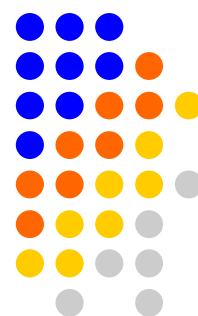


FOOD SAFETY

A SELF-ASSESSMENT GUIDE

***DOES MY BUSINESS COMPLY WITH THE
FOOD SAFETY STANDARDS?***



The Baking Industry Group has developed this Food Safety Self-Assessment Guide as a tool to assist businesses with Food Safety compliance. This guide may not cover all aspects of Food Safety relating to your business and therefore relevant State legislation and local government/council requirements should still be taken into consideration. March 2011.

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