

[Safer food, better business for caterers](#)

Full guidance

[Safer food, better business for caterers](#) (3.02 MB)

For guidance in Northern Ireland see the [Safe Catering guidance page](#).

Cross-contamination

[Personal hygiene](#) (587.79 KB)

[Food allergies](#) (537.63 KB)

[Cloths](#) (539.52 KB)

[Separating foods](#) (533.57 KB)

[Physical and chemical contamination](#) (531.21 KB)

[Pest control](#) (554.24 KB)

[Maintenance](#) (541.05 KB)

Cleaning

[Handwashing](#) (571.55 KB)

[Your cleaning schedule](#) (528.26 KB)

[Cleaning effectively](#) (561.08 KB)

[Clear and clean as you go](#) (550.72 KB)

Chilling

[Chilling down hot food](#) (553.45 KB)

[Defrosting](#) (541.71 KB)

[Freezing](#) (534.2 KB)

Cooking

[Cooking safely](#) (616.52 KB)

[Foods that need extra care](#) (548.34 KB)

[Reheating](#) (571.12 KB)

[checking-your-menu.pdf](#) (564.32 KB)

[Hot holding](#) (542.46 KB)

[Ready to eat food](#) (548.99 KB)

[Acrylamide](#) (132.59 KB)

Management

[Opening closing checks](#) (515.14 KB)

[Prove it](#) (517.58 KB)

[Managing food allergen information](#) (576.44 KB)

[Training and supervision/customers](#) (511.85 KB)

[Suppliers and contractors](#) (499.77 KB)
[Stock control](#) (510.3 KB)
[Product recall](#) (498.11 KB)
[Safe method completion record](#) (548.23 KB)

Diary

[Front cover](#) (484.33 KB)
[Introduction](#) (513.48 KB)
[Staff training record](#) (573.03 KB)
[Suppliers' list](#) (518.04 KB)
[Contact list](#) (520.64 KB)
[Cleaning schedule](#) (512.52 KB)
[Prove it records](#) (505.81 KB)
[Diary/4-weekly review](#) (194.22 KB)