

Guidance for food labelling and hygiene

As you may be aware, there are a number of regulatory controls in place surrounding food labelling and hygiene with which all food businesses must comply.

However, the regulations do not always apply to occasional community and charitable events such as fairs, bake sales, competitions and fundraisers but in all circumstances food should be safe.

Although there would be no specific requirement to provide the recipe, it is **advisable** to provide information for consumers about any **ingredients and allergens** present. This can be provided orally or for example written on cards – see example below:

Victoria Sponge
Ingredients: caster sugar, butter, eggs, self-raising flour, baking powder, milk, butter, icing sugar, vanilla extract. Allergens included: Milk, Eggs
Please Note: no goods can be guaranteed not to have been in contact with other allergens

Please also display a large sign in front with the following:

Please Note: no goods can be guaranteed not to have been in contact with other allergens

Training

In addition, we would recommend you keep up-to-date with the latest free online training available from agencies such as the food standards agency:

Click here: [Online food safety training | Food Standards Agency](#)

Useful links

Community and Charity Events: [Community and charity events v3.pdf](#)
([foodstandards.gov.scot](http://www.foodstandards.gov.scot))

Local authority environmental health officers: <http://www.foodstandards.gov.scot/local-authorities>