

Guidance for Home Caterers

Cakes and Cupcakes

If you are handling or preparing food at home as a commercial business, you must comply with the Food Safety & Hygiene (England) Regulations 2013. This leaflet looks at some problems associated with home catering and gives advice on how to follow the rules on good food hygiene.

This guidance is intended for home-made cakes for sale to the public. Home-made cakes should be safe to eat, as long as the people who make them observe good food hygiene practices and the cakes are stored and transported safely. Before you take on the tasks of a home caterer, you must make sure you have a good knowledge of food hygiene. While a formal qualification is not a requirement, having a Level 2 Food Safety in Catering Certificate or equivalent is recommended and demonstrates to your customers that you have taken your responsibility for food safety seriously.

Things to consider:

Structure

- Floors, walls, ceilings and work surfaces should be in good condition
- Adequate storage space for ingredients and finished products
- Clear the area so that there are no small or loose items on worktops or shelves
- Work surfaces and cutting boards should be thoroughly washed and disinfected before food preparation begins.
- Hot and cold water should be available at the sink whilst preparation is being done.
- Equipment, bowls and utensils must be clean and in a good state of repair

Practices

- Animals should be removed from the kitchen.
- Keep young children and toddlers out of the kitchen while you are preparing food for your business.
- Eggs should be stored in the fridge and be within their best before date.
- Hands should be washed before preparing food and after handling fresh eggs
- Any wounds should be covered with a waterproof plaster.
- A clean apron should be worn, and hair tied back or a fine mesh hair-net used.
- Raw eggs should not be used in anything that won't be thoroughly cooked
- Ingredients should be kept in sealed bags or containers until needed.
- Any allergens present in the ingredients and any genetically modified or irradiated ingredients should be identified
- No jewellery, perfume or nail varnish should be worn.
- Cooling cakes should be protected from contamination.
- Cheesecakes, and cakes containing cream or butter icing should be refrigerated at 8°C or colder.
- Cakes to be frozen should be wrapped to prevent contamination.
- Cakes should be stored and transported in clean, sealable containers, away from raw foods, especially raw meat.
- Avoid washing laundry and other domestic tasks whilst preparing cakes
- Avoid catering if you are unwell, particularly if you have food poisoning or a diarrhoeal illness, for at least 48 hours after the last symptoms have finished
- No smoking should be allowed in the kitchen.

Food Business Registration

You will need to register your business with us 28 days before you start your business. Registration is free. A food business registration form is available online at <https://register.food.gov.uk/new/basingstoke-and-deane>

Food Safety Management System

You will need to have in place a documented food safety system. This is a document that shows that you, as a food business operator, have assessed the hazards involved within your processes and what controls you have put in to place to reduce those risks. Please look at our food safety web pages for more information, or visit the Safer Food Better Business pages at www.food.gov.uk

Labelling and Allergens

For an up to date list of food allergens, and for general advice on labelling matters visit www.food.gov.uk or contact Hampshire County Council Trading Standards Department www.hants.gov.uk

If you require any further advice please don't hesitate to contact the Food and Safety Team on 01256 844844 or ehteam@basingstoke.gov.uk