

# Safer food, better business

## SFBB

Presented by:

# The aim

- The aim of this session is to introduce you to SFBB (Safer food, better business) and show how you must comply with safe methods to ensure we produce safe food every time.

# Learning outcomes

- By the end of this session, you should be able to:
  - Name the four SFBB safe method sections.
  - Give three examples of checks you would make on an opening checklist and three on a closing checklist.

# Learning outcomes continued

- Describe two ways in which high levels of bacteria can end up on a plate of food.
- Name five personal hygiene rules you must follow when working with food.
- Name the illnesses that employees legally need to report to their manager when working with food.

# SFBB

- Helps you comply with the law.
- Is easy to understand.
- Does not take long to complete.
- Improves reputation of the business.
- Saves money.

# 4 Cs

- Cross – contamination
- Cleaning
- Chilling
- Cooking

# Who is responsible?

- The person who has overall responsibility for the day-to-day running of the kitchen/business, for example your catering lecturer
- **BUT** you as a food handler have an important role in complying with the safe methods carried out in your catering workplace.