

# Safer food, better business for retailers

Food safety management pack for small retail businesses that sell food. This includes small convenience stores, 'corner shops' and confectioners, tobacconists and newsagents.

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## Full guidance

[Safer food, better business for retailers](#) (6 MB)

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## Cross-contamination

[Good housekeeping](#) (191.5 KB)

[Pest control](#) (554.24 KB)

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## Cleaning

[Hand Washing](#) (251.45 KB)

[Personal hygiene](#) (121.82 KB)

[Cleaning effectively](#) (121.11 KB)

[Your cleaning schedule](#) (86.67 KB)

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## Chilling

[Chilled storage and display](#) (83.84 KB)

[Frozen storage and display](#) (106.4 KB)

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## Management

[Open and closing checks](#) (74.71 KB)

[Prove it, chilled and frozen storage](#) (119.76 KB)

[Suppliers and contractors/Product withdrawal and recall](#) (73.64 KB)

[Stock control](#) (74.86 KB)

[Training and supervision/Customers](#) (72.16 KB)

[Customers food allergies](#) (237.55 KB)

[Managing food allergen information](#) (216.64 KB)

[Safe method completion record](#) (101.27 KB)

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## Cooking preparation

[Preparation – ready-to-eat food](#) (150.21 KB)  
['Bake-off' products, reheating and hot holding](#) (184.53 KB)  
[Raw meat, poultry and eggs](#) (125.74 KB)  
[Rotisserie chicken and ham](#) (228.27 KB)  
[Bacon, sausages and eggs](#) (200.54 KB)  
[Prove it, cooking](#) (75.52 KB)  
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## Diary

[Diary cover sheet](#) (41.11 KB)

**England and Northern Ireland**

[Introduction](#) (71.45 KB)  
[Staff training record](#) (151.35 KB)  
[Suppliers' list](#) (76.06 KB)  
[Contacts list](#) (76.51 KB)  
[Cleaning schedule](#) (97.98 KB)  
[Diary/4-weekly review and notes page](#) (186.09 KB)