

**Starting a new Food Business – some food for thought….**

When starting a new food business in Ireland the first step should be to look at the **Food Safety Authority of Ireland** website, <https://www.fsai.ie/home.html> which provides information on starting a new food business, food law, HACCP, e-learning training and much more.

Their Food Businesses section, <https://www.fsai.ie/food_businesses.html> , has lots of useful tips for starting a food business including:

* Registering your business - You have to register your food business with a competent authority before you start operating, even if operating from home.
Details of your local Health Service Executive (HSE) / Environmental Health Officer (EHO) are below:

**Louth** 042-938 9615 HSE Buildings, The Ramparts, Dundalk, Co Louth

041-2152011 Environmental Health Office, HSE Unit 1.02 First Floor , Southgate, Dublin Road, Drogheda, Co. Louth A92DK2T

* Familiarise yourself with **Food Hygiene Legislation** - <https://www.fsai.ie/food_businesses/starting_business/food_hygiene_legislation.html>
sometimes Legislation can be difficult to understand but these Guidance Documents can help <https://www.fsai.ie/legislation/food_legislation/food_hygiene/hygiene_of_foodstuffs.html>
* You must have a **HACCP System / Food Safety Management System** - The word HACCP (Hazard Analysis & Critical Control Point) refers to procedures you must put in place to ensure the food you produce is safe. More details on HACCP can be found here: <https://www.fsai.ie/food_businesses/haccp/haccp.html>
Completing a HACCP training course will give you a better understanding on implementing the system and the importance of it.
* When setting up your business you, and your staff, must complete Food Safety Training. More details can be found here: <https://www.fsai.ie/food_businesses/food_safety_training.html>
* Operating your Food Business from Home – If you plan on operating your food business you’re your home it’s important that you read this **Food Law** link: <https://www.fsai.ie/food_businesses/starting_business/home_business_food_stall.html>
* Understand the labelling regulations for your product. Regulation (EU) No. 1169/2011 establishes the general principles, requirements and responsibilities governing food information and in particular food labelling. <https://www.fsai.ie/legislation/food_legislation/food_information_FIC/food_information-fic.html>
* **Bord Bia**- hosts very useful resources including free webinars / podcasts and research on all things to do with food, drink, horticulture and the changing consumer habits <https://www.bordbia.ie/industry/business-assistance/>
* **Digital School of Food** – A learning hub designed to support you in developing your food manufacturing businesses from start-up to the growth phase - <https://www.digitalschooloffood.ie/> **We highly recommend that you complete this course.**
* **Teagasc** – the Agriculture and Food Development Authority – is the national body providing integrated research, advisory and training services to the agriculture and food industry & rural communities. This great piece provides guidance from taking your product idea from concept to shelf: <https://www.teagasc.ie/media/website/food/food-industry-development/RoadmapForFoodEntrepreneurs.pdf>

**Local Enterprise Office (LEO) – Louth**

* **Business Advice Clinic -** Business Advice is now even more valuable than ever. Our experienced Business Advisors will be able to guide you towards the next step and advise on the whole range of supports available from LEO Louth and the Department of Business, Enterprise and Innovation.  **To book a place email: info@leo.louthcoco.ie**
* **LEO Mentor Programme** – The Mentor Programme is designed to match up the knowledge, skills, insights and entrepreneurial capability of experienced business mentors with small business owners / managers who need practical and strategic one to one advice and guidance. **For more info email: mentoring @leo.louthcoco.ie**
* **Food Starter Programme** – The LEO annual host a Regional Food Starter Programme which is a short two-day programme designed to help those with a food or drinks idea, or those at an early stage of starting up a food business (first 24 months). Check out our website for the next intake - <https://www.localenterprise.ie/Louth/Training-Events/Management%20Development/Food-starter-Programme/>
* Consider enrolling on a 8-week LEO Louth **Start Your Own Business Course** – This course has been designed to address the needs of those wishing to start their own business, or those who have recently started trading. Visit our website for more details - <https://www.localenterprise.ie/Louth/Training-Events/Online-Bookings/>
* Consider enrolling on some of our training courses, nominal fee, – including Introduction to Social Media – via our website [https://www.localenterprise.ie/Louth/Trainin,g-Events/Online-Bookings/](https://www.localenterprise.ie/Louth/Trainin%2Cg-Events/Online-Bookings/)

For more information - contact:

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<https://www.localenterprise.ie/Louth/> [www.boynevalleyflavours.ie](http://www.boynevalleyflavours.ie)