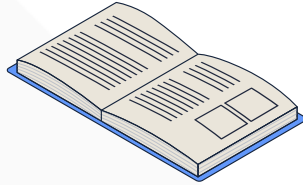


Level 1 Food Hygiene and Safety

Module 1: Your Responsibilities for Food Hygiene and Safety

Learning outcomes

- Recognise the consequences of poor food hygiene and safety.
- Explain your own and others' responsibilities for food hygiene and safety.



Key terminology

HACCP stands for 'Hazard Analysis and Critical Control Points' and is an internationally recognised food safety management system that is based on seven key principles.

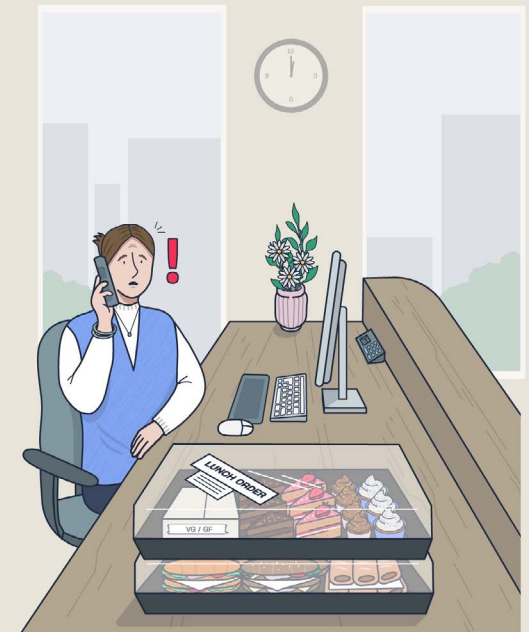


Roles and responsibilities

Remember, it's up to your employer to ensure your workplace complies with food safety legislation, but it's your responsibility to follow the food hygiene and safety practices that are detailed in the law.

Some of your key responsibilities include:

- Following all food safety procedures put in place by your employer.
- Keep your workplace clean and follow good housekeeping practices.
- Keep yourself clean and hygienic by washing your hands often and wearing protective clothing when required.
- Check deliveries carefully and report it to your line manager if there's a problem.
- Dispose of waste safely and hygienically.
- Report any illness or injury to your line manager.
- Inform your line manager of anything you identify in the workplace that could affect food safety.
- Complete all training that's given to you.



Level 1 Food Hygiene and Safety

Module 1: Your Responsibilities for Food Hygiene and Safety

HACCP

The primary aim of a HACCP system is to successfully manage food safety hazards, which can be anything that makes food unsafe for someone to eat.

There are seven principles of HACCP, and to ensure food safety, each of these principles must be followed, monitored and reviewed regularly.

These are:

Principle 1: Conduct a hazard analysis.

Principle 2: Determine the Critical Control Points (CCP).

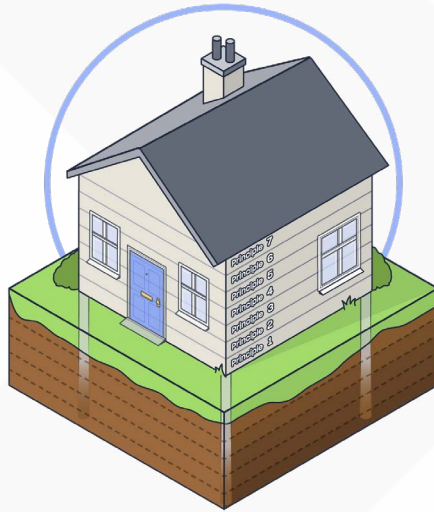
Principle 3: Establish critical limits.

Principle 4: Establish a system to monitor control of the CCP.

Principle 5: Establish corrective action.

Principle 6: Establish procedures for verification to confirm the system is working.

Principle 7: Establish documentation.



While it's usually your employer's duty to implement the HACCP system, everyone within a food business is responsible for maintaining it.

Environmental Health Officers (EHOs)

The Food Standards Agency and Food Standards Scotland, alongside local councils, are responsible for protecting the public from risks that may arise due to the consumption of certain food.

EHOs also carry out unannounced inspections of food businesses and issue a grade under the FSA's Food Hygiene Rating Scheme (FHRS) after assessing how well a business complies with food safety law. The FHRS operates in England, Wales and Northern Ireland. Scotland has a similar system called the Food Hygiene Information Scheme.

Food hygiene ratings are between 0-5, with compliant ratings being between 3-5 and non-compliant being between 0-2.

These ratings are based on the following criteria:

- Hygienic food handling.
- The physical condition of the premises and facilities.
- Food safety management.

Legal notices

Enforcement officers also have the authority to serve legal notices if they detect poor food hygiene and safety. These include:

- **Hygiene improvement notices.** These can be given to any business that fails to comply with food safety laws.
- **Hygiene emergency prohibition notices.** These may require the immediate closure of the whole or part of the premises.
- **Remedial action notices (RAN).** In Scotland, Wales or Northern Ireland, a local council inspector can also serve a RAN. This prohibits the use of any equipment or part of the business, imposes conditions on the food process and requires the rate of operation to be reduced or stopped entirely.