

To: **Directors of Public Protection**

7th December 2007

Reference: **ENF/E/07/064**

Dear Director,

FOOD INDUSTRY GUIDE TO GOOD HYGIENE PRACTICE – WHOLESALE DISTRIBUTION GUIDE

I am writing to inform you that the *Food Industry Guide to Good Hygienic Practice: Wholesale Distribution Guide* has been recognised by the Agency. This is the second national guide developed under Article 8 of 852/2004 and it has been assessed by the Food Standards Agency to ensure that it complies with the requirements of Article 8.3.

The Guide sets out agreed methods by which food business operators may comply with Regulation 852/2004 and related national measures on temperature control. Its scope is limited wholesale cash and carry, wholesale distribution and delivered wholesale distributors.

Article 10(2d) of EC Regulation 882/2004, when dealing with control activities, methods and techniques, requires these guides to be 'taken into account' when assessing procedures of good hygiene practices.

For information, the FSA is aware of another 22 National Guides at various stages of development in the UK. Further information can be found on our website

<http://www.food.gov.uk/foodindustry/regulation/hygleg/hyglegresources/goodpractice>



INVESTOR IN PEOPLE

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Yours sincerely,

A handwritten signature in black ink, appearing to read 'Rob Wilkins', followed by a long horizontal line extending to the right.

Rob Wilkins

Head of General Enforcement