Údarás Sábháilteachta Bia na hÉireann
Food Safety Authority of Ireland

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Resources Booklet for Small Food Businesses

By the Food Safety Authority of Ireland

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Allergens

- Allergens Section of FSAI Website
- Be Allergen Aware Poster
- FSAI Breakfast Bite- Food Allergen Declaration in Ireland
- Displaying Allergens on Non-prepacked Foods
- Food Allergen Information for Non-Prepacked Foods in Ireland (GN 28)
- Food Hypersensitivity Booklet
- FSAI Allergen Menu Items Checklist
- The 14 Allergens
- MenuCal is a free online tool that can be used to help comply with food law in relation to food allergen declarations.

Brexit

- Brexit Section- FSAI Website
  Brexit Webinars

Chemical Contaminants

- Legislation on Chemical Contaminants Booklet
- Food Contaminants Section of FSAI Website
- Chemical Residues and Contaminants in Foods of Animal Origin Leaflet

Events, News and Contact Us

- Contact the FSAI Advice Line: info@fsai.ie
- Follow us on Facebook, LinkedIn and Instagram
- Make a Food Complaint
- Sign Up to Event Alerts, Food and Allergen Alerts, News and More
- Webinars

Food Additives

- Food Additives Section on FSAI Website
- EFSA Website on Food Additives and their Evaluation
- EU Rules Food Additives
- EU Commission Database on Food Additives allows the searching of food additives or food categories to see which additives are permitted.
- EU Commission Food Improvement Agents
- EU Commission Food Improvement Agents Re-evaluation Commission website on the re-evaluation of food additives and this includes information on follow up calls for data in response to the outcome of EFSA opinions. It also includes guidance on the submission of an applicant.

Food Contact Materials

- Food Contact Materials section on FSAI website
- Food Contact Materials Factsheet
- Food Contact Materials - Additional Resources
- Bamboo

Food Enzymes

- Food Enzymes Section of FSAI Website

Food Flavourings

- Food Flavourings Section of FSAI Website
- Labelling of Food Flavourings
- List of Flavouring Substances

Food Information for Consumers (Labelling)

- Food Labelling Section of FSAI Website
- FSAI Breakfast Bite – Food Labelling for Food Businesses – What You Need to Know

- EFSA decision tree on how to determine if use by or best before date applies from Guidance on Date Marking Part 1 p32.
- Guidance on the Labelling of Prepacked Foods
- Labelling FAQs
- 'Selling or Advertising Food Online' Leaflet
- Guidance Note on the Use of Food Marketing Terms

Food Reformulation

- Food Reformulation Roadmap in Ireland
- Food Reformulation in Ireland Presentation
- Food Reformulation Task Force: Priority Food Categories for Reformulation in Ireland
- Food Reformulation Task Force: Nutritional Characteristics of Priority Food Categories for Reformulation in Ireland
- Decision Tree and Calculator for Determining Food Product Reformulation Baseline
- The Food Reformulation Task Force Progress Report 2022

Contact the Food reformulation Taskforce with any queries or to subscribe to upcoming publications and events at foodreformulation@fsai.ie

Food Safety Culture

- Food Safety Culture - Introduction
- Guidance Note 44 Food Safety Culture
- FSAI Learning Portal - Food Safety Culture eLearning module
- FSAI Webinars - Food Safety Culture

Food Safety Legislation

- Food Legislation Section of FSAI Website
- How to use the EU Legislation website

HACCP and Hygiene

- Food Hygiene - Introduction

- HACCP- What is HACCP?
- HACCP - Food Safety Management System
- FSAI Breakfast Bite - How to Manage Food Safety in Your Business
- FSAI Breakfast Bite- The Safe Catering Pack
- Codex Alimentarius General Principles of Food Hygiene (including the HACCP principles)
- EU Commission Guidance Platform for hygiene legislation
- Commission Regulation (EU) 2021/382 of 3 March 2021 amending the Annexes to Regulation (EC) No 852/2004
- EU Commission Notice on Food Safety Management Systems (FSMS), including HACCP

