



# FOOD SAFETY CONSULTANTS & TRAINERS

We are often asked to provide details of consultants who can help food businesses meet their legal obligations. In particular, to help them meet certain requirements of Regulation (EC) 852/2004 which says that :

- Food businesses must have a food safety management system based on the principles of Hazard Analysis Critical Control Point, (HACCP).

*A food safety management system is the policies, procedures, practices, controls and documentation needed to ensure the food sold by a business is safe to eat and free from contaminants.*

- Food handlers must receive adequate supervision, instruction and/or training in food hygiene matters in line with their work activities.

Consultancies vary in size, ability, price and the services they provide. It is worthwhile to spend some time choosing the one which will work most effectively with your business and employees.

## **When choosing a food safety consultancy, you should consider:**

- what the problem is and what you want the consultant to do
- whether you could (or should) deal with it yourself
- providing a written brief including:- information about your company; a clear statement of the objectives; resources you can offer (including staff); budget guidelines; time frame; required method of reporting; your criteria for success
- whether the consultant is a member of a professional organisation or has relevant qualifications
- what is the basis for the fees and confidentiality issues

**A consultancy can only advise you or carry out your instructions. It cannot take on your primary duty to comply with food law and produce safe and wholesome food. You should also remember that your food safety management system must be reviewed periodically and whenever the operation changes.**

Over the page we have provided a list of consultants who operate in this area and may be able to assist you. We are not suggesting that the consultants are approved by us or that their services will be provided to a particular standard. We cannot accept any liability arising from loss suffered by employing any of the consultants.

## FOOD SAFETY CONSULTANTS AND TRAINERS

HMS Ltd  
251/253 London Road East  
Batheaston  
Bath BA1 7RL  
(01225) 858412

Hygiene Audit Systems  
23a Albion Road  
St.Albans  
Herts  
(01727) 866779

College of NE London  
Centre for Health & Environment  
Middlesex University  
Bounds Green Road  
London N11 2NQ  
(0208) 362 5000 / 442 3101

Concept One - Catering Support  
Mr.Chris Brewer AHCIMA  
34 Hammondstreet Road  
Cheshunt  
Herts EN7 6NT  
(01992) 620207

JLC Services  
3 Mineral Lane  
Chesham  
Bucks HP5 1NL  
(01494) 792119

Peran Consultancy  
103 Layston Park  
Royston  
Herts SG8 9DY  
(01763) 248565

Food Check Ltd  
Leck House, Lake Street  
Leighton Buzzard  
Beds LU7 8TQ  
(01525) 853303

Richards Consultancy  
66 Thirlmere Gardens  
Wembley  
Middx HA9 8RE  
(0208) 908 0771

EHS Consulting  
26 Park Lane  
Blunham  
Bedford MK44 3NJ  
(01767) 640448

Wallace EHS  
80 Manor Road  
Caddington  
Beds LU1 4HQ  
(01582) 483754

Safeline Training  
70 Sutherland Avenue  
Petts Wood  
Orpington  
Kent  
BR5 1RB  
(01689) 838300

### Consultants that offer CD-Rom training courses:

Healthy Distance  
Web: [www.healthydistance.com](http://www.healthydistance.com)  
Email: [info@healthydistance.com](mailto:info@healthydistance.com)  
Telephone: 0870 990 8799

Highfield.Co.UK Limited  
Web: [www.highfield.co.uk](http://www.highfield.co.uk)  
Telephone: 0845 226 0350