

Safety and Hygiene

The Food Standards Agency carries out a range of work to make sure food is safe to eat, including funding research on chemical, microbiological and radiological safety, as well as food hygiene and allergy.

The details of our day-to-day work on safety and hygiene, including policy, business and our research programmes are set out below. A guide to the main general food law requirements, including the [provisions on food safety](#), is in the food industries section of this website.

For consumer advice on food allergy, hygiene tips on storing and preparing food at home, plus information about food poisoning, visit our eatwell website.