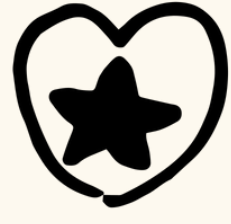




see



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FSMS V2. 2022

Following legislative changes and a full review of our food safety procedures with our Primary Authority (Luton BC), we have updated several 'rules' around food safety and introduced a number of new guidance documents for topics not previously covered by Version 1 of the Compass FSMS.

FSMS Update
April 2022



- Similar look & feel
- New branding
- 22 GHPs (4 NEW / 8 Updated)
- NEW safety conversations
- NEW shelf life posters
- Updated HACCP
- Updated HACCP Posters

WE LOOK OUT FOR EACH OTHER



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New Content

- 4 New Good Hygiene Practice Guides

- Food transportation
- Natasha's Law
- Sous Vide
- Steamplicity



FSMS Update
April 2022

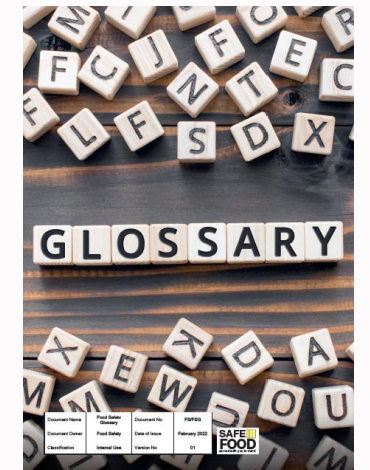
- 2 New Shelf Life Posters

- Bought in food
- Made in unit food



- New Glossary

- Explains food safety terms & acronyms



- New Food Safety Conversations

- In style of safety task cards
- Held in a desk top display folder for ease of presentation





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Updated Content

- 7 Updated Good Hygiene Practice Guides

- Training Covers the new Level 2 Food Safety For Caterers E-learning & Level 3 Managing Food Safety E-learning courses
- Shelf Life Removal of need to discard food past BB date / reference to shelf life for pickles & preserves / sausage roll exemption
- Food Prep Referencing need to double wash some vegetables (broccoli) / reference to choking guidance (Chartwells & Healthcare)
- Cooking Added guidance around preventing acrylamide
- Cleaning New section regarding chemical free cleaning solutions (Toucan)
- Allergens Reference to NL & GHP 21 / Information on label discrepancy escalation / clarity on allergen log retention
- Equip & Premises New section on use of 3rd party kitchens + 3rd party use of our kitchens / expanded section on temp kitchens

FSMS Update
April 2022

- Updated HACCP & Posters

- Updated to reflect the above changes





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FSMS Update
April 2022

Next Steps

w/c 9 th May	Order your pack from Linney (£23.16)
May	Read the Covering letter & table of changes & familiarise yourself with the information for those changes that may affect your operation
	Archive your old FSMS folder and HACCP document
	Re-complete the Food Flow Diagram
	Update / amend any HACCP sheets depending upon any changes in unit
	Take down your old HACCP Posters and replace with the new ones
	Display the new Shelf Life Posters in a suitable area of the kitchen for colleague to read and follow
June	Use the new Food Safety Task Cards to brief out to the team any subject that has significant change relevant to the unit.
	Record this training on the new Training Matrix document contained in the FSMS folder

