

Resource Catalogue 2010



**Food
Standards
Agency**
food.gov.uk

Resource Catalogue

Introduction

This resource catalogue was produced by the Food Standards Agency in Wales to support anyone working with, or with an interest in, food whether it is promoting a healthy balanced diet, establishing a food business, or ensuring food is properly cooked and safe to eat.

All the resources can be ordered free of charge but restrictions on quantities may apply subject to availability (there is a limit of 100 for any publication ordered from Food Standards Agency Publications). We continually review our resources so if you can't find what you are looking for please contact us on the telephone number given at the end of this catalogue.

All publications are available from FSA Publications unless otherwise stated. Most of these publications are available bilingually, or in Welsh. Visit www.food.gov.uk/wales/aboutus_wales/fsawalesw/welsh/ to learn more. Some resources are also available in other languages such as Bengali, Chinese, Gaelic, Greek, Gujarati, Hindi, Punjabi, Thai, Turkish, and Urdu. Please visit www.food.gov.uk/aboutus/publications/pubminority/ for further information.



The FSA Websites

www.eatwell.gov.uk

This website is consumer focused and provides advice on diet and health, including reliable and practical advice about healthy eating, understanding food labels, and how what we eat can affect our health.

www.food.gov.uk

This website provides a wealth of information about the FSA and its policies, including latest news, food safety and hygiene, food labelling, GM and novel foods, BSE, science and research and enforcement issues. This site also provides a link to FSA in Wales and downloadable copies of publications at the page - www.food.gov.uk/aboutus/publications

Interactive Learning for Children and Young People

The FSA has developed a number of fun and informative games about healthy eating and food safety, suitable for children aged 5 to 14. There are also quizzes and interactive tools, covering a range of food safety, healthy eating and labelling topics. Visit www.eatwell.gov.uk/info/games to see the resources available.

Contents

For ease of reference, our resources are categorised below. However we recognise that a number of resources cross category boundaries and therefore you are advised to consult the text box associated with each entry.

About The Agency

Page

About Us - Your Guide to the Food Standards Agency	4
FSA Strategy 2010-2015	4
A Year at the Food Standards Agency 2008/09	4
Welsh Language Scheme 2008-2012	4

Consumer Resources

EatWell	
EatWell - Your Guide to Healthy Eating	5
The EatWell Plate	5
A Guide to the EatWell Plate	5
Healthy Eating - Thinking of Having a Baby	5
Healthy Eating - Eating While You Are Pregnant	5
Healthy Eating - Eating for Breastfeeding	6
Your Baby: Feeding Your Baby in the First Year	6
Healthy Eating - Feeding your Toddler	6
Healthy Eating - Feeding your Growing Child	6
The Good Life - Eating for Later Life	6
Healthy Nosh for Less Dosh	7
Recipe for Life	7
Portion Size Fruit and Vegetable Poster	7
Buying Food when you have a Food Allergy or Intolerance	7
Little Book of Salt	7
Saturated Fat Made Simple Booklet	8
EatWell Campaign Resources	
A3 Salt Campaign Posters	8
Salt Quiz Sheet	8
Salt Recipe Card	8
A3 Saturated Fat Campaign Poster	9
Saturated Fat Recipe Cards	9
Saturated Fat Quiz Sheet	9

Food Labels	
Food Labels - More Informed Choices	9
Using Traffic Lights to Make Healthier Choices	10

Food Safety	
Bugs Like it Hot!	10
Germs Love to Travel	10
GermWatch Leaflet - Good Hygiene at Home	11
GermWatch Posters	11
Listeria Leaflet	11
Listeria Poster	11
2010 Food Safety Week materials	11

Education Resources

Healthy Eating	
What's Cooking? A Guide to Setting Up and Running Community and School Food Clubs	12
FSA Wales Teacher Pack (Key Stage 1 and 2)	12
'Get Cooking' Tool Kit	12
Healthy Eating Comic Strip Posters (Key Stage 3)	13

Food Safety	
GermWatch Schools Pack	13
GermWatch Word Splat	13
Germ Maze	13
Grubeye Colouring Sheet	13

Food Businesses

Healthy Eating	
Saturated Fat and Added Sugar Booklet	14
Traffic Light Labelling Booklet	14
Healthy Catering	14
Dine Out, Eat Well	14

