



The essentials of Food Safety processes

Date: Tuesday 28th April 2009 **Time:** 9.00 for 9.30am start until 11.30

Venue: New Wok's Cooking, 1453 London Road, Norbury, London SW16 4AQ

Transport: The nearest station is Norbury, which is a 3 minute walk away or there is usually some parking available in side streets off London Road.

Background to event

Against the backdrop of past events – Scores on the Doors and Food Safety Management procedures, a need arises to address the practical aspects of Food Safety processes to meet the new legislation that was introduced in the UK in January 2006.

This workshop will inform about how the law affects various food businesses and their responsibilities to ensure that the food safety processes are in place. It will also chart the way forward for meeting the various aspects of food hygiene legislation for food production and handling. The Food Standard Agency estimates that 45% of all food handlers are untrained. With properly trained staff and good food safety processes in place, the food business will be protected and their reputation enhanced.

David Ritchie of Armadillo Training gave a presentation in February on Safer Food, Better Business, which was very well received for the quality of content and style of presentation, so we have asked him back to cover this subject.

Places are strictly limited so please RSVP to:
info@croydonfoodgroup.com Tel: 020 8452 5268

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