Food Hygiene & Safety - Level 3

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Course Sample
Certificate in Food Hygiene & Safety – Level 3

PROGRAMME

Learner Name: ...........................................................................................................
Company: ...................................................................................................................
Tutor/Mentor: ...........................................................................................................
Start Date: ...............................................................................................................
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Module 1: Legislation

Module 2: Food Poisoning

Module 3: Contamination, Cleaning, Personal Hygiene, Temperature Control and Waste

Module 4: Food Safety Management Systems (FSMS) and Workplace Design

Module 5: Food Delivery, Storage, Spoilage and Preservation

Module 6: Food Hygiene Training

Module 7: Ethical Food Practices

Glossary of useful terms

Summary of European Food Law
Module 1: Legislation

On completion of this module you will understand:

- The links between UK and European Food Safety legislation which ensure compliance in a food business
- Legislation which relates to food premises
- Where further guidance is available
- The role and powers of Regulatory Officers in ensuring food safety
- The concept of Due Diligence
- The penalties and costs of non-compliance with food safety legislation

Introduction

The production of safe food is vital for consumers and food businesses alike. Consumers must have confidence that the food they buy and eat will:

- Be what they expect
- Do them no harm
- Be protected from fraudulent or adulterated products.

Food safety legislation can impact on everyone nationally and internationally. It is particularly relevant to food businesses and their staff, whether they are working in production, processing, storage, distribution or sale of food, no matter how big or small the business. Food law also applies to non-profit making businesses.

The legislation for foodstuffs is complex. It includes European law and National law (England, Scotland, Wales and Northern Ireland). The purpose of all food legislation is to protect human health and provide assurance to consumers that the food they eat is safe.

Food law covers food throughout its life cycle. This is often said to be from “Farm to Fork”. Legislation incorporates:

- Food standards
- Food composition
- Food safety and hygiene.

Food law is classed as criminal law. Criminal law is dealt with by the criminal courts, e.g. Magistrates and Crown courts in England and Wales, and Sheriff Courts in Scotland. Evidence for criminal cases must be ‘beyond all reasonable doubt’. There is a ‘Due Diligence’ defence for those suspected of breaking the law (see detail later in this module).

The Role of the Food Standards Agency [The Agency]

The Food Standards Agency (FSA) has overall responsibility for the enforcement of food safety and food hygiene law across the UK. The role of the FSA is to ensure that food and feed law is consistently applied across the entire food chain, from primary production to the final product.
The FSA came into existence in April 2000. It is a non-ministerial government department set up under the Food Standards Act 1999. It works with local authorities to enforce food safety law. FSA staff also work in UK meat plants to check that legal standards are being met.

The FSA also:

- Run consumer campaigns on food safety
- Issues alerts where food may be unsafe due to physical or microbiological contamination or undeclared allergens
- Operates the national Food Hygiene Rating Scheme to provide consumers with information on hygiene standards found at food premises (except manufacturing premises).

**United Kingdom Legislation - Acts and Regulations**

UK legislation is divided into two types:

**Primary Legislation**
An Act is classed as primary legislation e.g. The Food Safety Act 1990, The Health and Safety at Work Act 1974, The Environmental Protection Act 1990. An Act can only be passed by Parliament. Acts create a new law, or change an existing law, and provide information on how a law must be followed. It can take several years to introduce and pass an Act as all such legislation needs to go through a consultation process.

**Secondary Legislation**
Regulations are classed as secondary or subordinate legislation. Examples include: Statutory Instruments (SI) such as The Food Safety and Hygiene (England) Regulations 2013 SI No 2996. Regulations develop the general principles that are required by the Act.

**European Union Legislation**
The European Community (now the European Union) has been in existence since 1957. The United Kingdom joined the Community on 1 January 1973. There are currently 28 member states of the European Union (newest member - Croatia 2013).

The structure of the EU is made up of various bodies including a Council of Heads of State and Foreign Ministers which meets twice a year, and a Parliament. Day to day running of the EU is done by the European Commission which supervises the application and enforcement of policy and legislation by member states.

European law is comprised of Treaties, Regulations and Directives which impact on the national laws of member states. Where European law exists on a particular subject it can override national law (in the UK this includes Acts of Parliament).
The **Primary Sources** of European Law are Treaties, which form the basis of the European Union (EU). **Secondary sources** of law are made under the terms of the Treaties and comprise:

- **Regulations**: these are binding and directly apply to all member states. This means they do not have to be implemented by any national legislation e.g. Regulation 852/2004.

- **Directives**: these require member states to change their national laws within a time period in order to meet the requirements of the directive.

- **Decisions**: are binding for the parties to whom they are addressed, whether it be a member state or an individual.

The EU Commission may take action if a member state:

- Fails to incorporate its Directives into National law and to report / communicate to the Commission what measures it has taken

- Is suspected of breaching European Union law.

If an infringement is found and not resolved, the European Commission can open formal action proceedings and eventually refer the member state to the European Court of Justice.

**Enforcement in the UK**

Enforcement of food hygiene and safety law is mainly carried out by Environmental Health Practitioners (EHP’s) and Trading Standards Officers (TSO) employed by a Local Authority. There are over four hundred Local Authorities in the UK. The EHP has wide experience and can be an Environmental Health Officer or a Food Safety Officer with specialist food qualifications.

The term commonly used is Environmental Health Officer (EHO).

Authorised officers are employed to carry out a wide range of food hygiene and food safety controls:

- Routine food hygiene inspections

- Investigate complaints and infectious diseases

- Sample Food Products

- Give advice/assistance and, in some cases, training.
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Activities Workbook

Student Name: .................................................................
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ACTIVITIES & SELF-ASSESSMENT EXERCISES

The purpose of the following exercises is to enable you to identify what you have learned from reading your programme. The exercises will assist you when you are ready to complete your final examination.

Try to answer each question thoroughly and only include relevant information in the answers. You may find it helpful to jot down your answers first in the ‘notes’ pages throughout your workbook. You can then summarise your information to contain only the main points, before writing your answers. Write your answers neatly in your workbook. If you have any difficulty finding answers to any of the questions, you must always ask for support.

If you require additional space to write down your answers add loose pages to the workbook, making sure that they are securely attached and cannot get lost. When you have completed each module, tear out the relevant sheets, staple them together and submit them to your tutor by the method agreed. Please remember to insert your name on each sheet of paper. Use the grid below (using a tick) to record the fact that you have submitted work to the tutor and that you have received it back with feedback.

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Product Code: NCCW070

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V1.0116 issue January 2016
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**Module 1 Legislation**

**Activity 1**

You are opening a new food/catering business. Who would you inform first?

(a) Your accountant in regard to your profits

(b) The local Cash and Carry for your food ingredients

(c) Your District Environmental Health Department for Food Registration

**Answer:** __________________________________________________________

**Activity 2**

Look at the Enforcement pictogram. What action could be taken if you were an officer inspecting a premises that was deemed an **imminent risk**?
Activity 3

During an inspection of the business you work in, the EHO advised that a number of improvements were necessary. The EHO serves notices on you for:

- The provision of a hand wash basin in the food preparation area
- A Food Safety Management System

3a) Describe a Food Safety Management System