Allergen Information	
E-Learning - Food Allergy Course	14
Guidance on Allergen Management and Consumer Information	15
Allergy - What to Consider When Labelling Food	15
Food Allergy - What You Need to Know	15
Think Allergy Poster	15
The Provision of Allergen Information for Non Prepacked Foods - Voluntary Best Practice Guidance	16

Food Safety	
Fish Labelling Rules: A Quick Guide	16
Food Hygiene - A Guide for Businesses	16
Food Law Inspections and Your Business	16
Starting Up - Your First Steps to Running a Catering Business	17
Eggs: What Caterers Need to Know	17
Code of Good Agricultural Practice for the Reduction of Mycotoxins in UK Cereals	17
'Poor Hygiene is Bad For Your Business' Posters	17
'Good Hygiene is Good For Your Business' Leaflet	18
Safer Food, Better Business (SFBB) Caterers Pack	18
SFBB for Chinese Cuisine	18
SFBB for Indian, Pakistani, Bangladeshi and Sri Lankan Cuisines	18
Safer Food, Better Business (SFBB) Retailers pack	19
Safer Food, Better Business Childminders Pack	19
Safer Food, Better Business Care Homes Pack	19
Food and Pesticides Factsheet	19
Vacuum Packed Chilled Foods Factsheet	20
Listeria Factsheet	20

Imported Food	
Working Together on Imported Food	20
Think Before You Import Food Poster	20

Primary Producers

Help Stop On-Farm Lead Poisoning Leaflet	21
Wales: Food Chain Information (FCI) for Cattle, Sheep and Goats	21
Further Guidance on FCI for Keepers of Cattle, Sheep and Goats in Wales	21
Farm Notes	21
Clean Beef Cattle for Slaughter Guide	21
Red Meat Safety and Clean Livestock Booklet	22
Food and Feed Hygiene for Farmers and Growers Guide	22
Cleaner Farms Better Flocks Leaflet	22
Biosecurity for Housed Broilers	22
Cleaner Farms Better Flocks Poster	22
Clean Cattle and Meat Safety Posters	23
Clean Sheep and Meat Safety Posters	23
Clean Sheep for Slaughter Guide	23
Serious about Salmonella - A Guide for Pig Producers	23
BSE and Beef - A Brief Guide to New Controls	24
BSE and Beef - New Controls Explained	24

Contact Details 24

About The Agency

About Us - Your Guide to the Food Standards Agency Available to download only

This leaflet provides useful information about the Food Standards Agency, including the Agency's role, strategic aims and core values.

www.food.gov.uk/aboutus/publications/aboutus0907.pdf



FSA Strategy 2010-2015 FSA/1477/1109

The new strategy sets out the strategic direction for the next five years and defines the Agency's purpose of safe food and healthy eating for all. It examines the strategic objectives and priorities, and describes the outcomes and approaches the Agency and others will take to safeguard the UK's food and encourage positive dietary change.

You can download a copy at:

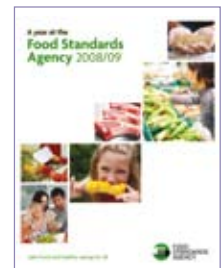
www.food.gov.uk/multimedia/pdfs/strategy20102015.pdf



A Year at the Food Standards Agency 2008/09 Available to download only

This report highlights some of the Agency's work last year and details future commitments on food safety and dietary health.

www.food.gov.uk/multimedia/pdfs/publication/annualreport0709.pdf



Welsh Language Scheme 2008-2012 FSA/1274/0708

This scheme outlines the measures the Agency will take when conducting its business in order to ensure that the Welsh and English languages are treated as equal.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/welsh/welshlangscheme0812



Consumer Resources

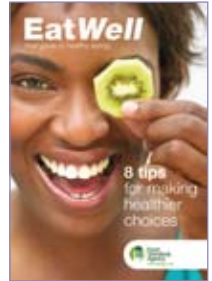
EatWell

EatWell - Your Guide to Healthy Eating FSA/I 153/0210

This A5 booklet provides 8 top tips on eating well to help you make healthier choices, such as eating the right amount of food for how active you are and eating a range of foods to make sure you're getting a balanced diet.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/eatwell0708.pdf



The EatWell Plate FSA/I 198/0907

This flyer shows the 5 food groups and proportions that are needed to make up a healthy balanced diet.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/publication/eatwellplate0210.pdf

Also available as A3 EatWell Plate Poster: FSA/I 197/0907



A Guide to the EatWell Plate FSA/I 557/0310

This booklet, aimed at consumers, provides guidance on how to apply the principles of the EatWell Plate to your own diet. It explains the different types and proportion of foods needed to maintain a well balanced and healthy diet.

