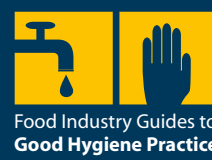




Food Industry Guide to Good Hygiene Practice

Sandwich Bars & Similar Food Service Outlets



Recognised by



Food Industry Guide to Good Hygiene Practice

Sandwich Bars and Similar Foodservice Outlets

Regulation (EC) No. 852/2004 on the hygiene of foodstuffs

Food Hygiene (England, Scotland, Wales, Northern Ireland) Regulations 2006



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Foreword

Jeff Rooker, Chair, Food Standards Agency



This industry guide provides food business operators with practical advice on how to comply with general food hygiene legislation and related requirements. It has been officially recognised by the UK Food Standards Agency (FSA) and agreed with enforcers, industry and other relevant stakeholders.

The use of this guidance is optional and food business operators can choose to comply in other ways. However, where a food business operator is following a recognised industry guide, the enforcement authority must take this into account when assessing compliance with the legislation. I believe that the use of such industry guides supports the proportionate, consistent and effective application of food hygiene legislation in the UK, which is why the FSA fully supports their development.

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Preface

This guide, *Industry Guide to Good Hygiene Practice: Sandwich Bars and Similar Foodservice Outlets*, gives advice and provides guidance to foodservice outlets 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.¹

It is an official guide to the regulations which has been developed in accordance with Article 8 of Regulation 852/2004 and is recognised by the Food Standards Agency (FSA).

This document is not legally binding and foodservice operators (serving sandwiches) may use it on a voluntary basis. Food authorities must take its content into account when enforcing the regulations. It is hoped that the information in this guide will help you to meet your legal obligations and to ensure food safety.

¹ The Food Hygiene Regulations (Northern Ireland) 2006 (SR 2006 No. 3); the Food Hygiene (Scotland) Regulations 2006 (SSI 2006 No. 3); and the Food Hygiene (Wales) Regulations 2006 (SI 2006 No. 31)