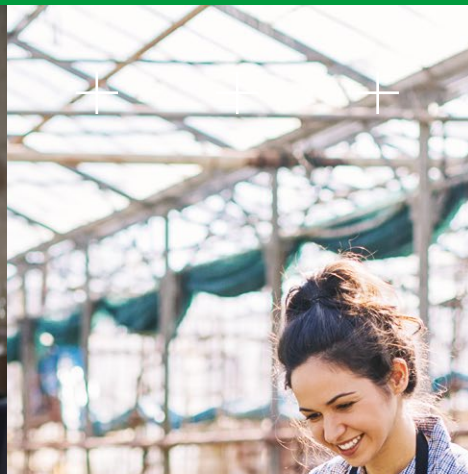
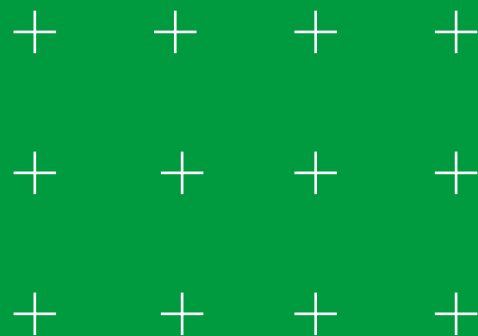


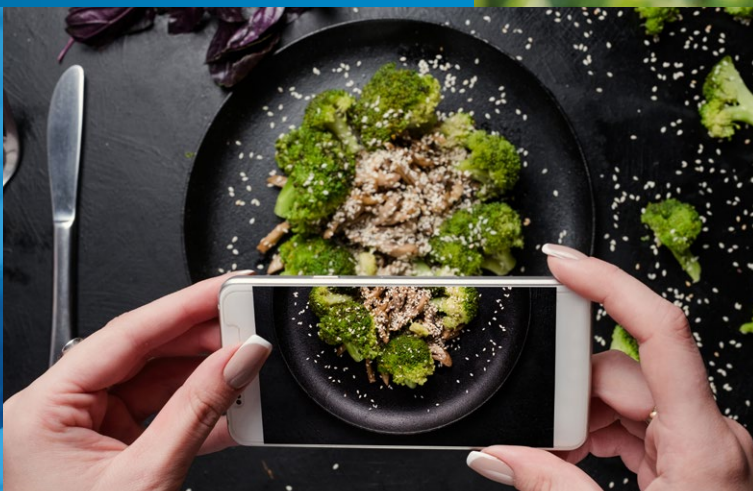


Local Enterprise Office  
MEATH



# STARTING A NEW FOOD BUSINESS IN MEATH

All you need to know to get started





## FIRST STEPS



When starting a new food business in Ireland the first step should be to look at the Food Safety Authority of Ireland [www.fsai.ie](http://www.fsai.ie). This provides information on starting a new food business as well as Food Law, HACCP, e-learning, training and much more.

The Food Business section, [www.fsai.ie/business-advice/starting-a-food-business](http://www.fsai.ie/business-advice/starting-a-food-business) has lots of useful tips for starting a food business.

### Get in touch with your Local Enterprise Office (LEO) Meath team:

-  (046) 909 7000
  -  [localenterprise@meathcoco.ie](mailto:localenterprise@meathcoco.ie)
  -  Buvinda House, Dublin Road, Navan, Co. Meath C15 Y291
  -  @MeathLEO
  -  Local Enterprise Office Meath
- [www.localenterprise.ie/meath](http://www.localenterprise.ie/meath)





# NEXT STEPS

## Available Supports

### Local Enterprise Office

We recommend that you contact your LEO and complete a **Business Proposition Form** which will advise on supports available to you and your business.

The clinic takes place virtually and can be arranged once the Business Proposition Form is returned.

### Supports to get you started:

1. Attend one of the LEO Meath - Defining Your Business Idea Workshop (3 ½ hr workshop) helping you to clearly describe your business idea.
2. Consider a LEO Mentor – between 6 - 9 hours of mentoring support with a qualified business mentor. Call 046 9097000 to enquire.
4. Enrol on a Start Your Own Business Course (€50 fee applies). This will provide you with everything you need to know about starting a business. (4 week course x 2 workshops per week)
5. Book other training courses in Finance, Food Production, General Business, Digital Marketing and much more. Check out the LEO Meath website: [www.localenterprise.ie/Meath/Training-Events/Online-Bookings/](http://www.localenterprise.ie/Meath/Training-Events/Online-Bookings/)  
Our 2024 Training Brochure can be viewed at [www.localenterprise.ie/Meath/Image%20Library/2024-Training-Brochure.pdf](http://www.localenterprise.ie/Meath/Image%20Library/2024-Training-Brochure.pdf)

## Digital School of Food

An online learning hub has been designed to support you in developing your food manufacturing businesses from start-up to the growth phase. This is the first step for anyone contemplating starting up a food business.