You can download a copy at:

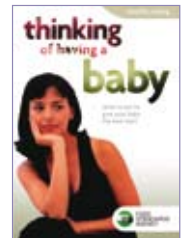
www.food.gov.uk/aboutus/publications/nutritionpublications/



Healthy Eating - Thinking of Having a Baby Available to download only

This A5 booklet is aimed at women thinking of having a baby and contains advice to help them make healthier choices and give their baby the best start in life.

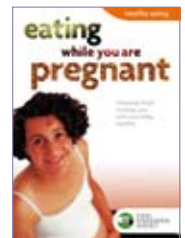
www.food.gov.uk/multimedia/pdfs/publication/thinkingbaby1109.pdf



Healthy Eating - Eating While You Are Pregnant Available to download only

This A5 booklet is aimed at pregnant women and contains advice to help them choose a diet which provides enough energy and nutrients for their baby to grow and develop and help their body cope with the changes taking place.

www.food.gov.uk/multimedia/pdfs/publication/eatingwhilepregnant1209.pdf



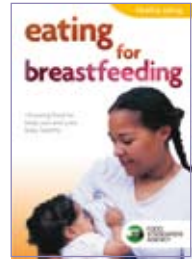
Consumer Resources

EatWell

Healthy Eating - Eating for Breastfeeding Available to download [only](#)

This A5 booklet is aimed at breastfeeding mothers or those planning to breastfeed and contains advice on eating a healthy balanced diet. It can be difficult to find time to eat properly when you are looking after a young baby; this booklet gives some useful tips.

www.food.gov.uk/multimedia/pdfs/life02breastfeeding1109.pdf



Your Baby: Feeding Your Baby in the First Year Available to download [only](#)

This booklet gives practical advice about feeding your baby, such as when to start your baby on solid foods, what foods are suitable and what you need to avoid. It takes you from the early months, to a year old.

www.food.gov.uk/multimedia/pdfs/publication/yourbaby0808.pdf

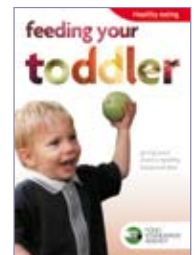


Healthy Eating - Feeding your Toddler FSA/0455/0108

This A5 booklet is aimed at helping parents and carers make healthier food choices for their toddlers.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/feedtoddler0108.pdf



Healthy Eating - Feeding your Growing Child FSA/0456/0607

This A5 booklet is aimed at parents and carers of children. It contains advice to help them make healthier food choices for their growing child.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/growingchild.pdf



The Good Life FSA/1189/0807

This booklet, aimed at people aged between 50 and 65 years, provides advice on how to eat a healthy balanced diet and maintain a healthy weight.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/publication/goodlife1007.pdf



EatWell

Healthy Nosh for Less Dosh Available from FSA in Wales

This 18-page guide is aimed at school leavers and students, it's full of hot tips, real life stories and simple and tasty recipes to help young people choose, buy, and cook healthy food, whilst watching the pennies.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/hnfl deng1 008.pdf



Recipe for Life Available from FSA in Wales

Packed with eight nutritious, easy to make recipes and lots of top tips, this booklet is full of nutritional advice for the over 50s to help them achieve a healthy balanced diet.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/welsh/rysaitbywydc0608.pdf



Portion Size Fruit and Vegetable Poster Available from FSA in Wales

This A3 poster illustrates what constitutes a portion of fruit or vegetables.



Buying Food when you have a Food Allergy or Intolerance FSA/1441/1109

This leaflet is for consumers who have recently been diagnosed with a food allergy or intolerance, or coeliac disease; it explains how to choose suitable foods in shops and restaurants.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/publication/buyingfoodallergy1109.pdf



Little Book of Salt FSA/1442/0909

This booklet contains advice for consumers on how to reduce their salt intake, and the daily guideline amounts.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/publication/littlebookofsalt0909.pdf



Consumer Resources

EatWell

Saturated Fat Made Simple Booklet FSA/1301/1208

This booklet provides simple tips for consumers on cutting down on saturated fat.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/publication/satfatbooklet0209.pdf



EatWell Campaign Resources

A3 Salt Campaign Posters FSA/1464/1009 - FSA/1467/1009

As part of the Agency's 2009 public awareness campaign, these posters highlight that most of the salt consumers eat is already in everyday foods such as bread and cereals.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/saltpostersa31009.pdf

