

Safer food, better business

SFBB

Presented by:

The aim – lesson 1

- The aim of this session is to introduce you to SFBB (Safer food, better business) and to show how you must comply with safe methods and put in place, implement and maintain food safety procedures based on hazard analysis and critical control points (HACCP).

Learning outcomes

- Describe how SFBB meets legal requirements.
- Describe three safe methods, the relevant checks and follow-up actions.
- List five checks you would make on an opening and five on a closing checklist.
- Give three examples of entries you would make in an SFBB diary.

Why should we introduce SFBB?

- To comply with Article 5 of assimilated Regulation (EU) 852/2004 as well as Article 5 of EU 852/2004 (NI) which requires food businesses to put in place, implement and maintain documented food safety management procedures based on HACCP principles.

SFBB

- Easy to understand
- Flexible enough to fit any business
- Practical
- Time efficient
- Jargon free
- Can be used to train staff
- Assists you to comply with food law
- Improves your business, e.g. by wasting less food

SFBB helps businesses:

- Identify hazards and risks
- Implement control measures
- Monitor control measures
- Take corrective action
- Review the system regularly
- To obtain a higher 'scores on the doors' rating from the EHO

4 Cs



Cross-contamination



Cleaning



Chilling



Cooking

How does SFBB fit your business?

- A made to measure system for your business.
- Uses checklists at the start and end of the shift to monitor safety.
- Overall responsibility for complying with the system is with person in charge.
- Key features include:
 - safe methods
 - training
 - control measures

Who is responsible?

- The person who is responsible for the day-to-day running of the kitchen/business
 - within college, this would be the chef lecturer.
- Each kitchen must have its own SFBB pack/diary.
- Each head chef/lecturer must complete the safe methods.

What are we signing?

- The diary must be signed and dated at the end of each shift by the nominated person.
- It is signed to show that you have completed the opening and closing checks.
- When you sign the diary you are confirming that you have supervised your staff in following your safe methods and that any problems are being solved and recorded in the diary.
- ‘Recording by exception’.

Lecturer responsibilities – part 1

- It is the head chef/lecturer's responsibility to update the safe methods for new menu items that occur at the last minute or that are planned in on the menu rotation.
- To complete the 4-weekly review in the diary section of SFBB.

Lecturer responsibilities – part 2

- As part of our college's reporting systems, we are using SFBB as a tool to promote learning for students.
- Therefore a nominated, trained level 3 student may be asked to conduct the checks and sign the diary.
- **It must always be checked and countersigned, by the lecturer in charge of that kitchen.**

SFBB: in-house documents

- To ensure quality assurance, there must be one key person within the department who has responsibility for changing and issuing in-house SFBB documents.

SFBB lesson 2

The aim

- To reinforce the importance of the safe methods and SFBB recording systems. Successful completion of an end test will help show that you are competent in promoting SFBB systems within college practical areas.

Lesson objectives

- Demonstrate how to accurately complete an SFBB diary.
- Complete a 4-weekly review