

# Safer food, better business (SFBB)

Food safety management procedures for small businesses.

Safer food better business details the food safety management procedures for small businesses. This pack sets out your responsibilities, tells you how the SFBB packs should be used and emphasises the important of reviewing and updating it. SFBB gives you the most up to date information on how to make sure the food you serve in your business is safe.

For guidance in Northern Ireland please refer to the [Safe Catering guidance](#).

## England, Northern Ireland and Wales

PDF

[View SFBB Safer food, better business - Introduction as PDF\(Open in a new window\)](#) (2.7 MB)

Safer Food, Better Business (SFBB) packs include information on:

- cross-contamination
- cleaning
- chilling
- cooking
- management
- using the diary

The practical and easy-to-use packs will help you to:

- comply with food hygiene regulations
- show what you do to make and store food safely including how to clean effectively
- [train staff](#) and support them to use good hygiene practices
- protect your business's reputation
- improve your food hygiene rating score

Each individual SFBB pack has specific information for different business requirements, including caterers, childminders, a supplementary pack for residential care homes and training resources for colleges.

## Information packs

We provide Safer Food, Better Business information packs for:

- [caterers](#)
- [retailers](#)
- [Indian cuisine](#)
- [Chinese cuisine](#)
- [childminders](#)
- [residential care homes](#)
- [teaching resources for colleges](#)

For each individual pack, you can download the full pack or download specific sections as you need them.

## How to use the diary

Store all your completed diary pages safely until your next visit from a local authority food safety officer. This can be done electronically or with printed copies. They may want to look at your diary pages as well as your SFBB pack.

You have two options:

- keep an electronic diary – download the diary pages onto your device, fill them in and store them electronically
- print the diary and fill it in

You can print out the diary refill separately if you only need that part of the pack or require additional pages.

This pack must be completed for all your food operations and must outline the food safety practices in place with daily records kept in the diary.

## England, Northern Ireland and Wales

PDF

[View Safer food, better business- diary refill 4-weekly review as PDF\(Open in a new window\)](#)  
(1.01 MB)