Also available as A4 posters: FSA/1460/1009 - FSA/1463/1009



Salt Quiz Sheet FSA/1444/0909

This sheet tests consumers' knowledge about their recommended daily salt intake.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/saltquiz1009.pdf



Salt Recipe Card FSA/1446/0909

A tasty recipe for tomato pasta sauce, using different types of seasoning rather than salt.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/recipecard1009.pdf



Consumer Resources

EatWell Campaign Resources

A3 Saturated Fat Campaign Poster FSA/I497/0110

As part of the Agency's 2010 public awareness campaign, this bilingual poster encourages consumers to reduce their saturated fat intake by trying 1% fat milk.

You can download a copy at:
www.food.gov.uk/multimedia/pdfs/welsh/llaetha3.pdf

Also available as an A4 poster: FSA/I495/0110



Saturated Fat Recipe Cards FSA/I302/I208 and FSA/I486/0110

Tasty recipes for spaghetti bolognese and fish pie, using low fat ingredients to help consumers reduce their saturated fat intake.

You can download a copy at:
www.food.gov.uk/multimedia/pdfs/publication/satfatrecipe0209.pdf
www.food.gov.uk/aboutus/publications/nutritionpublications/



Saturated Fat Quiz Sheet FSA/I303/I208

This sheet tests consumers' knowledge about their recommended daily saturated fat intake.

You can download a copy at:
www.food.gov.uk/multimedia/pdfs/publication/satfatquiz0209.pdf



Food Labels

Food Labels - More Informed Choices FSA/I104/0107

This A5 booklet is aimed at consumers to help pick out the information people need to make healthier, safer and more informed choices when choosing between products.

You can download a copy at:
www.food.gov.uk/multimedia/pdfs/foodlabels0808.pdf



Food Labels

Using Traffic Lights to Make Healthier Choices FSA/1190/1007

This A5 leaflet helps consumers make healthier choices when food shopping by explaining the voluntary front of pack traffic light labelling system adopted by many supermarkets and manufacturers.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/publication/foodtrafficlight1107.pdf



Food Safety

Bugs Like it Hot! FSA/1175/0507

This flyer provides advice on how to keep food cool in the summer and avoid food poisoning.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/publication/bugslikeithot0607.pdf



GermS Love to Travel Available to download only

This leaflet provides advice on how to prepare, cook and store raw meat and avoid food poisoning.

www.food.gov.uk/multimedia/pdfs/germslovetotravel.pdf



GermWatch Leaflet - Good Hygiene at Home FSA/1236/1208

This leaflet lists ways consumers can protect themselves in the kitchen against germs, by following the 4 Cs when preparing food – cleaning, cooking, chilling and cross-contamination.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/publication/germwatchleaflet1208.pdf



Consumer Resources

Food Safety

GermWatch Posters

FSA/1240/0508 - FSA/1239/0508

These posters promote the '4Cs' of good food hygiene: wash your hands to keep things Clean, Cook food properly, Chill food properly and avoid Cross contamination. Titles in the range are 'Curse of the uncooked', 'Horror of the unwashed hands', 'It came from the chopping board' and 'Terror stalks the fridge'.

You can download copies at:

www.food.gov.uk/safereating/hyg/germwatch/resources/



Listeria Leaflet

FSA/1344/0609

This bilingual leaflet (aimed at the over 60's) details some of the key steps that can be taken to minimize the risk of developing an illness from listeria, such as keeping foods properly refrigerated and following 'use by' instructions on the food label.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/welsh/listerialeafletwelsh0609.pdf



Listeria Poster

FSA/1346/0609

This bilingual poster warns older people about the life-threatening danger of listeria food poisoning and the simple steps that can be taken to avoid it.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/welsh/listeriaposterwelsh0609.pdf



2010 Food Safety Week materials

Coming soon

Publicity material will be available soon for Food Safety Week 2010, which will focus on food safety and hygiene in the home and promote the 4 Cs (cooking, cleaning, chilling and cross-contamination).

