

Food Safety and Hygiene Survey

Detailed professional food safety and hygiene surveys based on statutory regulations and producing the highest standards of food safety and hygiene in food preparation areas.



The Process

There are various statutory regulations which set standards for the food industry. They relate to premises construction, cleanliness, the provision of water supply, washing facilities, the proper disposal of waste, food temperatures and the hygienic handling of food.

This mass survey is specifically designed for those responsible for the production, supply or sale of food within an organisation. (It does not cover general health and safety issues in catering and food premises as these are covered on other Mass surveys).

We help you to comply with the current law. Potentially critical establishments include hospital kitchens, where patients consuming food may be at greater risk from food poisoning (eg: salmonella or other transmitted bacteria) due to an already weakened state through illness.

The Report

A full report is produced identifying all areas where remedial action is required or where there is potential risk.

Features of the report are:-

- A condition rating for each surveyed element, to identify whether it complies with current regulations.
- A risk assessment so that hazardous issues can be prioritised.
- Digital photographs showing selected non-compliant items to aid understanding of the problems.

All data can be input into mass' own analytical software which will allow the database to be updated on an ongoing basis as remedial works are completed.

To find out how mass can help you, or to make a general enquiry, please contact us on 01344 304000 or email info@mass-services.com

Aspects Covered Include

- Food Policy
- Responsibility
- Registration
- Due Diligence
- Notification
- Inspections
- Complaints
- Compliance
- Risk Assessments
- Personal Hygiene
- Contamination
- Food Quality
- First Aid
- Incident Reporting
- Food Temperatures
- Food and Equipment
- Washing
- Cleanliness
- Maintenance
- Waste Disposal
- Clothing
- Pest Control
- Staff Training
- Provision of Washing Facilities
- Lighting Ventilation
- Drainage Systems
- Water Supply
- Sanitary Accommodation
- Prevention and Protection
- Review and Improvement

And more.....





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