

Produce, Provenance & Sourcing

BMGM4005

Week 10: Legal Communication and

Comparing Seasonality, Provenance and Mass Purchasing

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Legislation and Regulation

Legislation

- UK Food Law
- European Food Law
- International Food Law



**FSA Releases New Model for Food
Standards Controls in Revised
*Food Law Code of Practice***



Examples in Legislation

- Food Safety Act 1990
- General Food Law



General Food Law

Whether you work in a food business or you are a consumer interested in food law, there are general requirements which you need to be aware of.

The overview covers the main legislation on the following areas:

- food imports and exports
- safety
- traceability
- labelling and product withdrawals and recalls

*Food Standards Agency

General Food Law (continued)

The principal aim of General Food Law is to protect human health and consumers' interest in relation to food. It applies to all stages of production, processing and distribution of food and feed with some exceptions. Food businesses must comply with food and feed safety law.

General Food Law requires:

- traceability of food
- presentation of food and food information not to mislead the consumer
- prompt withdrawal or recall of unsafe food placed on the market
- food and feed imported into GB, and exported from GB, to comply with food law or conditions recognised by GB. Similarly, food imported into NI, and exported from NI, shall comply with food law or conditions recognised by the EU

*Food Standards Agency

General Food Law

Food hygiene legislation

Food hygiene legislation lays down the food hygiene rules for all food businesses, applying effective and proportionate controls throughout the food chain, from primary production to sale or supply to the food consumer.

The Food Standards Agency has prepared guidance for businesses on food hygiene.

*Food Standards Agency

Food hygiene ratings

Find out if a restaurant, takeaway or food shop has good food hygiene standards.

The scheme covers:

- Restaurants and pubs
- cafes
- takeaways
- hotels
- supermarkets and other shops selling food directly to consumers

It also applies to schools, hospitals and residential care homes.

Each business receives a rating when inspected by a local authority food safety officer.

This rating is based on the standards of compliance with food hygiene law.

*Food hygiene ratings | GOV.WALES

Food hygiene ratings

The scheme gives businesses a rating from 5 to 0 which is displayed at their premises and online so you can make more informed choices about where to buy and eat food.

5 – hygiene standards are very good

4 – hygiene standards are good

3 – hygiene standards are generally satisfactory

2 – some improvement is necessary

1 – major improvement is necessary

0 – urgent improvement is required

* Food Hygiene Rating Scheme | Food Standards Agency

Food hygiene ratings

The scheme is set out in law in Wales and Northern Ireland but display of the rating sticker is voluntary in England.

A food safety officer from the local authority inspects a business to check that it follows food hygiene law so that the food is safe to eat.



Food hygiene ratings

Ratings are a snapshot of the standards of food hygiene found at the time of inspection. It is the responsibility of the business to comply with food hygiene law at all times.

This includes:

- handling of food and how food is stored
- how food is prepared
- cleanliness of facilities and how food safety is managed

The food hygiene rating scheme does not provide information on the following factors:

- quality of the food and customer service
- culinary skill and presentation
- Comfort

*Food Hygiene Rating Scheme | Food Standards Agency

Food hygiene ratings

Wales

Businesses in Wales are legally required to display their ratings in a prominent place, like the front door, entrance or window of the business. All businesses in Wales must provide information on their rating verbally if requested in person or over the phone.

The scheme applies to businesses who sell to businesses including food manufacturers and wholesalers. Takeaways must include a bilingual statement on menu leaflets and flyers which tells consumers how to find details of the rating on the website.

*Food Hygiene Rating Scheme | Food Standards Agency

About the Food Hygiene Rating Scheme

Food Standards Agency



Food Safety Act 1990

England and Wales

The Food Safety Act 1990 provides the framework for all food legislation in England, Wales and Scotland.

The main responsibilities for all food businesses covered by the Act are to ensure that:

- businesses do not include anything in food, remove anything from food or treat food in any way which means it would be damaging to the health of people eating it
- the food businesses serve or sell is of the nature, substance or quality which consumers would expect
- the food is labelled, advertised and presented in a way that is not false or misleading

Offences Under The Food Safety Act 1990

Offences under the Food Safety Act 1990

Main food safety and consumer protection offences created by the Food Safety Act 1990:

Section 7 - rendering food injurious to health by:

- adding an article or substance to the food
- using an article or substance as an ingredient in the preparation of the food
- abstracting any constituent from the food; and
- subjecting the food to any process or treatment,

with the intention that it shall be sold for human consumption.

***See Food Safety Act for more detail**

The Food Standards Agency (2025)

The Food Standards Agency (FSA) has introduced a new, risk-based Food Standards Delivery Model (FSDM) across the UK, finalised in late 2025. It allows local authorities to target resources at high-risk businesses, utilise remote assessments, and use a broader range of qualified professionals for enforcement.

*Food Standards Agency

Activity: Traceability of Food

- What is traceability and why is it so important?
- What should you do in your restaurant?

European Food Law

European food regulations constitute a comprehensive "farm-to-fork" safety framework.

These laws mandate strict food safety, traceability, and hygiene standards (HACCP) across all production stages.

Key requirements include mandatory allergen labelling, clear ingredient information, and safety checks for contaminants, monitored by the European Food Safety Authority (EFSA).

*General Food Law – Food Safety – European Commission

International Food Law

International food law governs the production, safety, and trade of food, largely centred on protecting human health and ensuring fair practices. Key mechanisms include the Codex Alimentarius Commission (CAC) for international standards and the Agreement for trade regulation. The system relies on risk assessment and harmonization across borders to manage food safety hazards

* [Home | CODEXALIMENTARIUS](#) [FAO-WHO](#) (Food and Agriculture Organization of the United Nations and World Health Organization)

Key factors for your business

- Logistics
- Storage

Mass Purchasing Activity

- What is mass purchasing?
- What are the benefits and disadvantages to mass purchasing?
- What hospitality businesses can benefit from mass purchasing and why?

Cold Chain Logistics

Cold chain logistics refers to the specialised management of temperature-sensitive goods throughout the supply chain. It involves temperature-controlled logistics, including cold chain transportation, cold chain supply chain processes, and cold chain distribution. The principal goal is that products remain within a specified temperature range from origin to final delivery.

Cold chain logistics is essential for products that can spoil, degrade, or lose effectiveness if exposed to unsuitable conditions. This includes perishable foods, pharmaceuticals, certain chemicals, and biological materials.

* XPO

Cold Chain Logistics

- Meat
- Seafood
- Fruit and vegetables
- Wine
- Other

What is a Cold Chain



Suitable Information Provided

- Local? National? International?
- Organic?
- Grading?
- Seasonal?
- Nutrients?
- Activity: Find out what must be legally put on the labels of meat and fish in the UK?



Purchasing

- Mass Purchasing
- Contracting
- Retail

Purchase Management Process Steps



Contracting

- **Food & Beverage Supplier**
- **Franchise**
- **Different Accounts Involved**



Retail: Activity

What is retail buying and what are the key aspects of it?

What are the pitfalls?



Comparing Seasonality, Provenance and Mass Purchasing Activity:

What are the advantages and disadvantages of sourcing produce according to seasonality and provenance?

What are the advantages and disadvantages of sourcing produce through mass purchasing?

Which hospitality business models do you think will benefit from one or the other? Can a hospitality business use both?

Conclusion

- Legislation and Regulation re: legally communicating food sources to customer
- Comparing seasonality, provenance and mass purchasing

Assessment #2:

Developing Menus Using Local Food Supplies in Wales

- **Deadline: Friday May 15th, 2026**



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