

Food Safety and Hygiene Policy

Introduction

Food supplied, sold or provided outside the family/domestic setting is subject to food law and must be safe to eat. Food must not be 'injurious to health' or 'unfit for human consumption'. This is regardless of whether or not the food is being supplied free of charge or sold to make a profit.

Registration with Local Authority

Food legislation requires that organisations which supply food on a regular and organised basis are registered with their local authority. In this context 'regular' means monthly, and 'organised' indicates that there is a degree of complexity involved – ie the food may require careful preparation or handling (eg kept chilled), vulnerable consumers (eg young, elderly, pregnant women) and the nature of the event (eg big event open to the public). The following table gives some examples:

Registration not required	Registration required
<ul style="list-style-type: none">• Hot drinks / biscuits provided weekly to Senior Citizens group or Mums & Tots group – registration is not required because little organisation is required (drinks and biscuits are very low risk foods)• Two course hot cooked meal provided 6 times a year to local elderly lunch group – registration is not required because the event is not frequent enough.• Any one-off event – registration is not required because the event is not frequent.• Monthly sale of homemade cakes – registration is not required because little organisation is required (cakes are low risk food).	<ul style="list-style-type: none">• Monthly hot meal provided to local group – registration is required due to being monthly and a degree of organisation being required.

Further information can be found in the Food Standards Agency guidance regarding charity and community food provision at:

<https://www.food.gov.uk/sites/default/files/hall-provision-guidance.pdf>

If you are unsure whether registration is required or not, please contact the environmental health food safety team in your local authority (borough or district council).

Food safety and hygiene training

The Food Standards Agency provides practical catering advice for **all** volunteers and charity groups on providing food in a village hall or other community setting, regardless of the need for registration. This can be found at:

<https://www.food.gov.uk/business-industry/food-hygiene/training>

Mothers' Union members do not need to have a food hygiene certificate to make and sell food for MU events. However, members must make sure that they handle food safely. It is recommended that branches consider having one or two members obtain a basic food hygiene certificate.

This Policy has been approved and authorised by:

Name:

Position: Diocesan President

Signature:

Date:

Due for Review by: 2025