

Food safety - your responsibilities

Contents

- Food safety
- Food hygiene(/food-safety-your-responsibilities/food-hygiene)
- Food inspections
 (/food-safety-your-responsibilities/food-inspections)
- Report a food safety incident
 (/food-safety-your-responsibilities/report-a-food-safety-incident)

Food safety

If your business deals in food you must:

- make sure food is <u>safe to eat (http://www.food.gov.uk/foodindustry/regulation/hygleg/hyglegresources/sfbb/)</u>
- make sure you do not add, remove or treat food in a way that makes it harmful to eat
- make sure the food is the same quality that you say it is
- make sure you do not mislead people by the way food is labelled, advertised or marketed
- keep records on where you got food from and show this information on demand - known as <u>'traceability' (PDF, 90KB) (https://www.food.gov.uk/sites/default/files/media/document/fsa1782002guidance.pdf)</u>
- withdraw unsafe food and complete an incident report
- tell people why food has been withdrawn or recalled, for example by using a leaflet or poster

• display your food hygiene rating (if you sell food direct to the public)

Food additives

If you use an additive in food you must:

- only use an <u>approved additive (http://www.food.gov.uk/safereating/</u> additivesbranch/enumberlist)
- only use it if it is an <u>approved additive or E number (https://www.food.gov.uk/business-guidance/approved-additives-and-e-numbers)</u> for use in that food

The <u>approved additive or E number (https://www.food.gov.uk/business-guidance/approved-additives-and-e-numbers)</u> must not exceed the maximum permitted level.

→	Food hygiene (/food-safety-your-responsibilities/food-hygiene)			
				_
OGL				2 ×