

Trained on improving food hygiene

Whether you are a 'one-man band', or employ a large team, it can be difficult to decide what level of training in food safety you and/or your staff need.

The Food Safety (General Food Hygiene) Regulations 1995 state that "The proprietor of a food business 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".

But what does this mean in practice? Contrary to common belief, it does not mean that all food handlers must have a certificate, but you must ensure that all food handlers are competent to handle food safely. This may be achieved with a combination of formal training leading to certification, on-the-job training, instruction and supervision. However you decide to comply with the training requirement in your business, it is worth keeping some records of staff training to help demonstrate that you have complied with the law.

If you are the only food handler in your business it is likely that you will need to undertake formal training to at least Basic/Foundation level. These courses, which require approximately 6 hours training, are run at a variety of venues across Suffolk. At Babergh District Council we run regular courses leading to the Chartered Institute of

Environmental Health Foundation Certificate in Food Hygiene (formally known as the Basic Food Hygiene Certificate). We can also advise you if you are considering extending your knowledge further by taking the Intermediate or Advanced Certificates, which are suitable for managers and supervisors of food business, for example Head Chefs.



Babergh offers training to help your business stay within the Law

Babergh can provide you with:

- a list of local food hygiene training providers
- information on courses run by Babergh
- more information about all aspects of hygiene training.

For further advice contact: Emma Richbell, Technical Officer (01473) 825703 or emma.richbell@babergh.gov.uk

FoodWWise

Babergh's website contains a great deal of really useful up-to-date information on food handling and preparation. You can visit our website at www.babergh.gov.uk. Once there, go to the Site Map and click on Food Safety for:



- Information on food hygiene inspections, food sampling, complaints, food poisoning, training
- Our food safety enforcement policy and service plan
- Guidance on Farmers' Markets

Would you like to see anything else on our food safety webpages? Let us know!

Industry Guides

Chadwick House Publishing has produced a number of Industry Guides to Good Hygiene Practice for many sectors of the food industry. To date, guides are available for Baking, Butchers, Catering, Flour Milling, Fresh Produce, Markets and Fairs, Retail, Vending, and Wholesale. Priced at between £2.50 and £3.60, the guides contain a breakdown of the food safety regulations relevant to that sector along with guidance on how to comply with the regulations and advice on good practice.



Essential reading - the Industry Guides to Good Hygiene Practice

For further information telephone Chadwick House Publishing on 020 7827 5882, email publications@chgl.com or visit the website at www.cieh.org