

Starting a new Food Business

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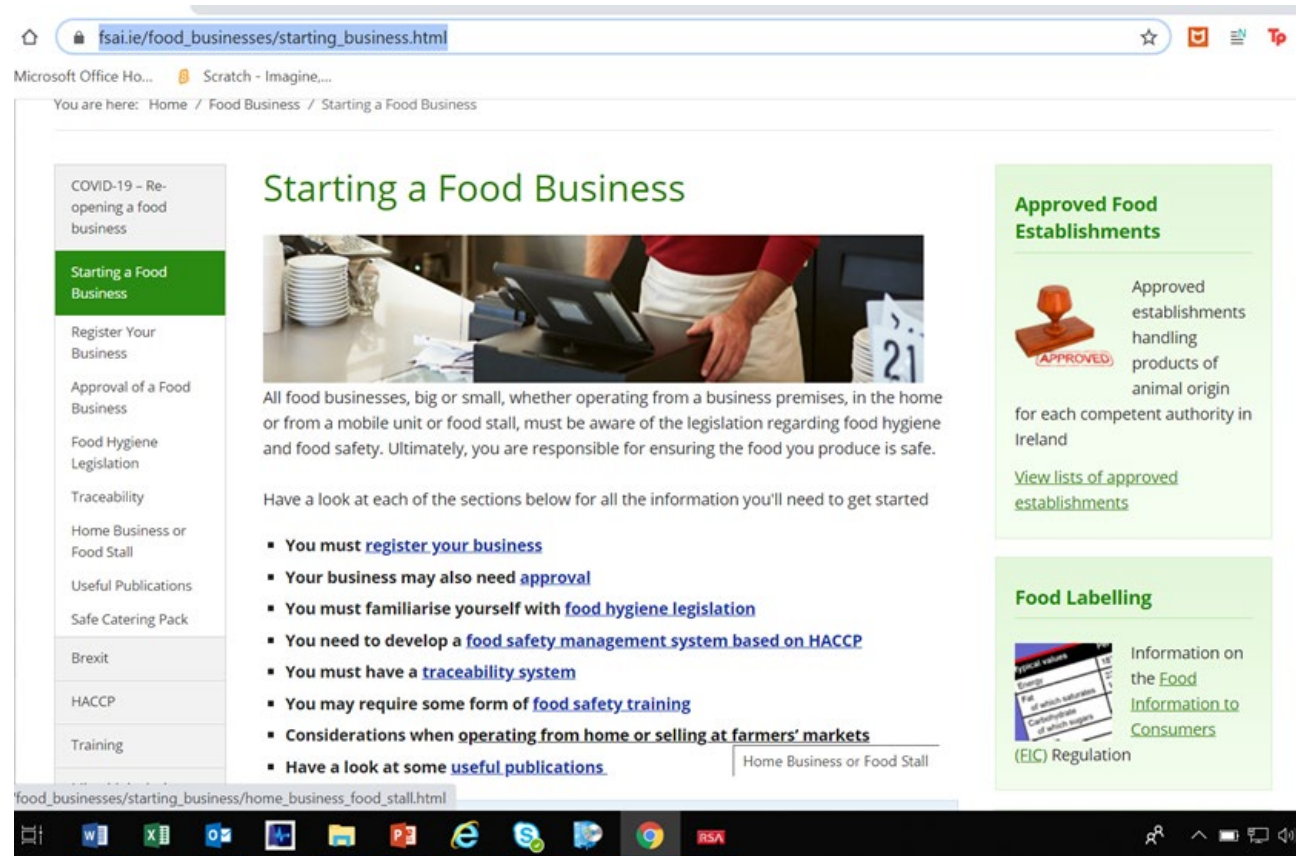


Registering your Food Business

Competent Authorities include:

- Local environmental health office (EHO)
- Department of Agriculture, Food and the Marine (DAFM)
- Local Authority Veterinary Service (LAVI)
- Sea-Fisheries Protection Authority (SFPA)

