

Food Safety Advice

Cake Makers



REGISTRATION

Your home will need to be registered with the Council as a food business. This is free, and there is only one simple form to fill in, but it is a legal requirement. Contact us on 01902 551155 for the form or visit <https://register.food.gov.uk/new>

PLANNING PERMISSION

You may need planning permission to run a business from home, so take advice from the planning department of the council. Contact them on 01902 551155

INSURANCE

Just in case things go wrong, we strongly recommend you to take out insurance to cover claims against you (third party insurance) in the same way as any other business. Unfortunately, this can be quite expensive. You should consult your solicitor or insurance agent about this.

MORTGAGE RESTRICTIONS

If you have a mortgage on your property you must contact your lender and talk to them about your intentions.

Food Safety Advice

Cake Makers

FOOD LAW

The laws on food safety apply in the same way to a business run from home as they do to all other commercial premises. You will be liable for inspections by officers from the Council's Environmental Health Service. The regularity of contact by the Environmental Health Service will depend on a number of factors such as the type and quantity of food you do or, intend to prepare and what else the kitchen is used for.

Catering from home falls under the Food Safety and Hygiene (England) Regulations 2013 and Retained Regulation (EC) No 852/2004. These Regulations lay down the requirements relating to persons engaged in the handling of food, the methods and practices used in food businesses and structural matters in food premises.

FOOD SAFETY

You are required to think about how you will prevent the food that you prepare from being contaminated and ensure it is safe to eat. Contamination falls into three categories:

CHEMICAL: e.g. Using cleaning chemicals that are not 'food safe'/storing chemicals around food

MICROBIOLOGICAL CONTAMINATION: e.g. Not cooking food properly/leaving high risk food (such as fresh cream) out at room temperature/storing baked goods below raw foods causing cross contamination

PHYSICAL CONTAMINATION: e.g. Items falling into bakes (hair/nail varnish)/poor structure of the kitchen (peeling paint)/pest control, poor condition of equipment

HIGH RISK BAKING

Although most cakes and biscuits are classed as low risk products, some fillings and finishes are more high risk. Fresh cream, some cheese cakes and royal icing made from raw egg whites are all high risk and require extra thorough to ensure they are prepared and stored safely.



Food Safety Advice

Cake Makers

FRIDGE

It is likely that you will be storing your own food items within the same refrigerator as your cakes. You must ensure that this is done in a way which does not cause contamination. Raw meat and unwashed salad and vegetables must be stored below ready to eat foods (cakes) at all times.

Cakes that require refrigeration must be kept at or below 8°C at all times with limited time out of temperature control (a maximum of 4 hours). You can use a fridge thermometer to check the temperature when such products are being stored.

Don't overload your fridge.

Keep the fridge door as closed as much as possible.

If you prepare a large amount of food that needs refrigeration you may need a separate fridge which is used only for your business.

USE BY/BEST BEFORE DATES

Cakes sold in supermarkets are often full of preservatives which allow products to have a longer shelf life.

A Use By/Best Before date can only be established accurately by microbiological testing of a product. This testing can be very costly therefore we suggest that a short shelf life is provided to your products to err on the side of caution.

SINKS & HANDWASHING

Most people do not have a separate wash hand basin in their kitchen. You need to make sure that you do have 'adequate facilities for the cleaning of utensils and maintaining adequate personal hygiene' e.g hand soap, detergent, sanitiser/antibacterial cleaner, clean tea towels or paper towels

If you do have only one sink, you will be using this sink in your household's day to day activities. You must ensure that before you start baking that you thoroughly clean and disinfect the sink, taps and surrounding areas.

NOROVIRUS & FITNESS TO WORK

If you suffer from sickness and/or diarrhoea you must ensure that you are symptom free for 48 hours before you undertake any baking or food preparation.

Food Safety Advice

Cake Makers

GENERAL DO's & DON'TS

DON'T: Prepare your cakes on surfaces on which raw meat has been prepared

DON'T: Allow pets into your kitchen when you are preparing food

DON'T: Do laundry at the same time as your preparing food for your business

DO: Ensure that any animal hair etc. that may have come into contact with equipment or surfaces is removed prior to preparation

DO: Sanitise the surface first with an appropriate antibacterial cleaner

DO: Check dilution and contact time instructions of the antibacterial cleaner prior to use

DO: Keep your kitchen clean, well maintained and in good repair

DO: Keep doors to toilets shut (if they lead off the kitchen) when you are preparing food. Try to avoid using this toilet when preparing food for your business.

EDIBLE DECORATIONS

The Food Standards Agency have issued guidance on the use of glitters and dusts on cakes. Only glitter or dust clearly labelled as 'edible' should be applied to food for consumption.



Food Safety Advice

Cake Makers

FOOD INFORMATION REGULATIONS 2014

From 13th December 2014, it is a legal requirement for all caterers to provide information if any of the foods/ingredients listed below are used:

Peanuts & Other Nuts

Eggs

Celery

Molluscs & Crustaceans

Sesame

Milk

Fish

Lupin

Cereals containing gluten

Mustard

Soya

Sulphur dioxide/Sulphites

>10ppm

Further advice can be found at:

<http://www.food.gov.uk/business-industry/allergy-guide/allergen-resources>

For further information please contact:

Environmental Health – Commercial

Civic Centre

St Peters Square

Wolverhampton

WV1 1DA

Tel: 01902 551155

EnvironmentalHealth@wolverhampton.gov.uk



The City of Wolverhampton Council would like to acknowledge Coventry City Council in the development of this leaflet.