

Award Winning Health & Safety Consultants

Health, Safety and Hygiene for Restaurants & the Catering Industry

FOOD HYGIENE CONSULTANCY



THE WILKINS SAFETY GROUP Food Hygiene department will help your catering business to attain the required level of good hygiene practices in line with the Food Safety Act 1990.

No longer will you need to fear a surprise visit from you local EHO! We will make sure that you have everything in place to run your catering business with the confidence that you, your staff and your valued customers are not at risk. Your food hygiene needs will be assessed and our services tailored to your needs, to make your life easier.

HEALTH & SAFETY ASPECTS

THE WILKINS SAFETY GROUP also help catering businesses to comply with the Health and Safety at Work Act 1974.

THE WILKINS SAFETY GROUP understand that small business owners cannot afford a full time health & safety manager nor do they have the time to get involved in detailed legislative requirements themselves. Outsourcing your hygiene and health & safety function is the only cost effective way to stay within the law and benefit from good employee relations as well as lessen the claims against accidents.

We are now in the position to provide health & safety and hygiene services in one complete package for your piece of mind.

Food Hygiene services include:

- Full hygiene audits
- Full traceability HACCP
- Training in Food Hygiene for all relevant staff
- Hygiene advice on hand, at any time

Health & Safety Services include:

- Induction training pack
- Risk assessments
- Hazardous operations study
- Safety audits
- Fire risk assessment



Tel: 01458 253682

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We are here to help

Contact us by:

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Or write to us at:

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Your Business is SAFER in our hands ..