COMING
SOON

Healthy Eating

What's Cooking? A Guide to Setting Up and Running Community and School Food Clubs

Available to download only

This guide, produced in collaboration with ContinYou, provides advice on how to set up a What's Cooking? style food club in a school or in the community. It is aimed at anyone who would like to help young people learn more about food and about how to prepare and cook healthy and appetising meals.

www.food.gov.uk/multimedia/pdfs/publication/whatscooking1007.pdf



FSA Wales Teacher Pack (Key Stage 1 and 2)

Available to download only

This teacher pack is crammed with resources to help teachers equip their pupils with the life skills and knowledge to make healthier and safer food choices. It includes whiteboard activities, a pantomime DVD and access to a catalogue of FSA online interactive games for use in the classroom. All are supported by cross curricular lesson plans, worksheets and extension activities.

www.food.gov.uk/wales/nutwales/schools



'Get Cooking' Tool Kit

Available to download only

This web-based resource provides a 'toolkit' of resources to teach a six-week basic cooking skills course to young people between the ages of 14-25. It includes a colourful and comprehensive trainers' guide and 30 easy to follow recipe cards.

www.food.gov.uk/wales/nutwales/getcooking/



Education Resources

Healthy Eating

Healthy Eating Comic Strip Posters (Key Stage 3) Available to download only

This set of three comic strip style posters are designed to address healthy eating issues which are pertinent to 11 to 16 year olds. All of the posters depict conversations between fictional teenage characters and deliver important dietary health messages on the importance of breakfast; traffic light signpost labelling and the EatWell plate.



www.food.gov.uk/wales/nutwales/schools

Further school resources on nutrition can be downloaded from:

www.food.gov.uk/healthiereating/nutritionschools/teachingtools/

Food Safety

GermWatch Schools Pack Available to download only

This pack is full of teaching and learning materials for primary schools, and is designed to help children, aged 5-11, learn more about good food hygiene practices through food preparation and cooking.

www.food.gov.uk/multimedia/pdfs/gwschool.pdf



The following downloadable activity sheets are available to help educate children on good food hygiene and help teachers incorporate food safety messages into the school curriculum:

GermWatch Word Splat

Search for hidden food hygiene words in this Grubeye word search:
www.food.gov.uk/multimedia/pdfs/gword.pdf



Germ Maze

Help Grubeye get to the germ in this maze by following the green slime:
www.food.gov.uk/multimedia/pdfs/gwmaze.pdf



Grubeye Colouring Sheet

An A4 picture of Grubeye to colour in:
www.food.gov.uk/multimedia/pdfs/gwcolour.pdf

Healthy Eating

Saturated Fat and Added Sugar Booklet Available from FSA in Wales

This booklet is aimed at food business operators, it lists reasons for reducing saturated fat, added sugar and single portion sizes of main stream foods and steps to take should you wish to reformulate your products.



Traffic Light Labelling Booklet Available from FSA in Wales

This booklet is aimed at food companies, it explains why front of pack nutritional labelling is so important, the Agency's approach and how to adopt it.



Healthy Catering Available online only

This web-based resource is aimed at people running small catering businesses or services and also those teaching catering courses or studying for a catering qualification. This resource includes recipes and practical tips including how to make dishes healthier.

www.food.gov.uk/healthiereating/healthycatering



Dine Out, Eat Well Available to download only

This leaflet provides food businesses with tips on how to offer customers healthy choices.

www.food.gov.uk/multimedia/pdfs/dineouteat.pdf



Allergen Information

E- Learning - Food Allergy Course Available online only

This interactive food allergy training tool highlights steps that should be followed to make sure good practice is used in the manufacture and production of food.

allergytraining.food.gov.uk



Allergen Information

Guidance on Allergen Management and Consumer Information Available to download only

This voluntary guidance contains information on controlling food allergens during food production, how to assess the risk of cross-contamination and suitable phrases to use to warn consumers of any allergen risks within a food.

www.food.gov.uk/multimedia/pdfs/maycontainguide.pdf



Allergy - What to Consider When Labelling Food FSA/1105/0607

This leaflet is aimed at small to medium size businesses producing pre-packed foods. It provides basic advice on how to assess and reduce the risk of allergen cross-contamination and also gives advice on how and when to use allergen advisory labels.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/publication/allergyjamjar0607.pdf



Food Allergy – What You Need to Know FSA/1201/0108

This leaflet applies to the food service sector, or to businesses selling food e.g. sandwiches, bread rolls, cakes, deli products or other unpackaged foods, on the premises. It gives tips on responding to customers with allergies, highlights the main ingredients people are allergic to and where they can be found and stresses the importance of dealing with allergies correctly.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/publication/loosefoodsleaflet.pdf