Microbiology / Microbiological Criteria

- Microbiological Criteria
- Best Practice for Testing Foods when Assessing Compliance with the Microbiological Criteria specified in Commission Regulation (EC) No 2073 of 2005
- Guidance Note on the Enforcement of Commission Regulation (EC) No 2073/2005 on Microbiological Criteria for Foodstuffs (Guidance Note 27)
- European Commission Guidance on *Listeria monocytogenes* monitoring and shelf-life studies for ready to eat foods

Novel Foods

- Novel foods section of the FSAI website
- European Union list of novel foods

Nutrition and Health Claims

- Nutrition and Health Claims legislation
- FSAI Booklet: Information on Nutrition and Health Claims
- Permitted Claims
- FAQ on When Claims Can Be Used
- Wording of Health Claims

Nutrition Labelling

- Nutrition Labelling Section of FSAI website
- FSAI Learning Portal – Nutrition Labelling under Food Information for Consumers

Pest Control

- Pest Control Section of FSAI website
- FSAI Learning Portal - Pest Control in your Food Business
- FSAI Breakfast Bite - Pest Control in your Food Business

Product recall

- Guidance Note 10 Product Recall and Traceability
- FSAI Learning Portal - Product Recall

Sector Specific Resources

- Caterers
- Butchers
- Starting a Food Business from Home
- Businesses giving and receiving food donations
- Food Supplements
- Starting and Running a Takeaway

Shelf Life

- Shelf-life section on the FSAI website
- FSAI Breakfast Bite- Shelf Life
- Guidance Note 27 on the Enforcement of Commission Regulation (EC) No 2073/2005 on Microbiological Criteria for Foodstuffs
- Guidance Note 3 Guidelines for the Interpretation of Results of Microbiological Testing of Ready-to-Eat Foods Placed on the Market
- Handbook of Microbiological Criteria for Foods by The Institute of Food Science and Technology

- International Commission on Microbiological Specifications for Foods (ICMSF) Books (Book 8 in particular)
- Guidance Note 18 Validation of Product Shelf-life

Teagasc resources on shelf life & new product development:

- Teagasc Shelf Life of Food Products
- Maximising value from microbiological testing and shelf-life studies
- Introduction to New Product Development
- What can Sensory Science do for you?

Starting a food business

- Starting a Food Business
- FSAI Learning Portal - Starting a Food Business
- Business Start-up Factsheet
- How to Register Your Business
- Guide to Food Law for Artisan / Small Food Producers Starting a New Business
- Caterer FAQs
- Safe Catering Pack
- Guidance Note 16 Food Stalls
- Home Business, Food Truck or Food Stall

Traceability

- Traceability
- Traceability - Frequently Asked Questions

Training

The FSAI Learning Portal is a free, expert-led resource designed specifically to support small-to-medium food businesses meet their food safety responsibilities. The FSAI Learning Portal is designed to supplement the food safety training being provided by food businesses, with trusted, training resources to supplement existing staff training, food safety meetings, or self-learning routines. Content on the portal is aimed providing resources for new legal requirements (e.g. food

safety culture), areas of non-compliance (pest control), and areas where businesses may struggle to bridge the compliance barrier. Links in this document will be for the homepage of the portal, as each user needs to create a free account (a quick and easy process) and login to gain access to the portal's suite of eLearning modules, videos, webinars and supporting resources.

- FSAI Learning Portal
    - **Food Facts**: These are short 2-3 minute-long video explainers on various food safety topics; some of these include 'Be Food Allergen Aware', 'Good Hygiene Practices for Open Food Displays' and 'Foods That Need Extra Care'
    - **eLearning modules**: Food Safety Culture, Starting a Food Business, Growing your Food Business Safely, Pest Control in your Food Business and Making Healthier Food Products
    - **Webinars**: Food Safety Skills Training, Food Safety Culture, Pest Control in your Food Business
- Training section of FSAI Website
- FSAI Breakfast Bite Webinars
- FSAI Breakfast Bite - Food Safety Training – What you Need to Know
- FSAI Breakfast bites: Back to Basics - Food Safety
- FSAI Guide to Food Safety Skills
- Katie's Story: Why Food Safety Matters - Video - eLearning Module
- Safe Food to Go leaflet

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