

Compliance Confidence: Mastering UK Food Safety

A modern guide for busy food businesses.



Food Safety Law is Not Optional



- Protects your customers, your reputation, and your business.
- Applies to all food businesses, from home caterers to large restaurants.
- The law is enforced, and the consequences are serious.

What the Law Demands



The Food Safety Act 1990

Food must be safe, fit for consumption, and accurately described. Prevents food being 'injurious to health.'



Food Hygiene Regulations

Mandates clean premises, safe handling practices, and trained staff.



A Documented System

You must operate and maintain a food safety management system (like HACCP).

Your Legal Defence: Due Diligence

Due diligence is your proof that you took all reasonable precautions to prevent an offence. It's how you demonstrate control.

- ✓ A documented food safety management system
- ✓ Verifiable staff training records
- ✓ Complete temperature & cleaning logs
- ✓ Records of all corrective actions taken

The Real Cost of Non-Compliance



Enforcement

Improvement notices, forced closure, food seizure and destruction.

Legal

Unlimited fines, prison sentences, and a permanent criminal record.

Business

Damaged reputation, poor hygiene rating, and a total loss of customer trust.

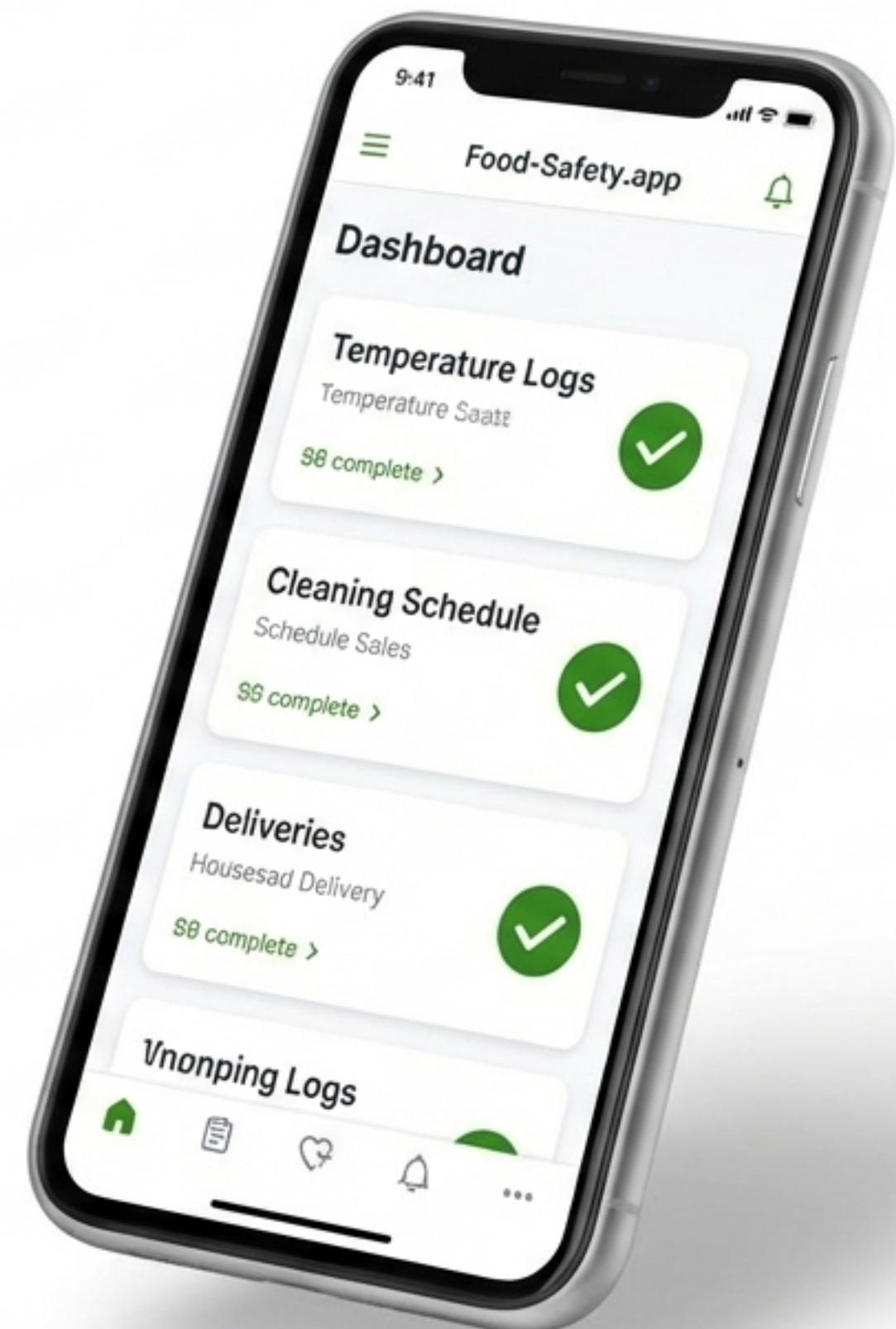
The Daily Grind of Paperwork

- Chasing staff for unsigned sheets and finding missing logs.
- Managing bulky folders that are difficult to search.
- Last-minute panic before an Environmental Health Officer (EHO) inspection.
- Wasted time – around **30 minutes** every single shift.