Think Allergy Poster FSA/1215/0108

This poster applies to the food service sector, or to businesses selling food wrapped on the premises. It shows the main ingredients people are allergic to as well as giving an example of the correct procedure.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/publication/thinkallergy0108.pdf



Allergen Information

The Provision of Allergen Information for Non Prepacked Foods - Voluntary Best Practice Guidance Available to download only

This document provides best practice voluntary guidance, so that businesses selling or providing non-prepacked foods can learn how to help customers with a food allergy or intolerance.

www.food.gov.uk/multimedia/pdfs/loosefoodsguidance.pdf



Food Safety

Fish Labelling Rules: A Quick Guide FSA/1210/1007

A quick guide to meeting labelling legislation with regard to labelling fish at retail.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/publication/fishlabelsregs1007.pdf



Food Hygiene - A Guide for Businesses FSA/1020/0709

This booklet is for restaurants, cafés and other catering businesses, as well as shops selling food. It outlines the key legislation that affects your business, your responsibilities and how the rules are enforced. This booklet also details good hygiene practice and how to protect your business and obey the law.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/hygieneguidebooklet0709.pdf

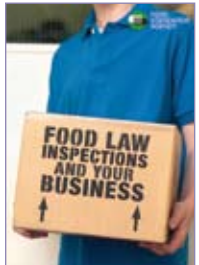


Food Law Inspections and Your Business FSA/1074/0606

This booklet, aimed at people working in food businesses, provides a general guide to inspections of businesses that produce or prepare food for the public.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/foodlawinspec.pdf



Food Businesses

Food Safety

Starting Up - Your First Steps to Running a Catering Business FSA/1044/0406

This resource provides advice on a host of topics including registering premises, food hygiene, health and safety, VAT and record keeping.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/startingup.pdf

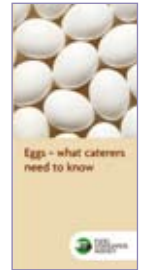


Eggs: What Caterers Need to Know FSA/0722/1202

A short guide for caterers detailing information on eggs including what the dangers are, which foods pasteurised egg should be used for, who is most vulnerable, storing eggs, reducing the dangers if you use large quantities of eggs and top tips.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/publication/eggscaterers1007.pdf



Code of Good Agricultural Practice for the Reduction of Mycotoxins in UK Cereals FSA/1170/0507

This leaflet summarises the changes you can make to your agronomic and storage practices to reduce the risk of exceeding limits in current European legislation for mycotoxins in cereals. The information given in this leaflet is a summary of two full Codes of Practice produced by the FSA.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/publication/mycotoxins0607.pdf



'Poor Hygiene is Bad For Your Business' Posters FSA/1448/0909

These bilingual posters target catering businesses that supply food direct to consumers – such as restaurants, takeaways and cafés. They promote the existing tools that the Agency has available to help food businesses comply with food hygiene requirements, e.g. Safer Food Better Business.

You can download copies at:

www.food.gov.uk/multimedia/pdfs/publication/posterchipshopw.pdf

www.food.gov.uk/multimedia/pdfs/publication/postersandwichbarw.pdf



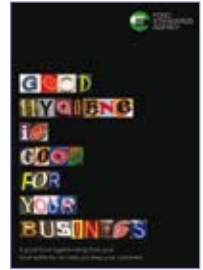
Food Safety

'Good Hygiene is Good For Your Business' Leaflet FSA/1492/0110

This A5 leaflet promotes a food hygiene rating scheme to catering businesses that supply food direct to consumers – such as restaurants, takeaways and cafes. It explains how the scheme will operate and the impact it will have on food businesses once it is launched.

You can download a copy at:

www.food.gov.uk/foodindustry/regulation/hygleg/hyglegresources/



Safer Food, Better Business (SFBB) Caterers Pack FSA/1108/0309

A practical and easy-to-use A4 booklet developed to help small catering businesses such as restaurants, cafés, takeaways and retailers comply with regulations that have applied from 1 January 2006.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/sfbbfullpack.pdf



SFBB for Chinese Cuisine FSA/1154/0407

A version of SFBB for small catering businesses serving Chinese cuisine.

You can download a copy at:

www.food.gov.uk/foodindustry/regulation/hygleg/hyglegresources/sfbb/sfbbcuisines/#h_2



SFBB for Indian, Pakistani, Bangladeshi and Sri Lankan Cuisines FSA/1114/0107

A version of SFBB for small catering businesses serving Indian, Pakistani, Bangladeshi or Sri Lankan cuisines.

