

Safer Food Service for your Business



Get your business off to the best start possible

Our Safer Food Service helps business owners running catering premises to understand the regulatory requirements needed to achieve the best possible National Food Hygiene Rating score.

What we offer

- An on-site visit delivered by an experienced and qualified Food Safety Officer giving you practical tailored advice appropriate to the size of your business.
- Tailored advice for your business on how to achieve the highest possible standards, written up in a simple and easy to understand report.
- Includes an up to date "Safer Food Better Business" pack. This pack helps small food businesses to produce food safety management procedures and comply with food hygiene regulations.

Who is it for?

- Start-up food businesses.
- Those taking on an existing food premises.

To find out more please contact the Food Safety Team at East Lindsey District Council on 01507 613486, website: www.e-lindsey.gov.uk/saferfoodservice or email: commercial.team@e-lindsey.gov.uk

What does it cost?

Our Safer Food Service is charged at £180.00. Pay by cheque made payable to ELDC or call 01507 601111 quoting 'Safer Food Service'.

How will it help you?

The Safer Food Service can provide you with the following benefits:

- Unravel the myths of legal compliance by having professional help rather than well meant but inaccurate advice.
- Save you money through receiving advice on appropriate procedures and equipment you require, proportionate to the level of your business, avoiding over-spending on compliance.
- Enhance your chances of receiving a high (up to 5) Food Hygiene Rating that you can use in your marketing to give your business a competitive edge.
- Give you reassurance that your business is legally compliant, whilst helping to secure your business and livelihood.
- Enable you to put in place the building blocks to grow your business in a safe, sustainable way.
- High food safety standards have been shown to increase customer levels and increase profit and reduce running costs.
- Keeps you one step ahead in a competitive market.