

HEALTH & SAFETY AND FOOD SAFETY

- Invicta Food Design confirms that they have and will maintain sufficient Public Liability Insurance for events of the nature of the booking.
- Invicta Food Design confirms that supervisors and managers present at events and in food preparation hold qualifications for food safety and hold Food Handlers Certificates.
- Invicta Food Designs' kitchen has been food registered with the local Environmental Health team who have awarded us a five star rating.
- Invicta Food Design follow strict HACCP guidelines for all food production, handling, storage and distribution of food for our clients and their guests. Our policy, based on these guidelines, restricts the service of foodstuffs to a maximum of four hours after being removed from refrigeration.
- Invicta Food Design advise that all food must be consumed after two hours of initial serving, therefore any food consumed after two or more hours of it first being served is at the clients discretion and therefore becomes their responsibility.