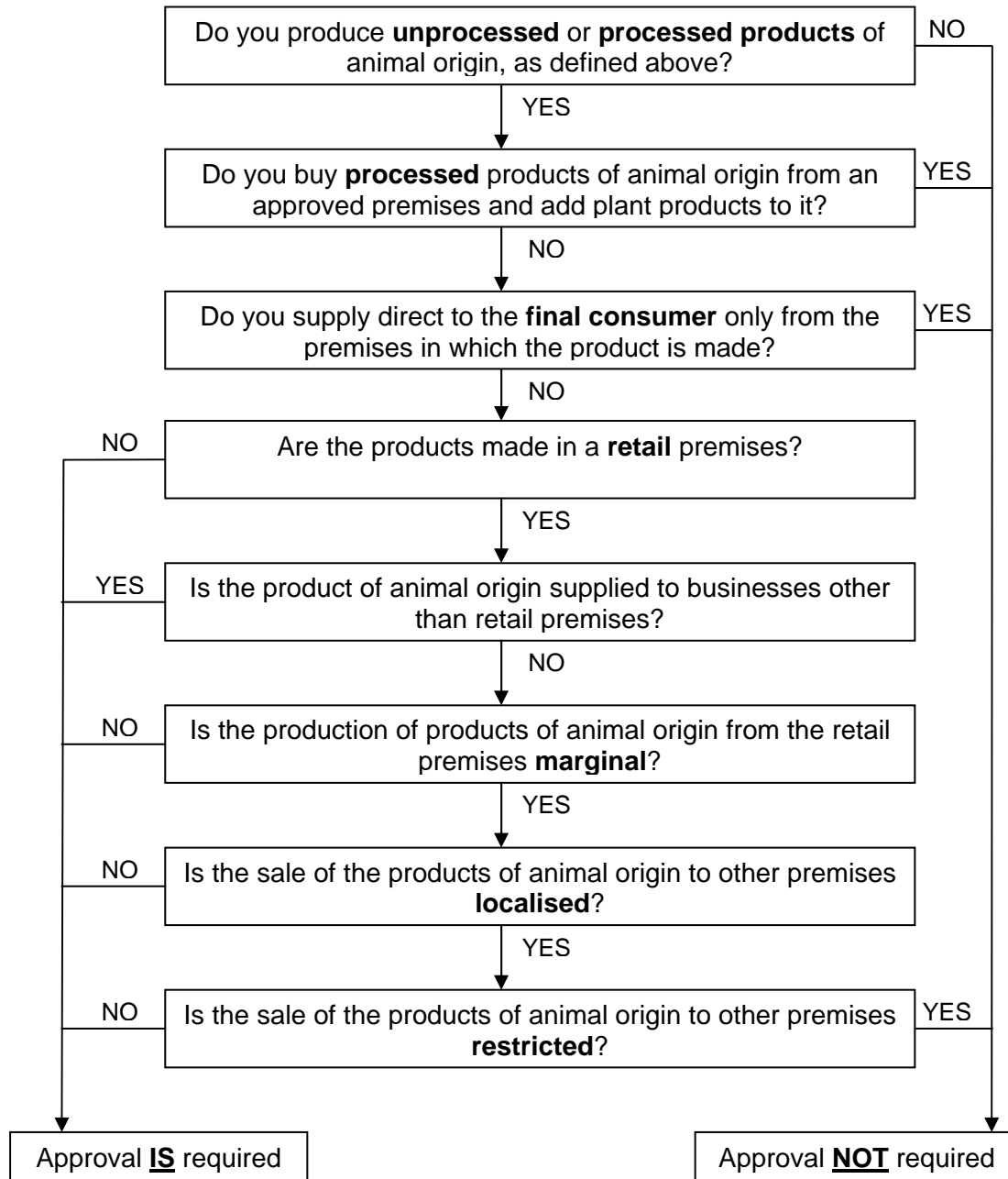


Does your business need approval under EU regulation 853/2004?



Definitions of terms used in flowchart

Unprocessed product: food that has not undergone processing. This includes products that have been divided, parted, severed, sliced, boned, minced, skinned, ground, cut, cleaned, trimmed, husked, milled, chilled, frozen, deep frozen or thawed.

Processed product: foodstuff resulting from the processing of unprocessed products.

Final consumer: the ultimate consumer who will not use the food as part of any food business operation or activity.

Retail premise: handling/processing food and its storage at the point of sale or delivery to the final consumer, including distribution terminals, catering operations, factory canteens, institutional catering, restaurants and other similar food service operations, shops, supermarket distribution centres and wholesale outlets.

Marginal: up to 1/4 of the business in terms of food produces.

Localised: within Norfolk and neighbouring counties.

Restricted: minimal in terms of types of products of establishments supplied.