

# Safeguarding Your Catering Service

LACA has partnered with LBA Safety, an environmental health consultancy, to provide LACA members with a virtual food safety management system.

This service is designed to safeguard school catering operations supporting you to achieve legal compliance with food safety and school food standards.

## Who are these packages for?

These annual packages are designed for schools and academies which manage their own catering service.



**LACA**  
the school food people



**lba** Safety

Safeguarding Your Catering Service

## Do I need this service?

---

You have a legal responsibility to provide safe food through a documented management system underpinning effective management control.

Safeguarding is an essential element to every school operation.

- Are you confident your catering service has appropriate policies and procedures in place? Yes No
- Are these policies and procedures maintained and reviewed to ensure effective safeguarding of the service? Yes No
- Is your catering management team effectively resourced to manage food safety? Yes No
- Do you have access to dedicated food safety support? Yes No

If you've answered no to any of the above, this service is for you.

## What's included?

---

The Package	Standard	Premium
Food safety management system with a suite of record keeping	✓	✓
Self-assessment tool to assist with implementation and auditing	✓	✓
Virtual live Induction into the package	✓	✓
Telephone and email support	✓	✓
Update memos and procedure updates	✓	✓
Training credits	x 3	x 5
Termly virtual meetings and reviews	✗	✓
Access to termly CPD webinars	✗	✓
2 x annual menu cycles with recipe cards	✗	✓
Recipe and menu guidance and advice on school food standards	✗	✓

## How do I get further information?

---

Please contact LBA Safety on 01376 402042 or email: SYCS@LBASafety.co.uk or LACA at admin@laca.co.uk