



# The Safe Catering Pack

Your food safety management system



## What is the Safe Catering Pack?

The Safe Catering Pack is a practical, easy to use food safety management system (HACCP).

Using the pack will help you to:

- Produce safe food
- Comply with food hygiene law
- Train staff
- Protect your business's Reputation.

## Who is the pack for?

The pack was designed for catering businesses but it may also be used by other food businesses.

It is ideal for businesses that have not yet developed their own food safety management system but may also be used by businesses to improve existing systems.

## What does the pack contain?

The pack contains:

- Your Safe Catering Plan – this will help you to identify what could go wrong, put controls in place to prevent it going wrong and know what to do if it does go wrong
- Hygiene Requirements that must be met
- Record books\* and checklists (e.g. temperature control, training, fitness to work and a hygiene inspection checklist).

Two new sections:

- Allergens – how to declare and manage allergens
- Acrylamide – a chemical that naturally forms in baked or Fried starchy foods, e.g. chips and bread.

## How do you get the pack?

- The pack can be ordered online at [www.fsai.ie/safecatering](http://www.fsai.ie/safecatering)
- It costs €100 including postage.

\* Upon the completion of each record book, you can download and print new recording forms from the FSAI website or photocopy them from the pack itself.



### Food Safety Authority of Ireland

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