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| **Friendly URL’s Business GuideFood Team, London Borough of Croydon** |
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| Food complaints pages | <https://www.croydon.gov.uk/business/foodsafety/fdcomp/fdcomplts>  |
| Food poisoning | <https://www.croydon.gov.uk/business/foodsafety/fdcomp/fdillness>  |
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| Food Safety Team – Contact UsEmail Us | <https://www.croydon.gov.uk/business/foodsafety/foodsafetyteam> food.safety@croydon.gov.uk  |
| Food business registration | <https://www.croydon.gov.uk/business/licences/food-business/approval>  |
| Starting a Food Business | <https://www.croydon.gov.uk/business/support>  |
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| Food safety management systems | <https://www.croydon.gov.uk/business/foodsafety/foodsafetymgmnt/fsm>  |
| Safer food better businessFor downloading SFBB manuals and diary refills. | <https://www.food.gov.uk/business-industry/sfbb>  |
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| Food Safety for business | <https://www.food.gov.uk/business-industry/food-hygiene> |
| Food hygiene training | <https://www.croydon.gov.uk/business/foodsafety/train> <http://www.cieh-coursefinder.com/> |
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| Industry Guide to Good Hygiene Practice - Catering Guide | <http://www.bha.org.uk/industry-guide-good-hygiene-practice/>  |
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| Disinfectants information | <http://www.disinfectant-info.co.uk/>  |
| Cross Contamination Risks – Guidance on the control of E.coli 0157 | <https://www.food.gov.uk/sites/default/files/media/document/ecoli-cross-contamination-guidance.pdf> |
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| Food hygiene rating scheme (FHRS)Link to online forms for businesses | [www.food.gov.uk/ratings](http://www.food.gov.uk/ratings) <https://www.food.gov.uk/business-industry/caterers/hygieneratings/fhrsguideforbusiness>  |
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| Catering From Home | <https://www.croydon.gov.uk/business/foodsafety/foodsafetymgmnt/homecat>  |
| Burgers – Advice for Businesses on Less than Thoroughly Cooked Burgers | <https://www.food.gov.uk/sites/default/files/media/document/beef-burger-advice-industry.pdf> |
| Outdoor events - Food safety for barbecues at school fairs, churches, etc. | <https://www.croydon.gov.uk/business/foodsafety/foodsafetymgmnt/events>  |
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| Mobile catering | <https://www.food.gov.uk/business-industry/food-hygiene/movable-temp-premises>  |
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| Food Allergens – What you need to know | <https://www.food.gov.uk/business-industry/allergy-guide> |
| Disposal of general food waste. | <https://www.croydon.gov.uk/environment/rrandw/business-recycling/bwaste>  |
| Importing & Exporting Food | <https://www.food.gov.uk/business-industry/imports> <https://www.gov.uk/food-safety-as-a-food-distributor/importing-and-exporting-food>  |
| Labelling Advice | <https://www.croydon.gov.uk/business/foodsafety/foodsafetymgmnt/advlabel>  |
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| Carbon Monoxide Safety Guidance for Catering Establishments | <http://www.hse.gov.uk/pubns/cais26.pdf> |
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| Health and Safety Made Simple – Guidance | <http://www.hse.gov.uk/pubns/indg449.pdf> |
| Preventing Manual Handling Injuries to Catering Staff | <http://www.hse.gov.uk/pubns/cais24.pdf> |
| Electrical Safety – Guidance | <http://www.hse.gov.uk/pubns/indg231.pdf> |
| Emptying & Cleaning of Fryers - Guidance | <http://www.hse.gov.uk/pubns/cais17.pdf> |
| Health and safety in catering | <http://www.hse.gov.uk/catering/index.htm>   |