



When starting a small food business, the food safety requirements can seem overwhelming for a small business. To assist this type of business, the Food Safety Authority of Ireland (FSAI) is organising a free half day seminar which will explain all the requirements needed to get your business off the ground and to comply with all the relevant food safety legislation.

If you have/work in a small food business or you are thinking of setting up a food business, this event will provide answers to the questions you may have in relation to food business registration, the inspection service, food safety training, labelling, food safety management systems, recall and traceability and new product development.

Small Food Business Start-Up Seminar

SILVER SPRINGS MORAN HOTEL,
TIVOLI, CO. CORK

THURSDAY, 9TH OCTOBER, 2014
8:00AM – 12:45PM

Small Food Business Start-Up Seminar

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.

In order to share information and advice with small food business operators and those of you considering setting up a small food business, we have decided to combine all the relevant topics and more, into a morning event which covers all you need to know about setting up a food business. The **Small Food Business Start-up Seminar** will be a one-stop shop for anyone who is thinking about starting a small food business and/or who has recently gone into business in the food sector.

At this free, half day event, various experts from the FSAI will outline: the various information resources available from the FSAI, your food safety training requirements, how to set up your food safety management system, labelling regulations and what you need to do in the case of a product recall. A representative from the Environmental Health Service will detail how to register your food business and what to expect from an inspection. A new product development expert from Teagasc will outline what is involved in developing a new food product and a small food business owner will outline their recent experience in setting up a food business.

There will be a number of Q&A sessions throughout the morning if you want to put a question to the experts. The experts will also be available after the event closes for further discussion.

TO REGISTER:

Click [here](#) for the online registration form

FOR FURTHER INFORMATION:

Email: businessstartup@fsai.ie
or call: **01 8171 310**

For directions and transport options to the Silver Springs Moran Hotel, click [here](#)



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AGENDA

08:00 Registration

Chair: Raymond Ellard, Director Consumer Protection,
Food Safety Authority of Ireland

08:25 Welcome

Raymond Ellard, Director Consumer Protection,
Food Safety Authority of Ireland

08:30 FSAI resources – helping you get the information you need

Helen Crowley, Technical Executive, FSAI

08:45 Registering your food business and what to expect from an inspection

Bernadine Scanlan, Acting Principal Environmental Health Officer, HSE

09:00 Case study: Setting up my small food business

Small Food Business Owner, Cork

09:15 How to manage food safety

Dr Lisa O'Connor, Chief Specialist: Food Science, FSAI

09:30 What you need to know about food safety training

Sharon Williams, Training Executive, FSAI

09:45 Q&A

10:30 Coffee Break

11:00 What your label needs to say – a look at general food labelling requirements

Anne-Marie Boland, Senior Technical Executive, FSAI

11:15 What you need to know to meet nutrition labelling requirements

Anne-Marie Boland, Senior Technical Executive, FSAI

11:30 How to implement traceability in a small food business start-up and meet your obligations

Dr Karl McDonald, Technical Executive, FSAI

11:45 How to develop a new food product

Eddie O'Neill, Artisan Food Specialist, Food Industry Development
Department, Teagasc

12:00 Q&A

12:45 Close