



A restaurateur's view

In November 2005, Ben Jevons opened a restaurant named 'lot 67', in Shenfield, Brentwood, Essex. Prior to this he had worked in the catering industry for a number of years and had successfully managed a number of food businesses before deciding to operate a food business of his own.

Ben contacted Brentwood Environmental Health and Public Service in the autumn of 2005, three months before opening, and was one of the first people in the area to be introduced to the SFBB pack. He and his head chef worked closely with a member of the Brentwood food safety team, which included receiving one-to-one training in the SFBB pack.

Ben has been using the SFBB pack for the past six months and has nothing but praise for it.



Ben Jevons, right, the proprietor of lot 67 in Shenfield, and the restaurant's head chef, Anna Webb

'It was great to have a food safety management template already available and it was of great benefit to me as a small business. It was also beneficial that I also did not have to conjure it out of thin air.'

'It helped you to go through the decision-making process to decide if it was applicable or not. As a result, it has been a massive time-saver and has freed us up to focus on what I came in to the business for, which is to operate a successful food business and produce safe food.'

Ben has been so enthusiastic about the SFBB pack that he has even given up his own time to attend SFBB seminars that have been held at the Council Offices – to talk to businesses about his experiences using the pack.