in your language

1 REGISTER

Register 28 days first

- Register with your council 28 days before you open.
- It's free. Home kitchens and market stalls too.
- Expect an inspection.

Why? It's the law, and it lets the council help you.

2 PLAN & RECORD

Write it down every day

- Keep a written food safety plan, such as the free 'Safer Food Better Business'.
- Record fridge and cooking temperatures.
- Check the kitchen when you open and close.

Why? Records prove you are in control.

3 ALLERGEN INFO

Tell customers 14 allergens

- Tell customers which of the 14 allergens are in each dish.
- Food you pre-pack to sell needs a full label, allergens in bold.
- Update it when recipes change.

Why? Wrong information can kill.

4 STAFF & KITCHEN

Trained staff, safe kitchen

- Train everyone who handles food.
- Have a separate hand-wash sink with hot water.
- Keep pests out. Act fast on any signs.

Why? Germs spread through people and places.

0 TO 5 **Your hygiene rating.**
Inspectors check food handling, the kitchen and your records.

AIM FOR 5 **5 means very good.**
Show your sticker. It's the law in Wales and NI.

Based on Food Standards Agency and NHS advice.
Free to print and share.
EN · Level 3 · draft 1