

Food Safety Retail Level 2

Course Duration:

2.5 Hours

Target Audience:

- ◇ Anyone involved in the food industry

Course Delivery:

- ◇ In Groups
- ◇ Online

Group Learner Ltd
19 - 20 The Triangle
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Overview

New legislation was introduced into the UK in 2006 which facilitated a revision of how food safety training was undertaken. The old basic Food Hygiene course was joined with the new HACCP regulations, and renamed Food Safety Training Level 2 for Retail. The same route was followed for the Catering and Manufacturing courses.

Course Content

This handling level course is divided into five lessons;

- ◇ Individual Responsibility for Food Safety
- ◇ The Importance of Personal Hygiene
- ◇ How to keep the working area clean and hygienic
- ◇ How to Receive & Store Food Safety
- ◇ Types, sources, vehicles and routes of contamination

Lesson 1: Individual Responsibility for Food Safety

- ◇ The importance of food safety
- ◇ Food safety management procedures
- ◇ The principal causes of food borne illness
- ◇ The principal symptoms of food borne illness
- ◇ How food borne illness affects consumers and retailers
- ◇ How poor safety practices affect food retailers
- ◇ Food safety procedures in retail stores
- ◇ Preventing food borne illness
- ◇ Food hazards
- ◇ The four c's
- ◇ Record keeping
- ◇ Due diligence
- ◇ Reporting procedures
- ◇ Legal responsibilities
- ◇ The food business, the responsibilities of the managers
- ◇ Penalties applicable to poor food handlers
- ◇ Enforcement officers
- ◇ Enforcement powers

Lesson 2: The Importance of Personal Hygiene

- ◇ The principal food safety hazards on the human body
- ◇ Basic rules regarding personal hygiene
- ◇ Appropriate protective clothing
- ◇ When to change protective clothing
- ◇ Effective personal hygiene practices
- ◇ Hair covering
- ◇ Food hazards caused by jewellery
- ◇ Effective hand washing practices
- ◇ When hands must be washed
- ◇ Hand washing facilities
- ◇ Illness reporting
- ◇ Illness carriers
- ◇ Food handlers suffering illness and skin disorders
- ◇ The importance of wound dressings
- ◇ Correct wound dressings



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Lesson 3: How to keep the working area clean and hygienic

- ◇ The function of cleaning chemicals
- ◇ Why clean?
- ◇ Cleaning equipment
- ◇ The function of disinfectants
- ◇ Cleaning procedures for premises
- ◇ The cleaning routine
- ◇ Equipment and utensils
- ◇ Appropriate cleaning materials
- ◇ Cleaning frequency
- ◇ Clean as you go
- ◇ Suitable cleaning cloths and equipment
- ◇ Safe use of cleaning chemicals
- ◇ Storage of cleaning chemicals
- ◇ Potential chemical hazards
- ◇ Surfaces and equipment
- ◇ Hazards associated with poor maintenance
- ◇ Hazards associated with poor fittings and fixtures
- ◇ Waste disposal
- ◇ Internal and external storage of waste
- ◇ Frequency of waste disposal
- ◇ Cleaning and location of bins
- ◇ Pest control; pests and food hazards
- ◇ Conditions favourable to attracting pests
- ◇ Signs of pest infection
- ◇ Contamination by pests
- ◇ The main methods for preventing infestation
- ◇ Removal of pests
- ◇ Pest control within food premises

Lesson 4: How to receive and store food safely

- ◇ "Use by" and "best before" markings
- ◇ The importance of stock rotation
- ◇ FIFO rules
- ◇ Storage of canned foods
- ◇ The importance of clean and hygienic storage areas
- ◇ Temperature controlled food storage
- ◇ Critical temperatures
- ◇ Storage under chilled and frozen conditions
- ◇ Temperature ranges
- ◇ Checking temperatures
- ◇ Storage under chilled and frozen conditions
- ◇ Temperature ranges
- ◇ Checking temperatures
- ◇ Storage of food at ambient temperatures
- ◇ Food safety hazards; microbiological
- ◇ Physical contaminants
- ◇ Allergens
- ◇ Reporting food spoilage

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Lesson 4 : Contin...

- ◇ Possible consequences of each type of hazard; microbiological, chemical and Physical
- ◇ The basic conditions for the growth, survival and death of micro-organisms
- ◇ The role of micro-organisms in food poisoning
- ◇ Bacterial spores and toxins
- ◇ Food spoilage
- ◇ Reporting Food Spoilage

Lesson 5 : Types, sources, vehicles and routes of contamination

- ◇ Contamination and cross-contamination
- ◇ Sources of food poisoning bacteria
- ◇ Contamination vehicles
- ◇ Hard contact surfaces
- ◇ Other vehicles of contamination
- ◇ Food packaging and liquid waste
- ◇ Raw foods and contamination
- ◇ Chemical contamination
- ◇ Food contact surfaces
- ◇ Separation of finished products
- ◇ The importance of high food handling standards
- ◇ HACCP and HACCP based food safety systems
- ◇ Controlling hazards
- ◇ The meaning of "CCP"
- ◇ The meaning of "critical limit"
- ◇ Monitoring activities and actions
- ◇ The importance of accurate records
- ◇ Temperature control
- ◇ Heat treatment of micro-organisms and toxins
- ◇ Heat treatment of spore forming bacteria
- ◇ The causes of food spoilage

Examination

The examination follows industry standards. Users are given a 30 multi-choice question range from a knowledge bank of 90 questions. The user must ensure that they get 20 correct answers in order to obtain a certificate (67%). General certificates can be received electronically in real time or accredited certificates can be received within 12/24 hours of completing this course.

Who is this Course Intended for?

This Food Safety Retail course is ideal for any individuals or groups employed in any retailing environment including small & large food shops, wholesalers, supermarkets, kiosks and petrol stations.

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