



Retail: Food Industry Guide to Good Hygiene Practice

By British Retail Consortium Food Hygiene Working Group

TSO. Paperback. Book Condition: new. BRAND NEW, Retail: Food Industry Guide to Good Hygiene Practice, British Retail Consortium Food Hygiene Working Group, This Guide provides retailers and shopkeepers with practical guidance on how to comply with general food hygiene legislation and related requirements. It is officially recognised by the UK Food Standards Agency (FSA) and agreed with enforcers, industry and other relevant stakeholders. The principle objective of the hygiene rules is to ensure a high level of food safety protection for consumers. The Retail Guide gives advice and provides guidance to retail businesses on how to comply with Regulation (EC) No 852/2004 on the hygiene of foodstuffs and with the Food Hygiene (England) Regulations 2006 as amended and the equivalent Regulations in Scotland, Wales and Northern Ireland. This is an official Guide to the Regulations, which has been developed in accordance with Article 8 of Regulation 852/2004. The Regulations build on previous requirements and most well-run businesses should find that they will already meet most of the obligations in them. However, the Regulations do require businesses to look at their operations in a different way and conduct an assessment of the risks to food safety within their business, which is...



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Reviews

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