

Food safety legislation changed on 1st January 2006 and now applies to all food businesses.

A key requirement under the new regulations is that all food business operators, no matter what their size, put into place a food safety management system based on the principles of hazard analysis critical control points (HACCP) looking specifically at management systems, cooking, chilling, cross contamination and cleaning.

Don't become a statistic. We can help you!

Alliance Risk Services is a multi-disciplined risk management solutions company that can help you. To arrange a Food Safety audit to put your mind at rest, call us today on **0870 777 1496**.

Do these headlines look familiar?

'Top restaurant failed food safety inspection'
 'Local Authority to publish league tables of restaurants' hygiene and safety performance'

'Salmonella outbreak lead to fatalities and fines'

'Sales fall by 14% in the month following food scare'

- > Is your business up to date with food safety legislation?
- > Could you pay a £20,000 fine?
- > Did you know that new regulations came into being in 2006?
- > Have you implemented a written safe catering system?
- > Are your staff trained in food hygiene?

If you answered no to any of these questions then you are probably not complying and are at risk of prosecution and losing your reputation.

Our services include:

- > Assured safe catering policy and procedure
- > Hazard analysis and critical control points system and documentation
- > Systems monitoring and reports
- > Premises hygiene inspections and reports
- > Food hygiene training.

In addition to food safety we can also provide general health and safety management services including policies, surveys, risk assessments etc.