

Safe catering

Food safety management guides for caterers and retailers in Northern Ireland.

Safe Catering is our food safety management guide for Northern Ireland. It helps catering businesses and retailers with a catering function to comply with food hygiene regulations.

Northern Ireland

[View Safe Catering as PDF](#) (4.18 MB)

The guide now includes a new section offering practical advice to help businesses reduce the levels of [acrylamide](#) in the food they serve.

Northern Ireland

[View Safe Catering Acrylamide as PDF](#) (221.76 KB)

You can download the full guide or individual sections and forms as you need them.

The guide is a useful tool to help food businesses produce a food safety management plan based on the Hazard Analysis Critical Control Points (HACCP) principles and keep appropriate records.

It will enable you to:

- comply with food hygiene regulations
- show what you do to make food safely
- train staff
- protect your business's reputation
- improve your business
- improve your food hygiene rating score

Recording documents and forms

Northern Ireland

[View Safe Catering Recording Forms as PDF](#) (116.38 KB)

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[View Safe Catering Food Delivery Records as PDF](#) (49.04 KB)

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[View Safe Catering Fridge/Cold Room/Display Chill Temperature Records as PDF](#) (50.04 KB)

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[View Safe Catering Cooking/Cooling/Reheating Records as PDF](#) (48.04 KB)

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[View Safe Catering Hot Hold/Display Records as PDF](#) (47.73 KB)

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[View Safe Catering Hygiene Inspection Checklist as PDF](#) (62.19 KB)

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[View Safe Catering Hygiene Training Record as PDF](#) (45.88 KB)

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[View Safe Catering Fitness to Work Assessment Form as PDF](#) (46.68 KB)

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[View Safe Catering All-In-One Record as PDF](#) (62.18 KB)

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[View Safe Catering Customer Delivery Records as PDF](#) (44.17 KB)