

# FOOD CONTROL

## ADVICE ON LEGAL REQUIREMENTS FOR TRAINING FOOD HANDLERS

Food business operators have a duty to ensure that: -

*Those responsible for the hazard analysis, food safety management system or HACCP have received adequate training in HACCP principles.*

In practice this will mean that at least one person in the business will need to have received some further training to enable them to develop the food safety management system (HACCP). The training courses that will satisfy this requirement include:

- CIEH level 3 award in food safety management systems.
- Intermediate food hygiene certificate.
- Advanced food hygiene certificate.

*“Food business operators shall ensure that food handlers engaged in the food business are supervised and instructed and/or trained in food hygiene matters commensurate with their work activities.”*

- This legal requirement applies to all food businesses.
- It is the responsibility of the food business operator to determine the level of supervision; instruction or training required by the food handlers they employ.
- Regard should be given to the nature of the business and what each food handler actually does within the food business.
- Training needs should be assessed as part of the Hazard Analysis System (required by Article 5).
- Due consideration should also be given to relevant Industry Guides to Hygiene Practice and any guidance produced by specific sectors of the food industry.
- It is recommended that a business keeps records of the training which employees have undertaken.

### Who is a Food Handler?

No definition of a food handler exists in the legislation. For the purpose of this guide the definition used in the Industry Guide to Good Hygiene Practice Catering Guide is used. A food handler is:-

*“Any person involved in a food business who handles or prepares food whether open (unwrapped) or packaged.” [Food includes ice and drinks]*

This includes shop assistants, catering staff, bar staff, volunteers and temporary staff.

### **FOOD HYGIENE TRAINING**

There are three grades to training. The grade needed depends on the food handling responsibilities of the staff or their role in the business.

#### **Grade 1. The Essentials of Food Hygiene**

Applies to all food handlers and should be given **before** they start work for the first time. This information can be in the form of verbal or written instructions.

It is good practice for all other staff employed in the business to receive similar instructions. Visitors to the food business should also be instructed on those rules which relate to personal hygiene.

The Essentials of Food Hygiene are:

- Keep yourself clean and wear clean clothing.
- Always wash your hands thoroughly before handling food and after using the toilet or handling raw foods or waste.

- Tell your supervisor, before commencing work, of any skin, nose, throat, stomach or bowel trouble.
- Ensure cuts and sores are covered with a waterproof, high visibility dressing.
- Avoid unnecessary handling of food and never cough or sneeze over food.
- Do not smoke or eat in a food room.
- If you see something wrong – tell a supervisor.
- Do not prepare food too far in advance of service.
- Keep food covered.
- Keep perishable food either piping hot or refrigerated.
- Keep the preparation of raw and cooked food strictly separate.
- When reheating food, ensure it gets piping hot.
- Clean as you go. Keep all equipment and surfaces clean.
- Follow any food safety instructions either on food packaging or from your supervisor

### **Grade 2. Hygiene Awareness Instruction**

This training should be given **before** starting work or within 4 weeks of appointment.

Applies to staff who serve food and drinks but who are not directly involved in the preparation and personal handling of high-risk open food e.g. waiters/waitresses, storemen, cellarmen, counter staff, delivery staff.

The overall aim is to develop knowledge of the basic principles of food hygiene.

Staff must be told how to do their job hygienically and also be instructed on any control or monitoring points which form part of the business' Hazard Analysis (see leaflet Hazard Analysis Requirement. Advice on Compliance).

The topics covered should be appropriate to the job of the individual and may include:-

- The importance the business gives to food hygiene.
- Bacteria and their potential to cause serious illness.
- Personal health and hygiene – need for high standards, reporting illness.
- Cross contamination – causes, prevention, rules on smoking.
- Waste disposal, cleaning and disinfection – materials, methods and storage.
- Foreign body contamination.

### **Grade 3. Formal Training Courses**

Formal Training applies to food handlers who prepare and handle ready to eat foods. The level of training depends on the responsibility of the food handler.

Level 2 This training should be completed by staff within 3 months of appointment or as soon as possible afterwards  
Foundation Food Hygiene Certificate – course approx. 6 hours duration  
Hygiene awareness instruction should be given until training is provided.

Level 3 For staff in supervisory role.  
To be undertaken within 12 months of appointment.  
Intermediate Certificate – course approx. 12-24 hours duration.

### **Or Award in Implementing Food Safety Management Procedures**

Level 4 Required as career and management responsibilities progress.  
To be undertaken within 12 months of appointment.  
Advanced Certificate – course approx. 12-40 hours duration.

**Only the Courts can determine the law, this leaflet is intended as a guide only.**

Local organisations offering food hygiene training include: -

Blackpool Council Enforcement and Quality Standards 125 Albert Road Blackpool FY1 4PW	Gareth Shaw Tel: 01253 478315
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Blackpool Council Training & Development Unit Progress House Clifton Road Blackpool FY4 4US	Claire Harrop Tel: 01253 476533
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Blackpool and Fylde College Ashfield Road Bispham	Admissions Tel: 01253 352352
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Blackburn College Fielden Street Blackburn BB1 8NW	Commercial Team Tel: 01254 292500
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Preston College St Vincents Road Fulwood Preston PR2 8UR	Course Enquiries Tel: 01772 225522
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Information on food hygiene may be obtained from the following organisations: -

Chartered Institute of Environmental Health (CIEH)	020 7827 5846
Royal Institute of Public Health and Hygiene	020 7580 2731
The Royal Society of Health	020 7639 0121
The Society of Food Hygiene Technology	01590 671979

The directory of Food Safety Training Providers is available at [www.foodsafetytrainers.co.uk](http://www.foodsafetytrainers.co.uk)