
Abstract No. 124

PaperTitle **A New Method of HACCP for Food Service and Catering**

Main Author **Taylor Eunice Prof**

Presenter **Taylor Eunice Prof**

Salford University International Centre for HACCP Innovation UNITED KINGDOM e.taylor@salford.ac.uk

Co-Authors

ABSTRACT

This paper presents the rationale and use of a new method of applying Codex HACCP principles designed specifically for caterers. It charts the process by which the method was developed, set against the backdrop of international efforts to give support to initiatives that more appropriately meet the needs of small and less developed businesses (SLDBs). The method was extensively piloted, evaluated and validated by the UK Food Standards Agency (FSA) and deemed compliant with 2006 EU HACCP requirements. The original 'Salford Model' was extended and published as Menu-safe, a system that can be used by catering businesses of all types and sizes. Its shortened version, Safer Food Better Business (SFBB), has been developed by the FSA into a ready-to-use package for very small catering businesses.