

Level 3 Award in Implementing Food Safety Management Procedures



Chartered
Institute of
Environmental
Health

Syllabus

A INTRODUCTION

Candidates should understand the need for food businesses to adopt a food safety management system based on Codex principles and be able to:

- i State the benefits of a food management system in a food business.
- ii Explain the responsibilities of management in respect of the legal requirement to maintain a food safety management system.
- iii Explain the consequences of failing to comply with legislation.
- iv Define the terms 'hazard', 'risk' and 'control'.

B POLICIES, CONTROLS AND STANDARDS

Candidates should understand the various controls that need to be put into place to protect the safety of food and be able to:

- i Explain the importance of supervision and instruction and/or training for all food handlers.
- ii Explain the importance of a good personal hygiene policy.
- iii Explain the requirement of a maintenance programme for the premises and the equipment therein.
- iv Describe the difference between general cleaning and specific high-priority cleaning.
- v Explain why suppliers should be quality assured and how this can be accomplished.

- vi Describe correct storage conditions and stock control procedures.
- vii Explain how a pest control policy can assist in the prevention of food contamination.

C CODEX PRINCIPLES OF HACCP

Candidates should understand the seven basic principles of the HACCP system and how these can be equated to a food safety management system for a catering enterprise and be able to:

- i Conduct a hazard analysis.
- ii Determine critical control points.
- iii Establish critical limit(s).
- iv Establish a system to monitor control of the critical control points.
- v Establish the corrective action to be taken when monitoring indicates that a particular critical control point is not under control.
- vi Establish procedures for verification to confirm that the HACCP system is working effectively.
- vii Establish documentation concerning all procedures and records appropriate to these principles and their application.

D FOOD SAFETY MANAGEMENT TOOLS (ENGLAND SFBB)

Candidates should understand how a tool, such as Safer Food, Better Business, can assist in implementing the HACCP requirements of a food safety management system and be able to:

- i Explain safe methods of cooking, chilling and cleaning.
- ii Adapt and develop safe methods to suit specific business needs.
- iii Explain how safe methods can be verified.
- iv Describe the concept of 'management by exception'.
- v Explain the opening and closing checks that staff should carry out in maintaining a safe environment for food preparation.
- vi Identify methods of documenting and reviewing a food safety management system.
- vii Explain how to communicate the information recorded in the food safety management system to fellow food handlers.

CONTACT US

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