

Home Caterer Factsheet

Domestic kitchens can be used for a catering business. Your business will be included in the Council's routine food hygiene inspection programme.

The following information will help you comply with food hygiene legislation.

Visit www.derby.gov.uk/food-safety for guidance on what to consider when opening a food business.

Before trading as a home caterer, you must understand the basic principles of food hygiene and the safe handling of food. A formal qualification is not a legal requirement but having a Level 2 Food Safety in Catering Certificate, or equivalent, is recommended.

You will need to register your business with us but there is no fee for this process.

Visit www.derby.gov.uk/register-food-business

Food Safety Management

Some of the most common causes of food poisoning are:

- Poor storage
- Inappropriate temperature control
- Inadequate cleaning
- Not separating raw and ready to eat foods

You must:

- identify steps in your business that are critical to ensuring food safety
- Having identified those steps you must 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.

Make sure you use reputable suppliers and have full traceability in place.

Consider how you will be transporting food to your customers.

This process will form your **Food Safety Management System**. High risk food businesses are required to have a written food safety management system.

The Foods Standards Agency has produced a document called 'Safer Food, Better Business' to help businesses complete this task. Versions are available for different types of catering.

Visit www.food.gov.uk/business-industry/caterers/sfbb/ to download a copy of 'Safer Food, Better Business' and the diary refill pages.

Alternatively you can produce your own written food safety procedures.

'Safer Food, Better Business' and a Yearly Food Safety Record Book are available to buy through the Council website: www.derby.gov.uk/food-pay

'Safer Food, Better Business' is £22 per copy and a Yearly Food Safety Record Book is £17 per copy. You can purchase a Safer Food Better Business Pack and Diary Bundle for £33.

If you handle/prepare raw meat or items potentially contaminated with soil in your kitchen *at any time* you must have regard to the Food Standards Agency **E. coli guidance** when using

the kitchen to prepare/handle food in connection with your business. It is important to store and prepare food safely and clean correctly to prevent cross-contamination.

Further information is available on the Council website or visit the Food Standards Agency website <https://www.food.gov.uk/business-guidance/e-coli-cross-contamination-guidance>.

The guidance focuses on *E. coli* but the steps taken to avoid cross contamination will also help control other foodborne bacteria.

Antibacterial/disinfectant products must be British Standard BS EN 1276, BS EN 13697 or equivalent.

If you are to cater at events you may find the Council's [Guide to food safety for event catering](#) useful. Please contact us if you would like a copy.

Your Kitchen

Domestic kitchens are not designed for commercial use. The way you use your kitchen may need to be altered for the business activities.

A separate wash basin should be available for hand washing. This could be a half bowl attached to a sink or an accessible wash basin in a downstairs toilet. The wash basin must be provided with hot and cold running water, soap and a hygienic means of hand drying. If a half bowl or downstairs toilet wash basin is not available then using the sink for hand washing and a separate bowl in the sink for washing equipment may be accepted.

Toilets or bathrooms must not open directly on to the kitchen

Amongst the things to consider are the following –

You must ensure that:

- there are sufficient sinks for cleaning equipment and washing food
- you have adequate space, worktops and separate equipment/utensils to prevent cross contamination. Raw and ready to eat foods must be strictly separated.
- you have enough storage and refrigeration space for the volumes of food you intend to produce.
- family use of the kitchen (for example, by children, pets or other people) is separate from business use. You will need to make sure other domestic activities (such as laundry) do not compromise food safety.
- your kitchen is kept free from pests, rodents and other sources of contamination

Allergen Information

Allergen labelling rules require food businesses that provide non-pre-packed foods or loose foods to identify any allergenic ingredients.

The Trading Standards team provide guidance relating to labelling and allergen information. Visit <https://www.derby.gov.uk/environmental-health-licensing-trading-standards/trading-standards/> or telephone 01332 640780.

Allergen guidance, including menu charts and online training, can be found on the Food Standards Agency website www.food.gov.uk/business-industry/allergy-guide/allergen-resources

Please contact the Food and Safety Team if you require further information.

email FoodandSafety.Duty@derby.gov.uk or telephone 01332 640779