Guidance & Information



The screenshot shows a web browser window displaying the fsai.ie website. The address bar shows the URL: [fsai.ie/food_businesses/starting_business.html](https://www.fsai.ie/food_businesses/starting_business.html). The page title is "Starting a Food Business". The main content area includes a sub-header "Starting a Food Business" and a paragraph stating: "All food businesses, big or small, whether operating from a business premises, in the home or from a mobile unit or food stall, must be aware of the legislation regarding food hygiene and food safety. Ultimately, you are responsible for ensuring the food you produce is safe." Below this, there is a list of bullet points: "You must register your business", "Your business may also need approval", "You must familiarise yourself with food hygiene legislation", "You need to develop a food safety management system based on HACCP", "You must have a traceability system", "You may require some form of food safety training", "Considerations when operating from home or selling at farmers' markets", and "Have a look at some useful publications". To the right of the main content, there are two sidebars. The top sidebar is titled "Approved Food Establishments" and contains a link to "View lists of approved establishments". The bottom sidebar is titled "Food Labelling" and contains a link to "Information on the Food Information to Consumers (FIC) Regulation".

https://www.fsai.ie/food_businesses/starting_business.html

FSAI – E Learning

fsai.ie/food_businesses/food_safety_training/online.html

Microsoft Office Ho... Scratch - Imagine...

You are here: Home / Food Business / Training / eLearning

eLearning

COVID-19 – Re-opening a food business

Starting a Food Business

Brexit

HACCP

Training

eLearning

Choosing a Food Safety Trainer

Webinars


Microbiological Criteria


Shelf-Life


Butchers

MenuCal

Food Contact Materials


 **Food Additives 1:** basic information on food additives.


 **Food Additives 2:** takes you through an **ingredients list** of some commonly available products.


 **Microbiological Criteria - Regulation 2073/2005**

[Module 1: Identifying Relevant Microbiological Criteria](#)


[Module 2: Sampling and Testing](#)

 **Food Contact Materials:** the [basic information you need to know about food contact materials](#).

 **Food Information for Prepacked Foods:** information on [requirements for prepacked foods as outlined in the Food Information Regulation 1169/2011 \(FIC\)](#)


 **Nutrition Information under FIC (Regulation 1169/2011):** explains the [rules on nutrition labelling and gives you the opportunity to check compliance of labels](#).

Approved Food Establishments

 Approved establishments handling products of animal origin for each competent authority in Ireland

[View lists of approved establishments](#)

Food Labelling

 Information on the [Food Information to Consumers \(FIC\) Regulation](#)

Training

fsai.ie/food_businesses/food_safety_training.html

Office Ho... Scratch - Imagine,...


2. Choose a Food Safety Trainer

The FSAI does **not** provide food hygiene or HACCP training.

However whether recruiting an in-house training provider or attending a course, here are a few things to bear in mind before [choosing a food safety trainer](#)

3. eLearning with the FSAI


If you choose this option it is vital that there is management support and follow-up. See the [FSAI eLearning resources](#) on packaging, labelling, additives and more.

 Meet your food safety training requirements - [FSAI resources that can help.](#)

Food Safety Training Providers:
Are you a Food Safety Training Provider? Would you like to receive updates on food safety issues and information about events relevant to you?

[Subscribe to our Food Safety Trainers' Network](#)


Last reviewed: 21/9/2020



[Guide to Food Safety Training Level 1 & 2](#)


Level 1 provides information on basic food safety skills that staff should be able to demonstrate within the first month of employment.

Level 2 provides information on the additional food safety skills that staff should be able to demonstrate within 3-12 months of commencing employment in your food business.



[Guide to Food Safety Training Level 3](#)

Level 3 provides information on the food safety skills that should be demonstrated by managers and supervisors in food operations.