You can download a copy at:

www.food.gov.uk/foodindustry/regulation/hygleg/hyglegresources/sfbb/sfbbcuisines/



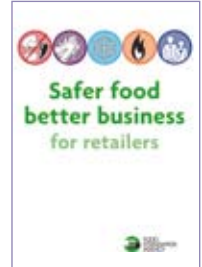
Food Safety

Safer Food, Better Business (SFBB) Retailers Pack **FSA/1062/0406**

An A4 booklet developed to help small retail businesses that sell food, including any food that needs to be kept cold to keep it safe, such as milk.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/sfbbbrpack.pdf

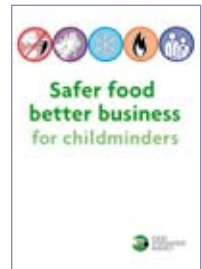


Safer Food, Better Business Childminders Pack **FSA/1406/0709**

This pack has been developed for registered childminders / child carers on domestic premises who provide meals and drinks for the children in their care. It provides relevant information on good food hygiene, a diary section with a 3 monthly review and an action sheet for simple record keeping.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/sfbbcmcomplete.pdf



Safer Food, Better Business Care Homes Pack **Available to download only**

This pack has been produced to help caterers and staff working in small residential care homes prepare and cook safer food for their residents. It should be used with the SFBB caterers pack and is not intended for use in nursing homes.

www.food.gov.uk/multimedia/pdfs/sfbbcarehomes1009.pdf



Food and Pesticides Factsheet **Available to download only**

This fact sheet explains what pesticides are, why they are used and how they are regulated.

www.food.gov.uk/multimedia/pdfs/foodpestfactsh.pdf



Food Safety

Vacuum Packed Chilled Foods Factsheet Available to download only

This factsheet provides recommendations for people who re-pack or sell vacuum and modified atmosphere packed (VP/MAP) chilled foods, and want to set a shelf-life of more than 10 days.

www.food.gov.uk/multimedia/pdfs/publication/vacpack0708.pdf



Listeria Factsheet Available to download only

This factsheet details key control measures that can be taken to minimize the risk of developing an illness from listeria (listeriosis). The guidance has particular relevance to those preparing and supplying chilled ready-to-eat foods for vulnerable groups.

www.food.gov.uk/multimedia/pdfs/publication/listeriafactsheet0708.pdf



Imported Food

Working Together on Imported Food Available to download only

This leaflet on imported food issues is aimed at local authority officers and aims to raise awareness of imported food resources available and examples of activity being undertaken by authorities.

www.food.gov.uk/multimedia/pdfs/publication/importedfood1007.pdf



Think Before You Import Food Poster FSA/1042/0306

This poster gives an overview of important rules food importers need to follow to ensure imported food is safe to eat and that they are obeying the law.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/thinkimportedfoodposter1007.pdf



Primary Producers

Help Stop On-Farm Lead Poisoning Leaflet FSA/1315/0209

This leaflet gives farmers advice to help them protect their livestock, business and the UK's food from lead poisoning.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/publication/leadpoison0209.pdf



Wales: Food Chain Information (FCI) for Cattle, Sheep and Goats

Available to download only

From 1 January 2010 food chain information (FCI) was required to accompany all cattle, sheep and goats submitted for slaughter for human consumption. This leaflet outlines what FCI means for livestock producers and slaughterhouse operators.

www.food.gov.uk/multimedia/pdfs/publication/fcicattlesheepgoats.pdf



Further Guidance on FCI for Keepers of Cattle, Sheep and Goats in Wales

Available to download only

This additional guidance should be read in conjunction with the leaflet above. It provides more detailed information on each of the statements contained in the declaration that you must provide for all cattle, sheep and goats you send for slaughter.

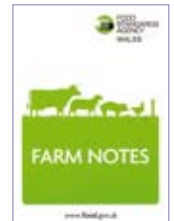
www.food.gov.uk/multimedia/pdfs/publication/walesfci0110.pdf



Farm Notes

Available from FSA in Wales

This pocket-sized notebook has been designed for farmers to keep with them on the farm and record activities as they happen. Farm Notes includes useful information on type of records required, examples of records, advice on simplifying record keeping and calendars for forward planning.

