

Protecting your business, brand and customers



## Catering/Hospitality Compliance

# is your business **FoodSafe**?

improve and maintain scores on the doors  
ensure legal compliance

FoodSafe helps a wide variety of businesses including  
hotels, bed & breakfasts, public houses, restaurants,  
residential and nursing homes, supermarkets,  
delicatessens, cafés, sandwich bars...



Any company, large or small, that has a catering operation or is involved in the general sale of food items, will know how important public confidence in the cleanliness and safety of their operation is to the success of their business.

FoodSafe Group has an in-depth understanding of the pressures on business owners, over and above the general running of a business, to ensure complete legal compliance, continually improve food hygiene standards and maintain customer trust.

We work pro-actively with clients to keep one step ahead of audits, anticipating where improvements may be required, allowing business owners to concentrate on protecting the bottom line.

### Compliance is essential. Action is key.

Many companies benefit from FoodSafe's readily available technical expertise through ongoing support via a pro-active partnership to maintain a positive approach to quality assurance. Our specialist technicians provide an array of advanced services:



## Food Hygiene

- On-site evaluation identifying status of legal compliance with a report detailing opportunities for improvement.
- Implementation of Food Safety Management Systems, which are a legal requirement, based on HACCP principles tailored to your business.
- Our team undertake Rapid Hygiene Monitoring by swabbing food contact surfaces (ATP Bioluminescence), as used by Environmental Health Inspectors. This is a fast, simple and practical way to monitor cleaning standards.
- Due diligence auditing covering all areas of food safety including: **cross contamination, cooking, chilling, cleaning, personal hygiene, premises, equipment suitability, systems & procedures, waste, personnel behaviour and training.**
- Our specialist team offers coaching and mentoring services in FSA's Safer Foods Better Business and affordable, accredited Food Hygiene training at a variety of levels.

## Scores on The Doors

Scores On The Doors has now been rolled out nationwide, inspecting and scoring businesses accordingly on food hygiene and safety. The result or 'score' is publicly recognised. Where results are positive, businesses have seen an increase in turnover and yet just one incident can result in a poor score and have a devastating, long lasting impact on a business.

The Food Standards Agency is putting its full weight behind Scores On The Doors to ensure maximum publicity and public awareness.

FoodSafe is already working with a number of small to medium sized businesses on their 'Scores Strategy' to ensure the very best food hygiene and health and safety standards are standard in their operation. We can help you ensure full legal compliance, continuous improvement to maintain competitive advantage and ultimately peace of mind.

Make your Score On The Door count with help from FoodSafe Group.

“We knew we needed to address the food safety regulations for our business and FoodSafe were very understanding about our feelings and our particular business. The team clearly explained all the facts and what was required and were able to come up with a plan that met all the regulations but was specific to my needs.

I'm very much a people person and FoodSafe has a great team. I don't like forms or paperwork and FoodSafe's 'can do' attitude was really important and made us feel we were in safe hands. They never perform to 100%, they excel in delivery to 110%.”

Niki Clappison - The Barnhouse, Walkington

FoodSafe Group offers:

- **Manufacturing Compliance**
- **Catering/Hospitality Compliance**
- **Integrated Pest Management**
- **Innovative Training Solutions**
- **Deep Clean Hygiene Services**



FoodSafe Group Ltd, Logistics Institute,  
University of Hull, Hull, HU6 7RX.

Call now to arrange a free consultation or  
quotation: **01482 347 596**

[www.foodsafegroup.co.uk](http://www.foodsafegroup.co.uk)

**FoodSafe Group**