 A free copy of these guides can be ordered from [our publications section.](#)

Useful Publications

ications | Starting a Food Business

fsai.ie/food_businesses/starting_business/useful_publications.html

Microsoft Office Home | Scratch - Imagine, Create

Contact Us | Advanced Search | Cookies | **FAQs**

Home | About Us | News Centre | Legislation | Enforcement and Audit | Science & Health | **Food Businesses** | Publications

You are here: Home / Food Business / Starting a Food Business / Useful Publications


Useful Publications

Below are some useful publications for anyone starting a food business

- [Business Start-up factsheet](#)
- [Starting a Food Business in the Home](#)
- [Guide to Food Law for Artisan/Small Producers Starting a New Business](#)
- [Guidance Note No.29](#) - The Use of Food Marketing Terms
- [Guidance Note No. 18](#)- Validation of Product Shelf-life (Revision 2)
- [Guidance Note No. 10](#) - Product Recall and Traceability (Revision 3)
- [Guidance Note No. 11](#)- Assessment of HACCP Compliance (Revision 2)
- [Training publications](#)
- [Country Markets' Guide to Good Hygiene Practice](#)
- [Irish Village Markets handbook](#)


You can order hard copies of these publications (where available), and search our full range of publications, in the [Publications section](#) of our website

Approved Food Establishments

 Approved establishments handling products of animal origin for each competent authority in Ireland

[View lists of approved establishments](#)

Food Labelling

 Information on the Food

Starting a Food Business

- Register Your Business
- Approval of a Food Business
- Food Hygiene Legislation
- Traceability
- Home Business or Food Stall
- Useful Publications**
- Safe Catering Pack
- Brexit

Guide to Food Law for Artisan/Small Food Producers Starting a New Business






Food Safety
AUTHORITY OF IRELAND

GENERAL FACTSHEET SERIES

ISSUE NO. 4 | APRIL 2019

Starting a Food Business in the Home

Starting a food business from home can be a rewarding business venture but is only for those committed to maintaining the highest level of hygiene and food safety. Producing food in your home for many people to eat is a serious undertaking and is not the same as cooking for the family. You will be entering into a highly regulated business area with serious legal obligations. Food business operators are legally responsible for producing food that is safe.

The information in this factsheet details the legal requirements, pitfalls and risks associated with starting a food business in the home. It is recommended that you read through the detailed information available on our website on https://www.fsai.ie/food_businesses/

	 Food Safety AUTHORITY OF IRELAND
29	GUIDANCE NOTE
	The Use of Food Marketing Terms

Guide to Good Hygiene Practice

	 Food Safety AUTHORITY OF IRELAND
16	GUIDANCE NOTE
	Food Stalls (Revision 2)




Food Safety
AUTHORITY OF IRELAND

GENERAL FACTSHEET SERIES

ISSUE NO. 6 | JANUARY 2017

Business Start-up Information

The information contained within this factsheet aims to provide general guidelines for those involved in setting up a food business. It outlines initial steps to be followed as well as a brief description of legislation. However, the responsibility lies with the individual food business operator to determine how the Regulations apply in practice to them, as this document is not an interpretation of the law.

A **food business** is defined as 'any undertaking, whether for profit or not and whether public or private, carrying out any of the activities related to any stage of production, processing and distribution of food.'

Note:
The information in this factsheet also applies to food businesses operating from home. More detailed information relevant to starting a food business is available on our website on https://www.fsai.ie/food_businesses/starting_business.html

