



## **SAFER FOOD, BETTER BUSINESS**

### **FAQ'S**

- ❖ What is Safer Food, Better Business?
  - ✓ SFBB is a practical Food Safety Management System, developed with the help of caterers to make sure it is easy to follow and use. It was developed directly with 50 small businesses in the Manchester area and has now been refined with thousands more small businesses around the country.
  
- ❖ What does SFBB involve?
  - ✓ The five symbols above represent the five elements of the system, namely controlling Cross-contamination, Cleaning, Chilling, Cooking and Management and SFBB identifies Safe Methods for dealing with these issues.
  
- ❖ How long will it take to set up an SFBB system in my business?
  - ✓ We are finding that the average time needed after to tailor the system to a typical catering business is about 2½ hours.
  
- ❖ How long will it take to fill in the forms every day?
  - ✓ Business owners find that it took only one or two minutes per day, plus about five minutes per month to review the records – the system is designed to be as simple and easy to operate as possible.
  
- ❖ Why should I do it?
  - ✓ New laws from January 1<sup>st</sup> 2006 require that all businesses have written procedures in place that will control their major hazards, plus some records to demonstrate that these procedures are being followed on a day to day basis.
  
- ❖ Will the EHO who inspects me be happy with it or can they ask me to do more?
  - ✓ The system as implemented must satisfy your enforcement officer i.e. it has to ensure the safety of the food you produce. The Torbay Food Officers are closely involved with this project and will view in a favourable light any business running the SFBB system effectively.
  
- ❖ OK, then - what is it going to cost me?
  - ✓ Nothing at all! That's right, NOTHING. The SFBB packs are available free of charge from either the Food Safety Team or the Food Standards Agency at [www.food.gov.uk](http://www.food.gov.uk).
  
- ❖ Really ! That all really sounds great. What do I do next?
  - ✓ Please contact the food safety team to get more information.