



BULLSEYE

FOOD

MARKETING

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Course: HACCP Food Safety Training – Primary Food Hygiene

Duration:

1 day

Who Should Attend:

Personnel at all levels who are involved in the preparation, handling, storage and/or service of food

Description:

There is a legal requirement (Regulation (EC) 852/2004) that all food handlers undertake food safety training commensurate to their duties.

This one-day HACCP food safety course (*Primary Food Hygiene*) expands participants' knowledge of food hygiene by helping them to develop effective food safety management systems.

Attendees will be provided with crucial guidance on how to implement and manage appropriate procedures in accordance with current Irish and EU legislation.

Our training syllabus takes into account all of the recent changes and requirements in Food Safety legislation and standards, putting particular emphasis on requirements specified under [Regulation \(EC\) 852/2004 \(Hygiene of Foodstuffs\)](#).

Covering a broad range of subjects, the course includes an overview of basic microbiology, food contamination, food safety law, personal hygiene, cleaning procedures and *Hazard Analysis Critical Control Points*.

Course outline:

Session 1 - Introduction to food safety: Defining the terms 'food safety' and 'food poisoning'

- What conditions allow bacteria to grow and become a hazard?
- How to stop the growth of bacteria
- What are 'food safety management systems'?

Session 2 – Food Contamination: Identifying sources of bacteria and how they are introduced into the food chain.

- Differentiate between low-risk and high-risk foods.
- What is 'cross contamination' and how does it occur?
- Common food poisoning bacteria

Session 3 – Food Delivery & Storage

- Identify the correct procedures to ensure food safety during storage
- Identify the correct procedures in checking and receiving food deliveries
- Food areas and potential hazards and controls associated with each food area.
- The importance of supplier control, delivery and storage supply

Session 4 – Food Preparation, Cooking and Service

- How to defrost frozen food properly and safely
- How to prevent contamination of food during preparation, cooking and service
- How to freeze foods safely

Session 5 – Personal Hygiene

- Identifying the importance of personal hygiene in the workplace
- Recognising good hygiene practices
- How poor personal hygiene practices can cause contamination of food

Session 6 – Layout and Design of a Food Premises / Pest control Procedures

- Identifying the requirements relating to the design and layout of a food premises
- Identifying preventative and control measures for food pests.

Session 7 – Cleaning

- The importance of cleaning
- Identify cleaning chemicals and their uses
- Cleaning methods

Session 8 – An Introduction to Food Safety Management System, HACCP

- An explanation of the term 'Food Safety Management Systems' i.e. HACCP
- Why Food Safety Management Systems are important in a food business
- Identifying the role of the Environmental Health Officer in monitoring food safety in food premises.