Food Hygiene Legislation

**Regulation
178 / 2002 / EC**

General Principles

**Regulation
2073 / 2005**

**Regulation
852 / 2004 / EC**

Food Hygiene

Microbiological
Criteria

**Regulation
853 / 2004 / EC**

Foods of Animal
Origin

**Guidance
Documents**

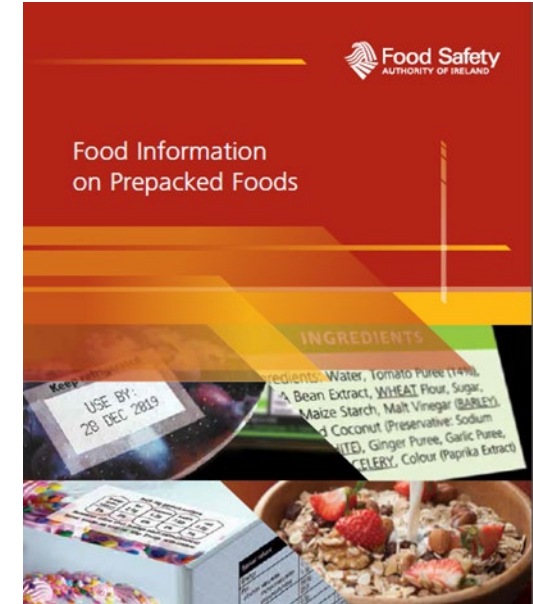
Product Information / Labelling

Food Information - FIC (Labelling)
Regulation (EU) N0. 1169/2011



Key Principle

Don't mislead
the consumer



Labelling legislation

**Nutritional & Health
Claims**

Shelf-life



Shelf-life Factors

Common Universal Factors for Shelf-life

- Product Safe
- Good organoleptic properties, taste, texture, smell
- Visually appealing
- Note: All are required

https://www.fsai.ie/publications_GN18_shelf-life/

	 Food Safety AUTHORITY OF IRELAND
18	GUIDANCE NOTE
	Validation of Product Shelf-life (Revision 4)

Product Research & Development

Provision of:

- Expertise
- Product development kitchens
- Prepared Consumer Foods Centre
- Regulatory approved processing plant
- Test Laboratories
- Sensory testing
- Connections with research scientists
- Packaging suite



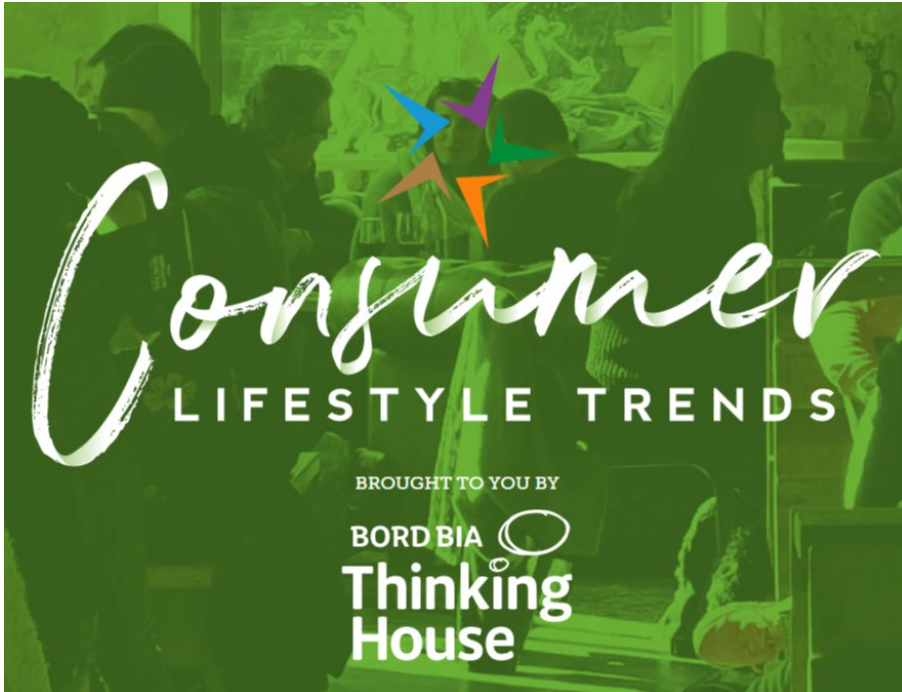


Food Entrepreneurship

- Food Works: Joint food entrepreneurship initiative by Teagasc, Enterprise Ireland Bord Bia
- Focus: innovation, growth, exports
- 6 programmes 2012 – 2020
- 90 enterprises participating



Bord Bia Insights



Bord Bia & Covid



← → ↺ 🏠 bordbia.ie/globalassets/bordbia2020/industry/covid/indicator-reports/future-proofing-toolkit-ireland.pdf 🔍 ☆ 📧 📄 📌 📁 ⋮

📱 Apps 📄 Microsoft Office Ho... 📄 Scratch - Imagine,...

Welcome to the Indicators section of the toolkit.

