

# Guidance for Home Caterers & Cake Makers

## Food Registration

All food businesses who sell food need to register with Environmental Health as a business even if they only produce a very limited range of food from domestic premises. There is no charge for registration and you can do it online by visiting the Council's website at [www.trafford.gov.uk](http://www.trafford.gov.uk)

## Some basic food hygiene principles

The areas of a private home used as a food business need to be sited, designed, constructed, kept clean and maintained in good repair and condition, so as to avoid the risk of contaminating foodstuffs and harbouring pests.

In particular:

All food contact surfaces (work tops, cutting boards etc.) must be in sound condition, easy to clean and disinfect. Traditional domestic structural finishes may be satisfactory, if they can be kept clean, and are maintained in good repair. For more comprehensive food production it may be necessary to invest in commercial equipment.

All equipment used in the preparation of food must be in good condition, be easy to keep clean and if necessary disinfect. The use of wooden utensils such as cutting boards is not recommended, as they cannot be effectively disinfected.

There must be provision for cleaning/disinfecting work equipment and utensils. It is good practice to use a food-grade spray sanitiser to disinfect food contact surfaces. Make sure that the products you use are accredited to BS/EN 1276:1997 or BS/EN 13697:2001. By using products accredited to these British Standards and following the instructions on contact time etc. it will ensure adequate cleaning of surfaces and equipment.

An adequate supply of hot water must be available for hand-washing and washing equipment. In addition there must be a supply of potable water (i.e. from the mains) for food preparation.

Appropriate hand washing facilities must be provided. In domestic premises, wash hand basins are likely to be in the bathroom/toilet. In premises used frequently for commercial food preparation, a basin in the kitchen is advisable especially if high-risk foods are prepared. It is good practice to use antibacterial liquid soap for hand-washing and disposable towels. Wash hands frequently and always before handling food. In a domestic kitchen with low risk food

preparation such as cake making of non-dairy cakes, it is acceptable to use one side of a double sink as a wash hand basin.

Foodstuffs must be stored and handled to avoid risk of contamination. Domestic activities that present a risk of food contamination such as the presence of pets, and the handling of soiled laundry/ nappies must not happen at the same time as food preparation. Adequate steps should be taken to sanitise the area before food is produced.

Chilled food storage should take place in a fridge which can be the family's domestic fridge although care should be taken to ensure that it is operating at 8°C or below, and that the fridge is not overloaded.

Adequate facilities must be provided for the storage and disposal of solid and liquid waste. Food waste must not be allowed to accumulate in the food preparation area. If commercial food preparation creates significant amount of waste, arrangements should be made to have it removed more frequently than normal domestic refuse collections.

All food handlers must wear suitable clean and where appropriate, protective, clothing. Depending on the type of food, this may be just an apron.

All food handlers must be trained/supervised/instructed so that they can carry out their duties hygienically and without affecting the safety of the food. Where open food is handled a Level 2 Food Safety & Hygiene Certificate or similar may be appropriate.

No person who may be suffering from a disease likely to be transmitted through food should be allowed to work with food. (e.g. vomiting, diarrhoea, viral infections, etc.). In cases of vomiting and diarrhoea you should not start to produce food until you are 48 hours clear of symptoms.

## Food Safety Management Systems

The proprietor of a food business needs to identify steps in the activities of the business that are critical to ensuring food safety. Having identified those steps, the proprietor needs to ensure that adequate safety procedures are identified, implemented, maintained and reviewed in order to control the potential food hazards. These controls may include temperature control, cleaning, avoiding cross contamination, thorough cooking of food, personal hygiene etc. It has been a legal requirement since January 2006 to have a documented food safety system in place. The Government have introduced a pack to help businesses comply with this requirement called Safer Food Better Business (SFBB). Our Environmental Health Officers can assist you with tailoring this pack to your business and can provide new businesses with a SFBB pack free of charge, or you can download a copy from the Food Standards Agency website.

## Temperature control

Food, which may support the growth of food poisoning bacteria, must be stored below 8°C or be kept above 63°C if being kept hot prior to service.

These foods are normally classed as 'high-risk' and include: cooked meats, cooked meat products, prepared meals, cooked rice, dairy foods, cooked chicken and poultry, cooked fish and shell fish, prepared salads containing mayonnaise, egg dishes, prepared sandwiches.

It is good practice to operate refrigerators between 1 and 4°C to allow for fluctuating temperatures.

The use of a thermometer is recommended to check the temperature of foods regularly. It is good practice to keep a record of temperature checks. High-risk foods should be cooked to 75°C or hotter at the core.

High-risk foods must be cooled within 90 minutes of cooking and then refrigerated. Domestic premises are unlikely to have adequate facilities to safely pre-cook and cool food except in very small quantities. Menus should be planned to produce food as close to the time of service as possible.

## Allergens

Some people are allergic to particular foods. If they eat or have any contact with those foods, they will have an allergic reaction that can range from mild to very severe and even life - threatening. All food businesses should be aware of food allergens in order to protect their customers and themselves.

The most common causes of food allergic reactions are celery, cereals (containing gluten), crustaceans, eggs, fish, lupin, milk, molluscs, mustard, tree nuts, peanuts, sesame, soya, and sulphur dioxide.

As a food business you are required by law to declare the most common ingredients known to cause allergic reactions when they are present in the food that you prepare and sell.

## Colourings

Some colourings will include ingredients that can have an adverse effect on children. These must be identified so that you can make customers aware. When using the colours listed below in food and drink there is a requirement to include the additional information that "name or E number of the colour(s)": may have an adverse effect on activity and attention in children.

Sunset yellow (E 110), Quinoline yellow (E 104), Carmoisine (E 122), Allura red (E 129), Tartrazine (E 102), Ponceau 4R (E 124)

## Use of non-edible dust and glitter on foods

Decorative materials intended for consumption should only be considered safe if they are composed entirely of permitted food ingredients (i.e. traditional foods, permitted novel foods or permitted additives and colours).

Some glitters or dusts that can be bought online or in cake decorating supply shops are not safe to eat. Only glitter or dust clearly labelled to show it is suitable for eating should be applied to food for consumption. An example of the type safe to eat would be the “edible Lustre” products. These types of products will be clearly labelled to show they can be eaten, for example “for food.”

Glitter is often used on cake decorations such as artificial flowers, figurines and candle holders, which are intended to be removed from the food before consumption

Glitters and dusts, which are not made from edible materials, and are not be eaten, can be used for decorative parts of cakes so long as they are non-toxic and so safe to come into contact with food, are entirely removeable, and are labelled accordingly to inform consumers to remove them. The glitter should also be permanently fixed to any decorations so it does not inadvertently fall onto the food making it difficult to remove.

**For more information contact:**

Environmental Health Service  
Trafford Council,  
Town Hall  
Talbot Road  
Stretford,  
Manchester  
M32 0TH

Telephone: 0161 912 4918

Email: [environmental.health@trafford.gov.uk](mailto:environmental.health@trafford.gov.uk)

Website: [www.trafford.gov.uk](http://www.trafford.gov.uk)