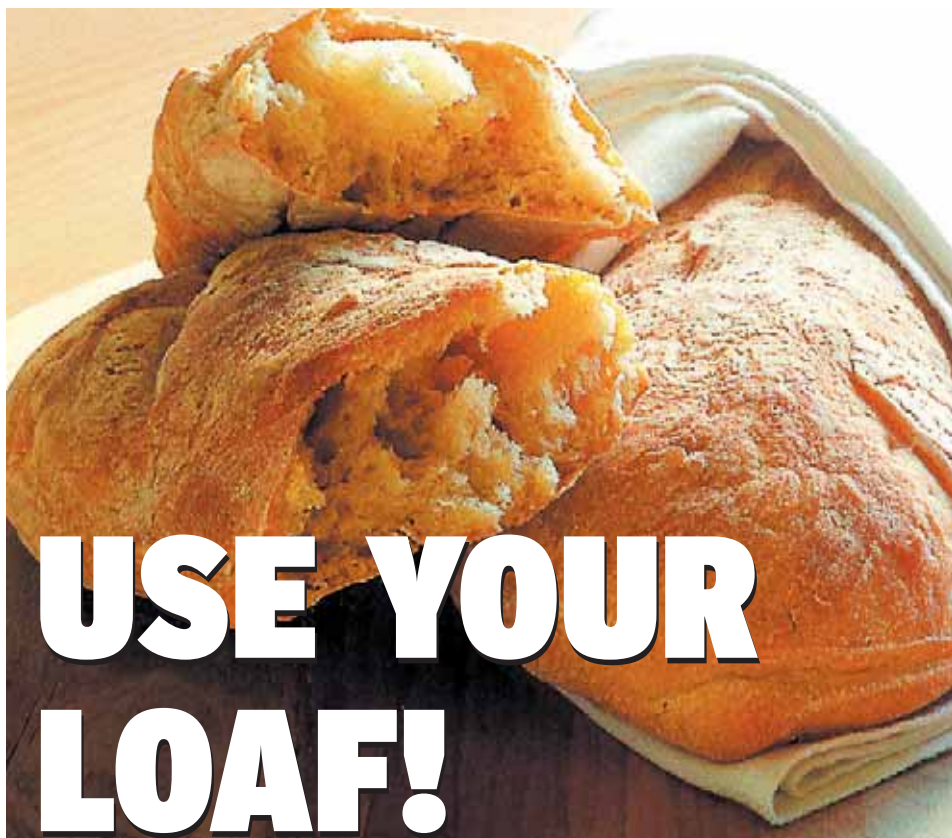


# Babergh Foodwise



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## USE YOUR LOAF!

Your food safety management system - keeping your business safe now and for the future!

**E**C Regulations requiring all food business to have a documented food safety management system have now been in force for over two years. Most food premises in Babergh have now prepared and implemented a system, which may be in the form of HACCP plans and associated procedures, or the Food Standards Agency's pack Safer Food Better Business (SFBB).

If you haven't prepared a documented food safety management system, you

must take action immediately, or expect enforcement action in the near future. This may take the form of a Hygiene Improvement Notice or even prosecution.

### **What to do NOW if you haven't sorted out your documentation:**

- Call 0845 606 0667 and ask for a SFBB pack
- Complete the Safe Methods
- Train staff in the Safe Methods
- Begin using the Diary on a daily basis ▶

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