Understanding each of these indicators is your first step in developing a future proofed plan for your business. You can read each individually by clicking on their icon below:

Category	Indicator	Icon Description
General Behaviours	#1 Shielding	Microscopic virus particle
	#2 Comfort Cooking	Plate of food with vegetables and meat
	#3 Simply Safe	White egg
	#4 Trace Tech	Hand holding a smartphone with a QR code
	#5 The New Social	Hands typing on a laptop keyboard
Shopper Behaviours	#6 Stocking up	Shopping cart filled with toilet paper
	#7 Risky Business	Hand holding a knife over a hand
	#8 P to P Purchasing	Person at a computer screen
	#9 Proxy Purchasing	Hand holding a credit card
Consumption Behaviours	#10 Mood Food	Yellow smiley face
	#11 Smaller World	Person in a small room
	#12 Waste Not...	Food waste on a table
	#13 Chameleon Living	Person in a yellow protective suit
	#14 Delivery Fatigue	Delivery person with a bag

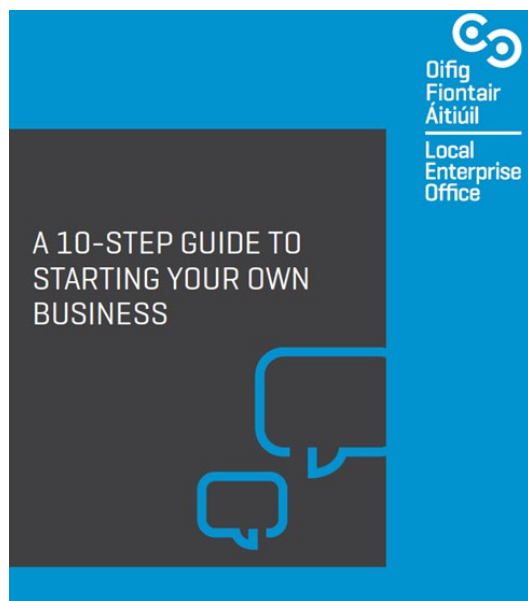
 **BORD BIA**  **Thinking House**

LEO Supports

- Local Enterprise Offices (LEOs) provide a range of financial supports
- Assist with the establishment and/or growth of enterprises
- (limited company, individuals/sole trader, cooperatives and partnerships) employing up to ten people.

These include:

- Feasibility Study Grants
- Priming Grants
- Business Expansion Grants
- Technical Assistance for Micro Exporters
- European Globalisation Fund
- New Agile Innovation Fund
- Brexit Supports for your Small Business



LEO Training

Contact your Local Enterprise Office for their latest training programmes:

- Start Your Own Business Programme
- Accelerate Management Development Programme
- Food Academy Programme
- Digital School of Food



Enterprise Ireland Funding



In-company
R&D
Financial
Supports
Available

Innovation
Vouchers

€5K Voucher
50:50 Funding (Up to €10K)

Exploring Innovation Offer

Expenditure up to €70k
50% Grant Rate

Agile Innovation Fund

- R&D project
- Business Innovation project

Expenditure up to €300K
25-50% Grant Rate

R&D Grant

Large projects
>€300k

Upcoming Training - Teagasc

Butchering of Beef, Pork and Lamb: An Overview

A virtual course for the Food and Beverage Sector



Date: 25th November 2020

Time: 9.30am – 12:30pm & 2pm – 4pm

Venue: Online through Zoom

Fee: €200 per person (€120 for eligible participants)

Introduction to the Manufacture of Chocolate & Chocolate Confectionery

A virtual course for the Food and Beverage Sector



Date: 2nd December 2020

Time: 9.30am – 12:30pm

Venue: Online through Zoom

Fee: €100 per person (€60 for eligible participants)

Contact details:
carol.griffin@Teagasc.ie

Introduction to Food Innovation and New Product Development Course - Virtual



Date: Training Course, Spring 2021

Event Time: 9.30am – 12:45pm (2 x Half days)

Venue: Online through Zoom

Fee: €200 per person
(Funded up to 40% for those eligible)



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