



**SAFE TO**<sup>®</sup>  
**TRADE**

**LOVE SAFE  
FOOD**



Safe to Trade is the safety standard that puts people's health first, and helps the hospitality industry to thrive. We're here to make the world a safer place to eat out in.

Safe to Trade is the UK's first VTPA (voluntary third-party assurance) programme for the hospitality sector covering food safety, hygiene, allergens, front of house, health and safety. That means confidence for customers and the highest standards for operators. Welcome to the future of food safety.



# Raising standards, across the board

Safe to Trade is the food safety standard that puts people's health first, and helps the hospitality industry to thrive.

With Safe to Trade, customer can rest assured that you're putting their health first, and enables them to make confident decisions about where to eat. By being Safe to Trade approved, they know that you're going above and beyond to meet the highest possible standards.

## But what's in it for you?

Safe to Trade is your opportunity to consistently meet the highest of food safety, hygiene, health and safety standards and clearly show this commitment to your Local Authority. We're here to work in partnership and support your business, so you can focus on what's truly important - delivering exceptional customer experiences.

Together, by raising standards and improving consumer confidence, we can help your business thrive.



# What's involved in Safe to Trade?

More than just a certification, Safe to Trade is the new standard in food safety, hygiene, health and safety. It's the world's first approved voluntary third-party assurance programme that measures safety to the highest of national and international standards.

