



Food business risk assessment



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A risk assessment asks you to think logically about what might go wrong with the food that you make / sell and what you must do to ensure it is safe for your customers.

Why do a risk assessment?

- it is legal requirement for all food businesses
- if your business is taken to court you may be able to demonstrate that you exercised diligence through arrangements in place to prevent an offence being committed
- it helps ensure food is safe for customers to eat

For more information visit [Food Standards Agency](#).

Where to get help

All food businesses must have a written Food Safety Management System.

The [Food Standards Agency](#) has developed a free pack called ['Safer Food, Better Business'](#) (SFBB) to help you comply with the law. Using this pack will save you having to come up with your own system. If you do decide to use this pack we do run [workshops](#) to ensure it is completed correctly.



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