

Insurance

Generally insurance requirements will fall into 3 different areas - Public Liability, Employers' Liability and Product Liability. This sheet contains information taken from the Association of British Insurers, and will review the different types of insurance to help determine what cover you may need when running a community catering operation or working with volunteers.

Public liability

Public liability insurance covers the cost of claims made by members of the public for incidents that occur in connection with your business activities. Public liability insurance also covers the cost of compensation for: personal injuries, loss of or damage to property and death.

Policies vary from insurer to insurer, but most public liability policies cover you for: incidents that occur on your business premises, incidents that take place off-site, at events or activities organised by your company. If you have visitors to your premises, attend or hold events you may require public liability insurance.

Employers' liability

Employers' liability insurance covers the cost of compensating employees who are injured at or become ill through work.

Do I need it?

If you are an employer you are legally obliged to have employers' liability insurance and you can be fined if you do not have appropriate insurance. Employers' liability insurance usually covers the cost of compensation and any associated legal fees. Even if you have workers who are part-time, students, or temporary contract workers, employers liability insurance is still required. Volunteers can of course bring a claim against your organisations too so take advice on what and who your insurance covers. Up to date employers' liability insurance certificates are required to be displayed in all workplaces.

Product liability

Product liability insurance covers you if someone falls ill from a product you have made and they make a claim against you. This could include but is not limited to someone having an allergic reaction or getting food poisoning from a food you have supplied them. If you are giving away a food product or selling one, then product liability should be considered essential. It should be noted that as a supplier, the insurance companies will expect appropriate diligence in accepting product liability claims and those operating food businesses are expected to follow reasonable controls applied to their business.

Contents insurance

If you are hiring a premises, or are mobile, you may also want to insure your equipment for accidental damage or theft. Insurance companies will want to make sure that you have carried out all due diligence in your operations before paying out on a claim and that you are running a legal and safe organisation. So, ensure that before starting your business, you know what your obligations are and have researched and risk assessed the operations and requirements of your business.

Links

Association of British Insurers: <https://www.abi.org.uk/about-the-abi/about-us/>

