

## Industry guides to good food hygiene

### How to develop an industry guide

Food industry sectors wishing to develop a recognised guide should follow the 'Industry guides guidance to development'. The guide describes the process and responsibilities for:

- project planning
- working group
- consulting
- scope, content and structure
- process for obtaining 'official recognition'

[How to create a good hygiene practice guide](#) (319.98 KB)

An enforcement authority must have 'due regard' if a business is following advice in a recognised industry guide.

### Existing industry guides

The food industry guides to good hygiene practices that have already been developed and available to use include:

- [catering](#)
- [retail](#)
- [wholesale distributors](#)
- [production of chilled foods - fourth edition](#)
- [whitefish processors](#)
- [sandwich bars and similar food outlets](#)
- [sandwich manufacturing](#)
- [vending and dispensing](#)
- [bottled water](#)
- [mail order food](#)
- [drinks and alcohol](#)
- [watercress](#)