Key changes that have been incorporated throughout this edition area as follows:

- Updates have been made to reflect the most recently available food poisoning statistics;
- Updates have been made to reflect the most recent food safety incidents/outbreaks;
- Updates have been made to reflect the latest causal factors for food poisoning;
- Pages 84-86 focusing on Allergenic Hazards and Control Measures has been rewritten;
- Updates have been made to the latest legislation information, including Food Information;
- Regulations 2014 and Food Safety and Hygiene (England) Regulations 2013;
- The recommended water temperature for handwashing has been changed from 35ºC-45ºC to 30ºC-40ºC; and
- The term *Streptococcus faecalis* has now been changed to *Enterococcus faecalis*. 

Date of update: 3rd August 2015