



Health & Safety Compliance



Introduction

Health and safety covers a wide range of areas in your pub. It is not just making sure you have fire exit doors and clear exit lanes. It also includes food safety, cellar safety and well-trained staff members on hand to provide support. You must make sure that all these areas in your pub are up to standard and follow regulatory compliance.

Included in this guide:



Food Hygiene



Food Allergens



Fire Safety



Cellar Safety



Risk Assessments

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Food Hygiene

If you are planning on preparing and selling food in your pub, you, as the business operator, have an overall responsibility for ensuring the food served to customers is safe to eat.

While food handlers don't have to hold a food hygiene certificate to prepare and sell food, the business operators must ensure that food handlers receive the proper supervision and training in food hygiene.

Food Standards Agency have developed a pack for small catering businesses to ensure they are following compliance regulations.

The pack covers information on:

-  Cross-contamination
-  Cleaning
-  Chilling
-  Cooking
-  Management
-  Using the diary



The pack helps you:

-  Comply with food hygiene regulations
-  Show what you do to make food safely
-  Train staff
-  Improve your business's reputation
-  Improve your food hygiene rating score
-  Protect your reputation



Food Hygiene Ratings

Your business receives a Food Hygiene Rating after inspection from your local council. The rating is based on handling, cleanliness and management.

Understanding Food Hygiene Ratings:



- 5 - Hygiene standards are very good
- 4 - Hygiene standards are good
- 3 - Hygiene standards are generally satisfactory
- 2 - Some improvement is necessary
- 1 - Major improvement is necessary
- 0 - Urgent improvement is required

Food Allergens

Natasha's Law is a legislation making sure there is food labelling and catering in regards to food allergies and allergenic ingredients.

5 things to consider when making sure you're compliant to Natasha's Law:

Collating ingredient information

Collate all ingredient information for your food and pay attention to allergens. Consider how this information should be presented to customers and make sure it's easy to access and understand.

Suppliers & Substitutions

Check that food is being prepared in a consistent manner and in line with recipes and specifications. Suppliers may also provide substitutions that contain different ingredients.

Training your staff & raising allergen awareness

Making your team understand the importance of cross-contamination controls, of following recipes, and of knowing the key 14 allergens.

Update your food safety management system

Ensure the Food Safety Management System captures any hazards, including allergens, and the controls required to ensure food is safe to eat.

Review and improve

Review the food safety performance of the business daily, weekly and monthly to make sure standards are being met and/or improved.

Shield Safety's
Allergen
Checklist

FSA's Allergy
& Intolerance
Training

CPL Learning
Allergen & Natasha's
Law Training



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Fire Safety

Making sure your business is up to standard with fire safety compliance is extremely important, as well as making sure you have a trained fire marshal on your team.

Your team must be aware of the fire safety put in place and the fire risk assessment. In case of a fire, they must also know business procedure on what to do. This can be done through e-learning courses.



Shield Safety provide comprehensive fire risk assessments and other fire safety services to make sure you're safe, compliant and confident.



Check Shield Safety Fire Assessments here

Shield Safety provide:



Top safety



Reliable, clear evidence



Detailed action plan



Uploaded online to your module

CPL Training provide a 1 day course to assist members of your staff to become a Fire Marshal or Fire Warden.



Check CPL Training course here

The course covers:



Basic fire-fighting



Causes of fires



Fire risk assessment



Fire science



Correct use of fire extinguishers



Fire regulations and responsibilities of the Fire marshal



Emergency and evacuation procedures



Testing and training of fire-fighting equipment

Cellar Safety

With managing cask and/or keg beer, you will be required to maintain a safe and hygienic cellar as well as training staff to do the same.

Businesses are required to handle and care for their cellars, to make sure that it is kept safe and clean. Not only will it keep things up to standard, but it will also increase sales and decrease wastage.



CPL Training has a 1 day course covering:



Understanding beer products



The perfect pint



Maintaining hygiene in the bar



Dispense systems



Glassware and bottled beer



Maintaining a safe and effective cellar

We have a selection of cellar and bar care checklists to help you keep up to date with maintenance and checks.



Click here for cellar checklist



Click here for cellar faultfinder



Click here for more cellar content



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Risk Assessments








It is a legal requirement for you to conduct a workplace health and safety risk assessment for your pub. This will ensure you, your employees and your customers will remain safe, along with having a process set in plan, in case of an accident.

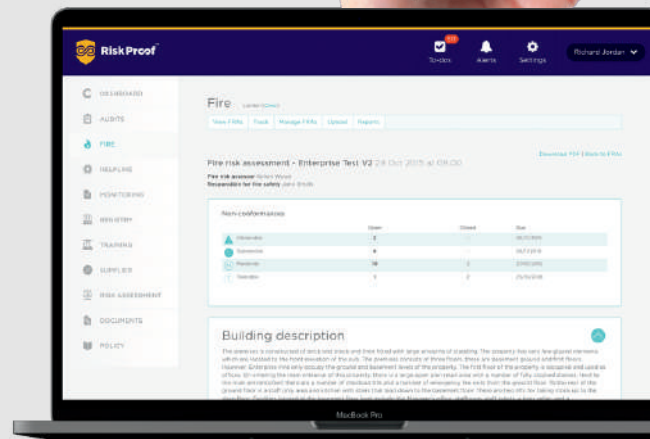
Risk assessments can cover many health and safety areas, whether that be food and drink, fire evacuation or simple things like slips and trips.

Trusted Partners, **Shield Safety**, offer BII members FREE access to Riskproof, their compliance checklist app



Riskproof allows you to:

-  Automate your compliance monitoring 24/7
-  Complete checklists on the go
-  Set alerts, actions and tasks
-  View your premises' risk remotely
-  Remove time-consuming paperwork
-  Protect your pub's reputation
-  Save time and money



You can also use Shield Safety to book a risk assessment demo for you business and team.



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