

[Safe catering](#)

Safe Catering is our food safety management guide for Northern Ireland.

Safe Catering is a guide that will help catering businesses and retailers with a catering function to comply with food hygiene regulations.

Northern Ireland

[Safe catering](#) (3.98 MB)

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

Food Businesses should produce a food safety management plan based on Hazard Analysis Critical Control Points (HACCP) principles and keep the appropriate records.

The guide will help 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

Safe Catering guide includes information on:

- cross-contamination
- cleaning
- chilling
- cooking
- management
- completing recording forms

Recording documents and forms

Northern Ireland

[Safe catering recording forms](#) (270.85 KB)

Northern Ireland

[Safe catering food delivery records](#) (1.74 MB)

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[Safe catering refrigeration records](#) (1.73 MB)

Northern Ireland

[Safe catering cooking and reheating records](#) (1.72 MB)

Northern Ireland

[Safe catering hot-hold display records](#) (1.72 MB)

Northern Ireland

[Safe catering hygiene inspection records](#) (1.11 MB)

Northern Ireland

[Safe catering hygiene training records](#) (1.64 MB)

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[Safe catering fitness to work assessment form](#) (1.74 MB)

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[Safe catering all-in-one daily records](#) (645.24 KB)

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[Safe catering customer delivery records](#) (1.03 MB)