

Restaurants and Hotels Hoping to Benefit from the Olympics Need to Prepare Thoroughly

The London Olympics 2012 are being seen by many businesses as an opportunity, especially in the current economic climate and not only for those businesses based in the capital.

East Anglia, the West Country and Kent are just a few of the most obvious locations visitors to the capital may want to take in for their abundant history, attractive countryside, crafts and arts on offer as well as restaurants and hotels offering excellent regional and international food.

This all suggests opportunities not only for restaurants and hotels but also for conference centres and a key element will be the catering in these establishments.

The Health and Safety Executive has produced a document looking at the potential risks that host venues may need to take precautions against and the booklet of advice can be downloaded using this link:

<http://www.hse.gov.uk/research/rrpdf/rr811.pdf>

HSE advice is that preparation should be meticulous and food safety monitoring should be enhanced both before and during major sporting events.

Cleanliness is plainly a major part in preparation and one obvious step for those facilities hoping to benefit from the arrival of Olympic visitors to take is to have thorough kitchen deep cleaning carried out.

To be prepared to take advantage of the Olympic opportunity contact us:

Information courtesy of



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