**Food Safety and Hygiene**

# Introduction

Food supplied, sold or provided outside the family/domestic setting is subject to food law and must be safe to eat. Food must not be ‘injurious to health’ or ‘unfit for human consumption’. This is regardless of whether or not the food is being supplied or sold to make a profit.

# Registration with a local authority

Food legislation requires that undertakings which supply food are registered with their local authority if there is ‘a certain continuity of activities’ and ‘a certain degree of organisation’.

While the occasional handling, preparation, storage and service of food at events such as church fairs is unlikely to require registration, the Food Standards Agency (FSA) produce guidance regarding charity and community food provision which might need registration with the local authority. You can find this guidance at: <https://www.food.gov.uk/sites/default/files/media/document/hall-provision.pdf>

You should check this document to find out if any of the food provision in the diocese requires registration. If it does, or if you are unsure whether registration is required or not, please contact the environmental health food safety team in the appropriate local authority.

If you don’t need to register, you can find useful information about proving food at community and charity events on the Food Standards Agency website:

<https://www.food.gov.uk/safety-hygiene/providing-food-at-community-and-charity-events>

**Allergen Information**

Allergen labelling legislation only applies to registered food businesses, but the Food Standards Agency recommends that you provide as much information as you can about allergens, either orally or in writing, so that consumers can make safe choices.

**Keeping Food Safe**

Information on the 4 Cs of food hygiene:

* Cleaning
* Chilling
* Cooking
* Avoiding Cross-contamination

as well as some practical tips for making food for large numbers of people also be found on the FSA website:

<https://www.food.gov.uk/safety-hygiene/providing-food-at-community-and-charity-events>

# Food safety and hygiene training

The Food Standards Agency has a number of short informative video guides available on YouTube: <https://www.youtube.com/user/FoodStandardsAgency/featured>

***Note***

There are references to EU legislation in some FSA guidance. These are being updated to reflect the law now in force but even if referenced to the EU, the guidance still needs to be followed.