[www.digitalschooloffood.ie](http://www.digitalschooloffood.ie)



## Food Starter Programme

Takes place in February and October each year

The Food Starter programme is a 2 day programme designed to help those with a food idea, or those at an early stage of starting up a food business.

Check [www.localenterprise.ie/meath](http://www.localenterprise.ie/meath) for upcoming Food Starter programmes.







# THE REGULATIONS BIT



## Registering your business

**You must register your food business with a competent authority before you start operating, even if operating from home.**

Details of your local Health Service Executive (HSE) / Environmental Health Officer (EHO) are shown here:

HSE County Clinic, **Navan** ☎ 046 909 8729

Dunshaughlin Health Care Unit, **Dunshaughlin** ☎ 046 9098729

HSE St Joseph's Hospital, **Trim** ☎ 046 9098729

## Food Hygiene Legislation

Familiarise yourself with Food Hygiene Legislation.

[www.fsai.ie/enforcement-and-legislation/legislation/food-legislation/food-hygiene](http://www.fsai.ie/enforcement-and-legislation/legislation/food-legislation/food-hygiene)

Sometimes legislation can be difficult to understand but these Guidance Documents can help:

[www.fsai.ie/enforcement-and-legislation/legislation/food-legislation/food-hygiene/hygiene-of-foodstuffs](http://www.fsai.ie/enforcement-and-legislation/legislation/food-legislation/food-hygiene/hygiene-of-foodstuffs)

## HACCP

You must have a HACCP System / Food Safety Management System. The word HACCP (Hazard Analysis & Critical Control Point) refers to procedures you must put in place to ensure the food you produce is safe. More details on HACCP can be found here:

[www.fsai.ie/business-advice/starting-a-food-business/food-safety-management-system\(haccp\)](http://www.fsai.ie/business-advice/starting-a-food-business/food-safety-management-system(haccp))

Completing a HACCP training course will give you a better understanding on implementing the system and the importance of it. Ask us for recommendations on training providers!

## Food Safety Training

When setting up your business you and your staff must complete Food Safety Training. More details can be found here: [www.fsai.ie/business-advice/starting-a-food-business/training-and-online-learning](http://www.fsai.ie/business-advice/starting-a-food-business/training-and-online-learning)

## Operating your Food Business from Home

If you plan on operating your food business from your home it's important that you read the information at this link:

[www.fsai.ie/business-advice/starting-a-food-business/home-business-food-truck-or-food-stall](http://www.fsai.ie/business-advice/starting-a-food-business/home-business-food-truck-or-food-stall)

## Labelling Regulations

Understand the labelling regulations for your product. Regulation (EU) No. 1169/2011 establishes the general principles, requirements and responsibilities governing food information and in particular food labelling.

[www.fsai.ie/business-advice/labelling](http://www.fsai.ie/business-advice/labelling)



# USEFUL RESOURCES



**BORD BIA**  
IRISH FOOD BOARD

## Bord Bia

Bord Bia hosts very useful resources including free webinars / podcasts and research on all things to do with food, drink, horticulture and the changing consumer habits.

[www.bordbia.ie/industry/business-assistance/](http://www.bordbia.ie/industry/business-assistance/)



**BOYNE VALLEY**  
FOOD HUB

## The Boyne Valley Food Hub

Located in Navan, the hub offers a comprehensive range of facilities and support for start-up and scaling food businesses. These include food-grade incubation units, a food R&D lab and sensory testing facility and access to coworking, meeting rooms and events spaces. The hub also offers access to a media lab and a fab lab for prototyping products.

[www.meathenterprise.ie/hubs/boyne-valley-food-hub/](http://www.meathenterprise.ie/hubs/boyne-valley-food-hub/)

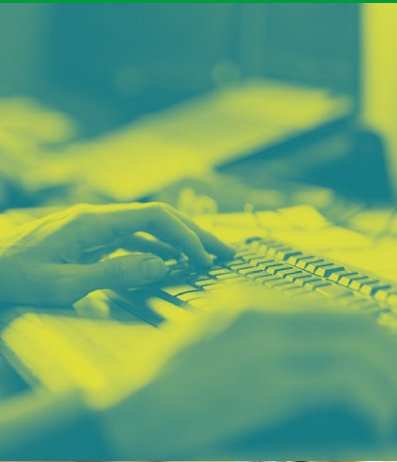
## Teagasc

Teagasc– the Agriculture and Food Development Authority – is the national body providing integrated research, advisory and training services to the agriculture, food industry and rural communities. Providing guidance on taking your product idea from concept to shelf:

<https://www.teagasc.ie/food/research-and-innovation/research-areas/food-industry-development/>









## FOR MORE INFO PLEASE CONTACT:

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 e.gill@meathcoco.ie

 [www.boynevalleyflavours.ie](http://www.boynevalleyflavours.ie)

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 [www.localenterprise.ie/meath](http://www.localenterprise.ie/meath)

 @MeathLEO

 Local Enterprise Office Meath



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