

The Courtyard Policy - For food made at home to be sold at The Courtyard

The Courtyard loves to support small local businesses by buying their produce to sell in our shop and cafe.

The following information is a set of requirements and recommendations which we need you to follow if you are planning on preparing food in your home to sell to us. We are really happy to support you in any way we can to help you meet these needs. It's all pretty simple and just aims to keep us both compliant with current food safety, law and traceability.

Required:

You will need to register your food business with your local authority. This can be done via an online registration form or by letter.

We need to see proof that your business is registered, so please forward to us a copy of proof of receipt of your application.

We need you to inform your self of the current legislation regarding food labelling, especially with regard to recognised allergens and nutritional content.

We prefer to sell products made mostly with organic whole food ingredients and free from artificial additives of any kind. We will ask to see a full list of ingredients of all products before agreeing to purchase them.

If, for any reason you substitute an ingredient in a product that we have already agreed to sell, you must let us know before delivery of that product, even if the substitution is a one off event.

Recommended:

We recommend that you attend a food hygiene course to bring you up to date with current good practice and food hygiene legislation, especially with regard to recognised allergens and labelling.

We look forward to doing business with you!