Food Safety Paperwork. Sorted.

Replace every log in your kitchen
with one simple, powerful app.



Achieve Effortless Due Diligence



Digital Logs

Temperatures, cleaning, and deliveries logged in seconds.



Time-Stamped & Accurate

Every entry is automatically time-stamped for verifiable proof.



Corrective Actions

Log issues and the exact actions taken, demonstrating control.

Total Control, Total Clarity



Allergen Management

Centralised records for all 14 allergens, ready to print for staff or customers.



Training Records

Keep a full, accessible log of all staff training, inductions, and refreshers.



Checklists & Schedules

Custom opening/closing checks and cleaning schedules. Nothing gets missed.

Built for the Realities of Your Kitchen

Works without internet.

No signal in the storeroom is no problem.

No logins or accounts.

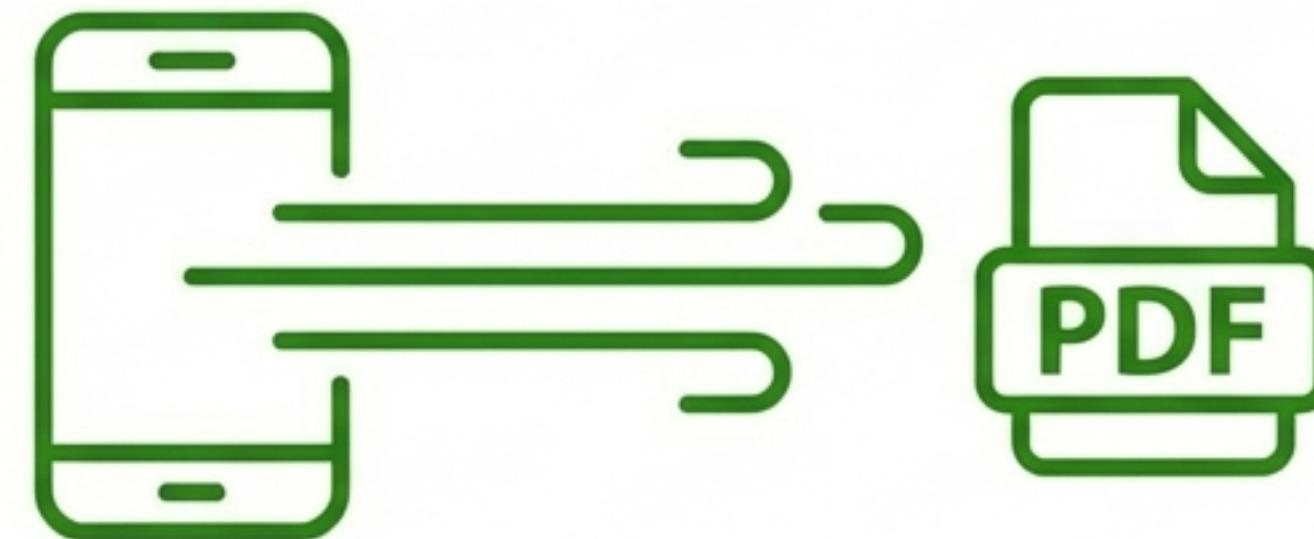
Simple for all staff to pick up and use instantly.

Designed by a Chef, for Chefs.

Fast and intuitive to fit around a busy service.

Ready When the Inspector Asks

Export professional PDF reports for any log, for any date range, in seconds.



Clear • Accurate • Professional

From Compliance Stress to Business Confidence

“This transformed our kitchen’s record-keeping. Efficient, reliable, and effortless every day.”

James Morgan, Head Chef

The Smart Choice for Your Business

Saves Time & Money

Eliminate 30 mins of daily paperwork and avoid costly, unlimited fines.

Ensures Compliance

A system built from the ground up to satisfy UK legal standards and prove due diligence.

Empowers Your Team

Staff know exactly what to do and have the simple tools to do it right.

Get Your Compliance Confidence Today

Download the app and transform your food safety management.

Download Now

food-safety.app

