

Food safety - your responsibilities

Contents

- [Food safety](#)
([/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 hygiene

Part of complying with food safety is managing [food hygiene](http://www.food.gov.uk/foodindustry/regulation/hygleg/hyglegresources/sfbb/) (<http://www.food.gov.uk/foodindustry/regulation/hygleg/hyglegresources/sfbb/>).

Hazard Analysis and Critical Control Point (HACCP) plan

You usually have to write a plan based on the [HACCP principles](#) ([/food-safety-hazard-analysis](#)) if you run a food business. This keeps your food safe from biological, chemical and physical safety hazards.

Food contact materials

Materials and packaging that can be reasonably expected to come into contact with food are called 'food contact materials'. These can include:

- packaging

- food processing equipment
- cookware
- work surfaces

To keep food safe for consumption:

- make sure food contact materials don't transfer anything to food they touch
- make sure food contact materials don't change the food they touch
- when inspected, be able to show where the food contact materials came from

Bacteria and food poisoning

To keep food safe from bacteria, you should follow HACCP. Bacteria that cause serious health problems are:

- [E.coli O157 and campylobacter \(http://www.food.gov.uk/foodindustry/guidancenotes/hygguid/ecoliguide\)](http://www.food.gov.uk/foodindustry/guidancenotes/hygguid/ecoliguide)
- salmonella, especially with the storage and handling of eggs

Food hygiene training

Employers are responsible for staff hygiene training. It can be either a formal programme or informal training, such as on the job training or self study.

Food allergies

If you are a food retailer or caterer you need to manage [food allergies \(https://www.food.gov.uk/business-guidance/allergen-guidance-for-food-businesses\)](https://www.food.gov.uk/business-guidance/allergen-guidance-for-food-businesses) when preparing and selling food.

← **Previous**
[Food safety \(/food-safety-your-responsibilities\)](#)

→ **Next**
[Food inspections \(/food-safety-your-responsibilities/food-inspections\)](#)

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