

Food Hazard Analysis

There is Legislation in the UK to ensure that all aspects of Food Safety is assessed and accounted for, such as:

- *Food Safety Act 1990.*
- *Food Safety (Temperature Control) Regulations 1995.*
- *Food Safety (General Food Hygiene) Regulations 1995.*
- *General Food Regulations 2004.*

TGF provides support by producing and documenting Food Hazard Analyses, related to food handling and food preparation.

The Food Hazard Analysis is a Risk Assessment technique.

The Assessment process considers potential food hazards, identifies the points in operations where those hazards are likely to occur and decides which of the points are critical to food safety.

The process also identifies effective control measures and effective monitoring procedures. This is the Hazard Analysis and Critical Control Point (HACCP) methodology.

HACCP Assessments are initially created in a *Draft* format to allow for formal consultation over the contents and to ensure that they accurately reflect the Company operations.

Please visit our Website to find out more about the **Health and Safety Services** we offer.

You may contact us as follows:



(01925) 758 900



(01925) 750 369



safety@tgfconsultants.co.uk



www.tgfconsultants.co.uk