



Ministry
of Defence

JSP 456
Defence Catering Manual
Volume 3 – Defence Food Safety Management
Part 2: Guidance

Record of Amendments

Amendment	Date	Signature
001 – Chapter 2 (0202, 0213, 0214a)	14 January 2015	
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010 – Chapter 3 0321	10 May 2017	
011 – Chapter 5 Annex Review	12 June 2017	
012 – Chapter 3 Annex B Line C	24 Oct 2018	
013 - Chapter 3 0337 (i)	22 Aug 2019	

Foreword

1. JSP 456 Defence Catering Manual Part 2 Volume 3 provides guidance in accordance with the policy set out in Part 1.
2. Defence Logistics has endorsed the production of JSP 456 DCM Pt.2 Volume 3 – Defence Food Safety Management, to align the three Services food safety procedures.
3. This volume contains Tri-Service rules and regulations for the management and application of food safety procedures and processes and it is to be used as the authoritative document for all food safety related matters. The importance of food safety management must not be underestimated. The supply and production of safe food is fundamental to helping sustain British Armed Forces, wherever deployed, in support of Operational Capability and the moral component of fighting power.
4. This publication will be updated as necessary, particularly to reflect changes in UK food safety legislation and where sections are reproduced in single-Service instructions they are to be reproduced verbatim.

Preface

How to use this JSP

1. JSP 456 is designed to be used by Armed Forces' catering staff. This JSP contains the policy and direction on defence food safety management and guidance on the processes involved.
2. The JSP is structured in two parts:
 - a. Part 1- Directive, which provides the direction that must be followed in accordance with Statute, or Policy mandated by Defence or on Defence by Central Government.
 - b. Part 2 - Guidance, which provides the guidance and best practice that will assist the user to comply with the Directive(s) detailed in Part 1.

Further Advice and Feedback- Contacts

3. The owner of this JSP is Defence Logistics Policy. For further information on any aspect of this guide, or questions not answered within the subsequent sections, or to provide feedback on the content, contact:

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