



Food Hygiene & Labelling Guidelines

Food Hygiene

Home Catering is covered by:

- The Food Safety Act 1990
- Food Safety Regulations 1995

General points to check:

- The room where food is stored handled and prepared should be clean and in good repair
- Clean surfaces
- Clean equipment and utensils
- Facilities for washing food and equipment
- Facilities for washing hands (hot and cold water)
- Adequate ventilation and lighting

Food Protection

- Keep domestic pets away
- Discourage other people from using the kitchen whilst preparing food
- Keep food covered and above floor level

Personal Hygiene

- Wash hands after handling raw food, handling refuse or using the toilet
- Wear clean, washable over-clothing
- Cover wounds with blue plasters

Temperature Control

- Fridge temperature should be at or below 8C
- Freezer temperature should be at or below -18C

Cross Contamination

- Avoid contact between cooked and raw food
- Raw meat etc must be stored in the lower part of the refrigerator and separate from cooked food
- Do not use the same knives or utensils for a variety of food to reduce the risk of cross contamination.



Food Storage

- Raw materials and ingredients must be stored correctly and to avoid contamination by vermin or insects
- Perishable foods should be date marked
- Delivery vehicles must be clean, food protected and insulated where appropriate

Food Labelling

If you sell food at your garden opening you do not have to follow the Food Labelling Regulations 1996 as the NGS is not a registered food business. So, in general the labelling regulations won't apply and the food will not need to be labelled.

Although you are not legally required to label the food, you could label it voluntarily. For example with:

- the product name
- list of ingredients (in descending order of weight)
- details of any ingredients that could cause an allergic reaction – such as egg, milk, sulphites, peanuts and tree nuts

Although, if you do label a food, you must make sure that the information you provide is clear and accurate.

From December 2014, new labelling rules will apply. Again the laws will only apply to registered food businesses but, if you voluntarily provide allergen information, it needs to be accurate and in the correct format, especially if it is deemed to be pre-packed, such as a jar of jam or lemon curd. More information on the new allergen labelling rules can be found on the Food Standards Agency website, www.food.gov.uk.