

Maximise Your Food Hygiene Rating

Course Content Overview



Maximise Your Food Hygiene Rating - Course Content Overview

This course is aimed at food managers and supervisors who want to understand more about the food hygiene rating scheme or who want to improve their rating score. The course contains lots of useful links to Food Standards Agency guides and checklists. It focuses on the local authority food hygiene inspection and the assumption is that learners will already have the appropriate level of Food Safety & Hygiene training for their role.

Content

Module 1 - What is the Food Hygiene Rating system?

How does it work?,
What is the rating scale?,
Who decides the rating?,
Which types of business receive ratings?,
What does the food safety officer look for?,
How often are inspections carried out?,
Can I appeal the decision?,
What does the law say?



Module 2 - Food Handling

Cooking,
High risk foods,
Chilling,
Reheating,
Chilled Display,
Defrosting,
Freezing,
Separating foods,
Storage

Module 3 - The Physical Environment

Cleanliness,
Personal Hygiene,
Lighting & Ventilation,
Pest Control,
Food equipment,
Microbiological, physical, chemical & allergenic hazards



Module 4 - Business Processes

HACCP,

Staff training,

Cleaning schedule,

Supplier data,

Storage & stock control,

Traceability,

Food allergen table,

Visitors,

Complaints