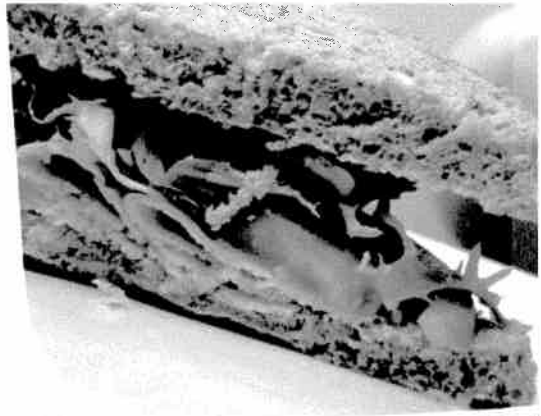


# Safer Food, Better Business

NORFOLK     



Safer Food Better Business is published by the Food Standards Agency and is recommended by the Borough Council of King's Lynn and West Norfolk for most food businesses. If correctly implemented and used, the pack should fulfil the legal requirement for a documented food safety management system. The Borough Council of King's Lynn and West Norfolk is offering an introductory course which is designed for the person who is implementing the pack – normally the Food Business Operator or the Head Chef, but is also of use to any staff members who are going to use the pack and will also serve as a good hygiene refresher course. The course will last for about three hours and a free follow up one hour coaching visit will be offered to the business, at the premises, at a convenient time.

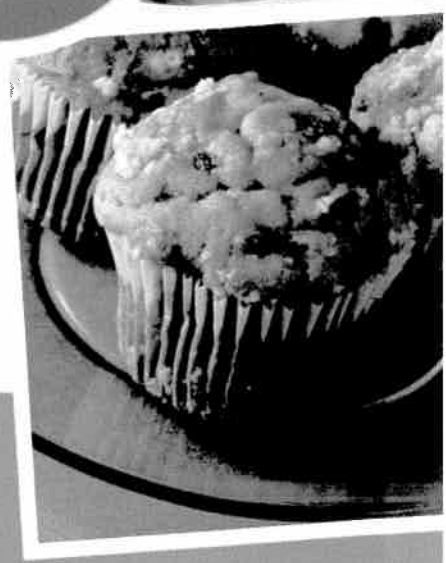
Current low cost fee of £45.00 per business (maximum of 2 people from each business) which could have otherwise cost food businesses **over £300**.

## Dates for 2010/11

- ~~Wednesday 23 June 2010~~
- Wednesday 21 July 2010
- Thursday 16 September 2010
- Monday 18 October 2010
- Wednesday 17 November 2010

**Only £45**  
per business

- A training certificate will be issued in the name of the attendee(s)
- Attending the workshop will enable the attendee to demonstrate that they have received food hygiene refresher training
- This system can help you achieve a better National Food Hygiene Rating Score which is being implemented in West Norfolk from April 2010.



## To book a place(s) on this training

- Telephone: 01553 616200
- E-mail: [foodhygieneandsafety@west-norfolk.gov.uk](mailto:foodhygieneandsafety@west-norfolk.gov.uk)
- Download a copy of our Enrolment Form from:  
[www.west-norfolk.gov.uk](http://www.west-norfolk.gov.uk)

Borough Council of  
King's Lynn &  
West Norfolk

