

# Help with environmental health

## We can help you:

- Maintain a good hygiene rating
- Stay on the right side of the law
- Reduce the risk of food poisoning
- Maintain a good reputation



## Help and Advice

We provide consultancy and advice for business start-ups, audits for established businesses and help with inspection reports or legal notices.

## Food Safety Management Procedures or "HACCP"

It is a legal requirement for all food businesses to have a documented food safety management system (HACCP procedures). We specialise in providing caterers with simple and low cost solutions that keep record keeping to a minimum.

## Scores on Doors (Food Hygiene Ratings)

Poor score? After an audit of your premises and procedures we will let you know what you need to do to improve in each area and how you can get a better score.

## Training

We are an approved training centre and provide accredited food hygiene qualifications. We also offer shorter courses to help you comply with legal requirements.



## Our 5 Star Package for Caterers

Annual contracts are available from just £500 per year and can help provide you with peace of mind. They include:

- HACCP documentation & records
- Food hygiene training for staff
- 2 compliance audits per year with full reports
- Pest control checks and inspections
- Access to free advice and enquiries

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