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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](#), [Twitter](#), [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](#)
- [eLearning on Food Additives - 2 Modules](#)
- [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.
- [EU Commission Food Improvement Agents Rules](#)

Food Contact Materials

- [Food Contact Materials of FSAI Website](#)
- [eLearning Module on Food Contact Materials](#)
- [Food Contact Materials Factsheet](#)
- [Food Contact Materials - Additional Resources](#)
- [Bamboo](#)

Food Enzymes

- [EU Legislation on Food Enzymes](#)
- [Food Enzymes Section of FSAI Website](#)

Food Flavourings

- [Food Flavourings Section of FSAI Website](#)
- [eLearning Module on Food Flavourings](#)
- [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](#)
- [eLearning – there are two modules on Labelling](#)
- [Guidance Note on the Use of Food Marketing Terms](#)

Food Safety Legislation

- [Food Legislation Section of FSAI Website](#)

HACCP and Hygiene

- [Food Hygiene - Introduction](#)
- [HACCP- What is HACCP?](#)
- [HACCP - Food Safety Management System](#)
- [Irish and European Food Legislation and Guidance Documents](#)
- [Codex Alimentarius General Principles of Food Hygiene \(including the HACCP principles\)](#)
- [FSAI Breakfast Bite - How to Manage Food Safety in Your Business](#)
- [Commission Regulation \(EU\) 2021/382 of 3 March 2021 amending the Annexes to Regulation \(EC\) No 852/2004](#)
- [EU Commission Guidance Platform for hygiene legislation](#)
- [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)
- [Guidance on compliance with Regulation 2073/2005](#)
- [eLearning Module on Microbiological Criteria – Regulation 2073/2005](#)

Novel Foods

- [FSAI Novel foods section including authorisation procedure](#)
- [European Union List of Novel Foods](#)

Nutrition and Health Claims

- [EU list of health claims](#)
- [EC Guidance on the Implementation of Regulation 1924/2006](#)
- [2013/63/EU Commission Implementing Decision](#)
- [FSAI Booklet: Information on Nutrition and Health Claims](#)
- [Nutrition and Health Claims](#)
- [What Claims Can be Used](#)
- [When Claims can be Used](#)
- [Wording of Health Claims](#)

Nutrition Labelling

- [eLearning](#)
- [FAQ on Nutrition Labelling](#)
- [FSAI Website Nutritional Labelling](#)

Product recall

- [Guidance Note 10 Product Recall and Traceability](#)

Shelf Life

- [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:
 - [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?](#)
 - [Training Courses](#)

Starting a food business

- [Starting a Food Business](#)
- [Breakfast Bite - Starting a Food Business - What you Need to Know](#)
- [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

- [Training section of FSAI Website](#)
- [FSAI Breakfast Bite Webinars](#)
- [eLearning Modules](#)
- [Food Safety Training Leaflet](#)
- [Food Safety Training Skills Cards](#)
- FSAI Training Guides
 - [Guide to Food Safety Training Level 1 & 2](#)
 - [Guide to Food Safety Training Level 3](#)
- Katie's Story: Why Food Safety Matters - [Video](#) - [eLearning Module](#)
- [Safe Food to Go leaflet](#)



Údarás Sábháilteachta Bia NA hÉIREANN
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