



Food safety advice

RUNNING A FOOD BUSINESS FROM HOME

The suitability of domestic premises for commercial food preparation will depend on the size of the business and the frequency with which food is prepared. The types of business covered by this guidance include:



- Childminders
- Small residential care homes (5 residents or less)
- Guest houses and B&Bs
- Home Caterers

Regulation (EC) No. 852/2004

The areas of a private home used as a food business need to be sited, designed, constructed, kept clean and maintained in good repair and condition, so as to avoid the risk of contaminating foodstuffs and harbouring pests.

In particular:

- All food contact surfaces (work tops, cutting boards etc) must be in sound condition, easy to clean and disinfect. Traditional domestic structural finishes may be satisfactory if they can be kept clean and are maintained in good repair. For more comprehensive food production it may be necessary to invest in commercial equipment.
- All equipment used in the preparation of food must be in good condition, be easy to keep clean and if necessary, disinfect. The use of wooden utensils such as cutting boards is not recommended, as they cannot be effectively disinfected.
- There must be provision for cleaning/disinfecting work equipment and utensils. You should use a food-grade spray sanitiser to disinfect food contact surfaces.
- An adequate supply of hot water must be available for hand-washing and washing equipment. In addition, there must be a supply of potable water (i.e. from the mains) for food preparation.



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- Appropriate hand washing facilities must be provided. In domestic premises, wash hand basins are likely to be in the bathroom/toilet. In premises used frequently for commercial food preparation, a basin in the kitchen is advisable especially if high-risk foods are prepared. It is good practice to use antibacterial liquid soap for hand-washing and disposable towels. Wash hands frequently and always before handling food.
- Foodstuffs must be stored and handled to avoid risk of contamination. Domestic activities that present a risk of food contamination such as the presence of pets, and the handling of soiled laundry/ nappies must not happen at the same time as food preparation. Adequate steps should be taken to sanitise the area before food is produced.



- Adequate facilities must be provided for the storage and disposal of solid and liquid waste. Food waste must not be allowed to accumulate in the food preparation area. If commercial food preparation creates significant amount of waste, arrangements should be made to have it removed more frequently than normal domestic refuse collections.
- All food handlers must wear suitable clean and where appropriate, protective, clothing. Depending on the type of food, this may be just an apron.
- All food handlers must be trained/supervised/instructed so that they can carry out their duties hygienically and without affecting the safety of the food. Where open food is handled a Basic Food Hygiene Certificate or similar may be appropriate.
- No person who may be suffering from a disease likely to be transmitted through food should be allowed to work with food. (e.g. vomiting, diarrhoea, viral infections, etc)



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- The proprietor of a food business needs to identify steps in the activities of the business that are critical to ensuring food safety. Having identified those steps, the proprietor needs to ensure that adequate safety procedures are identified, implemented, maintained and reviewed in order to control the potential food hazards. These controls may include temperature control, cleaning, avoiding cross contamination, thorough cooking of food, personal hygiene etc. It has been a legal requirement since January 2006 to have a documented food safety system in place. The Government have produced a pack to help businesses comply with this requirement called Safer Food, Better Business. Further information can be found here: www.food.gov.uk/sfbb

The Food Safety and Hygiene (England) Regulations 2013

- Food, which may support the growth of food poisoning bacteria, must be stored below 8°C or be kept above 63°C if being kept hot prior to service.
- *These foods are normally classed as 'high-risk' and include: cooked meats, cooked meat products, prepared meals, cooked rice, dairy foods, cooked chicken and poultry, cooked fish and shell fish, prepared salads containing mayonnaise, egg dishes, prepared sandwiches.*
- It is good practice to operate refrigerators between 1 and 4°C to allow for fluctuating temperatures.
- The use of a thermometer is recommended to check the temperature of foods regularly. It is good practice to keep a record of temperature checks. High-risk foods should be cooked to 75°C or hotter at the core.
- High-risk foods must be cooled within 90 minutes of cooking and then refrigerated. Domestic premises are unlikely to have adequate facilities to safely pre-cook and cool food except in very small quantities. Menus should be planned to produce food as close to the time of service as possible.

Regulation (EC) No. 852/2004

Almost all food businesses need to register with Environmental Health. There is no fee, however it is an offence not to register. You can register online here: <https://www.gov.uk/food-business-registration/coventry>