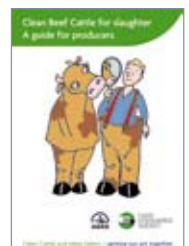


Clean Beef Cattle for Slaughter Guide FSA/0951/1007

This A5 leaflet aimed at farmers provides advice on the production of clean cattle for slaughter.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/cleanbeefsaf0707.pdf



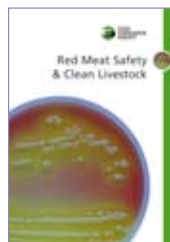
Primary Producers

Red Meat Safety and Clean Livestock Booklet

Available to download only

This A5 booklet is a guide to how the cleanliness of the live animal can affect the safe and hygienic production of fresh meat.

www.food.gov.uk/multimedia/pdfs/redmeatsafety.pdf



Food and Feed Hygiene for Farmers and Growers Guide

Available to download only

This leaflet summarises the main provisions of the new food hygiene and feed hygiene regulations that have applied from January 2006.

www.food.gov.uk/multimedia/pdfs/farmgrowwhyg.pdf



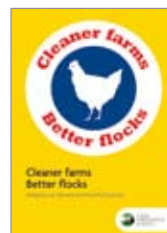
Cleaner Farms Better Flocks Leaflet

FSA/0869/1103

This A5 leaflet gives tips on keeping farms clean and biosecure.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/betterflocksleaflet.pdf



Biosecurity for Housed Broilers

FSA/1024/0206

This booklet explains the benefits of good biosecurity on chicken farms, as a means of preventing diseases of poultry and the colonisation of broiler chickens with campylobacter.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/publication/biosecurityforbroilers1007.pdf



Cleaner Farms Better Flocks Poster

FSA/0870/1103

This A3 poster gives tips on keeping farms clean and biosecure.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/betterflocksposter.pdf



Primary Producers

Clean Cattle and Meat Safety Posters FSA/0747/0203

These A3 posters are part of a series 'Clean Cattle and Meat Safety – Getting Our Act Together'. Titles in the range are 'Livestock may carry harmful bacteria', 'The clean livestock policy has improved cattle cleanliness', 'Dirty cattle cost money', 'Pre-slaughter diet needs consideration', 'Providing adequate bedding improves cattle cleanliness', 'Clipping can remove visible dirt', 'Wet cattle are a significant hazard', 'Transport factors can affect cattle cleanliness', 'Mixing unfamiliar animals increases cross-contamination' and 'Bacteria survive well in livestock environments'.

You can download copies at:

www.food.gov.uk/multimedia/pdfs/cleancattleposters.pdf



Clean Sheep and Meat Safety Posters FSA/0905/0504 to 0910/0504

These A3 posters are part of a series 'Clean Sheep and Meat Safety – Getting Our Act Together'. Titles in the range are 'Harmful bacteria can spread in dirty bedding', 'Wet fleeces can increase the spread of bacteria', 'Harmful bacteria can spread between pens', 'Bacteria on the fleece can transfer to the carcass', 'Harmful bacteria in food and water will be shed in the faeces' and 'Harmful bacteria can spread in a dirty environment'.

You can download copies at:

www.food.gov.uk/multimedia/pdfs/fsacleansheep.pdf



Clean Sheep for Slaughter Guide FSA/1141/0307

This A5 leaflet aimed at farmers provides advice on the production of clean sheep for slaughter.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/cleansheep0507.pdf

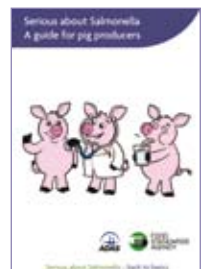


Serious about Salmonella - A Guide for Pig Producers FSA/1221/1207

This information booklet is intended for use by all those involved in the pig production chain, such as farmers, hauliers, veterinary surgeons and abattoir operators. It aims to provide advice on how to improve practices on the farm to control *Salmonella* infection. The booklet is accompanied by a DVD, both of which can be used for education and training purposes.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/publication/salmonellapig1207.pdf



Primary Producers

BSE and Beef - A Brief Guide to New Controls **FSA/1010/1005**

This leaflet briefly explains the measures put in place to control BSE.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/bsenewleaflet.pdf



BSE and Beef - New Controls Explained **FSA/1009/1005**

This leaflet explains in detail what is being done to control BSE and the reasons for the introduction of the testing system.

You can download a copy at:

www.food.gov.uk/multimedia/pdfs/bsebooklet.pdf



Contact Details

All publications are available from Food Standards Agency (FSA) Publications unless otherwise stated:

Food Standards Agency (FSA) Publications

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Email: foodstandards@ecgroup.co.uk

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