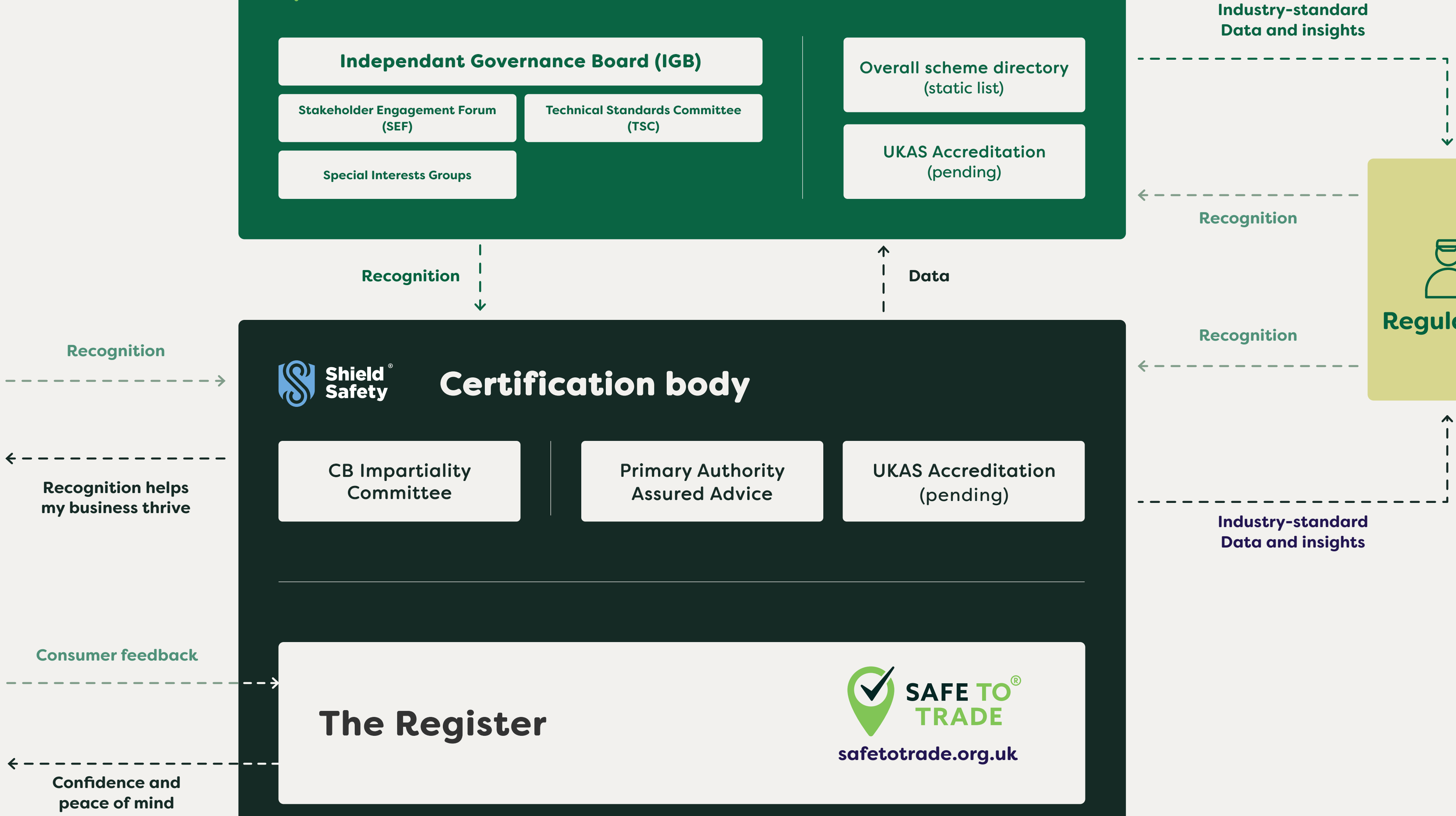
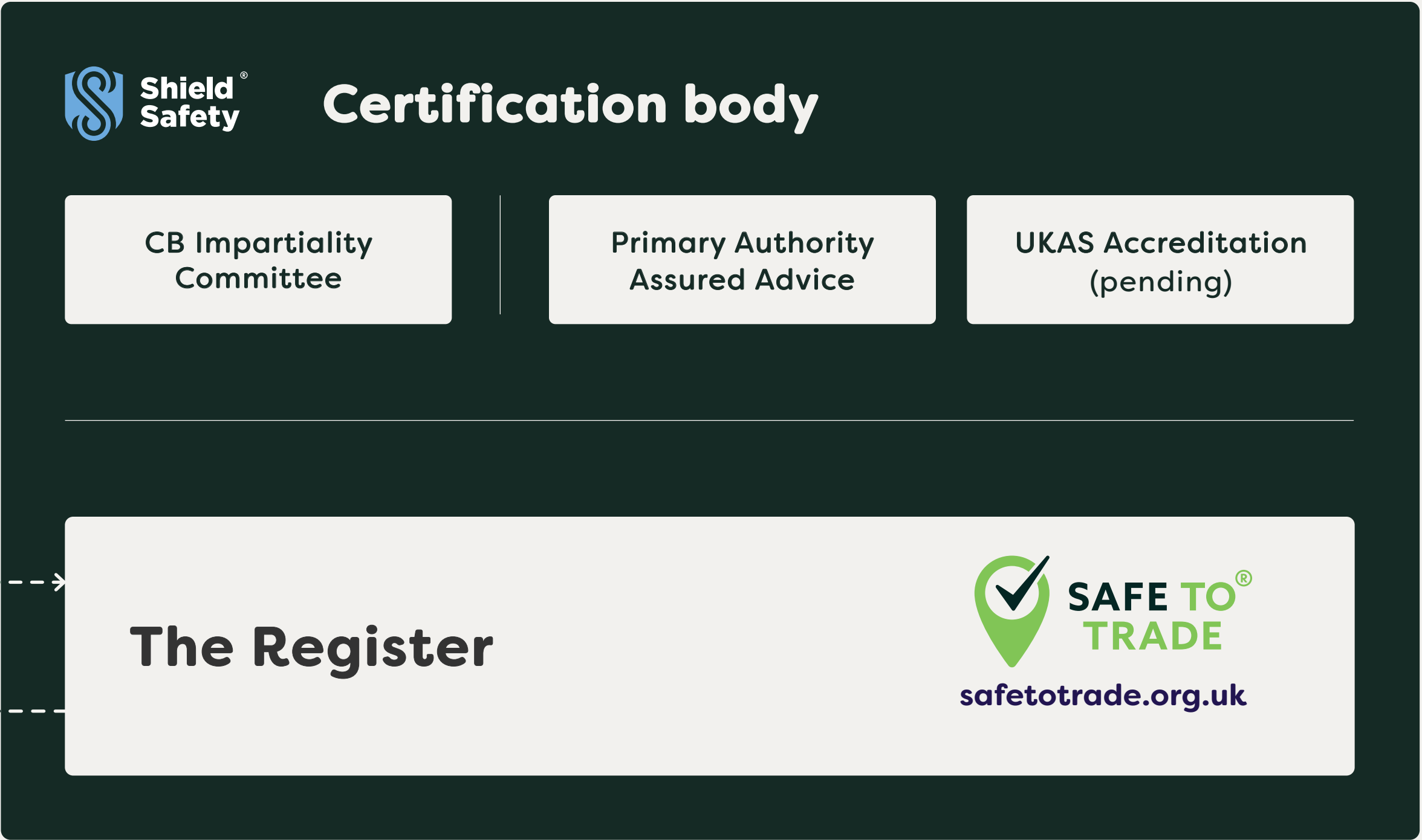
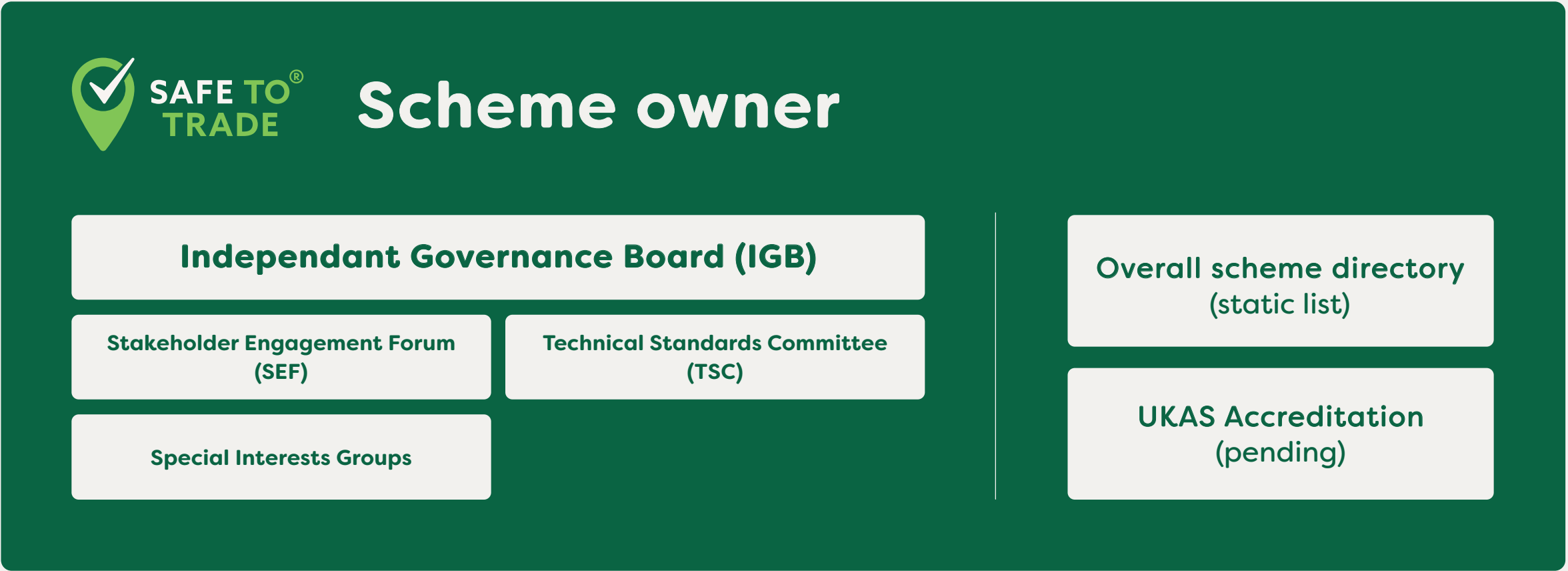
Safe to Trade works alongside the existing Food Hygiene Rating Scheme but with several key differences to afford your business and your customers the highest level of protection. Every Safe to Trade audit is conducted by fully qualified Environmental Health Practitioners, ensuring that your establishment aligns with the latest food safety, hygiene, health and safety regulations, as well as meeting food standards, including food content, labelling and descriptions.

As part of the service, we offer the expertise and support needed to navigate these complexities, ensuring your business thrives whilst proactively maintaining the highest possible standards.

### **What's included?**

- Access to all Safe To Trade policies and procedures
- Safe to Trade audit carried out by an EHP, qualified to the highest level
- Support in closing-off all non-conformities





## The benefits

- Operators who gain Safe to Trade approval build strong, long lasting customer relationships that enable a thriving business
- Supports food and beverage operators to ensure thorough due diligence, protecting your business legally whilst keeping customers safe
- Safe to Trade audits are the ideal way to ensure that your operations consistently meet high standards – so you can concentrate on creating exceptional customer experiences
- A team of experts are here to work with in partnership with you to help you thrive, including addressing any safety challenges that your business faces





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# Get in touch



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