



Food Safety Foundation Session 1 – Study and Learn Notes Powerpoint Slides 1-29

Session 1 Learning Objectives:

- Define the key terms for food safety.
- State the consequences of poor standards of food safety.
- Describe the groups of people most at risk from food-borne illness.
- Outline, in general terms, the requirements of legislation for food business operators and food handlers.
- Outline the role and powers of enforcement officers and local authorities to control food that is unsafe.
- State the possible consequences of non-compliance with food safety legislation.
- Explain what is meant by due diligence.
- State the importance of food safety training.

1. Define the following terms in one sentence: Please use information in slides 1-9

Food Safety is

Food poisoning is

A hazard is

Contamination is

2. What are the 4 main sources of contaminants? See slide 5

- a) _____
- b) _____
- c) _____
- d) _____

3. HACCP is (please underline the best definition below)

A **hazard** is anything with the potential to cause harm to the consumer, whether through injury or ill health.

A **hazard** is related to some things that can cause harm to those that eat food whether through carelessness or poor practice.

A **risk** is the likelihood that a hazard will cause harm. The level of risk can be decided by looking at how likely it is that a hazard will occur and the potential severity of the harm it could cause.

A **risk** is the potential for a hazard to cause harm. The level of risk can be decided by looking if the hazard sometimes happens and then deciding how to prevent it the harm it causes.

A **control measure** is an item, action or procedure designed either to prevent or remove a hazard or to reduce the risk of it causing harm to an acceptable level

A **control measure** is a step you take to prevent something from happening or minimise the level of harm.

Food poisoning: illness caused by bacteria multiplying in or on food that is then eaten.

Food poisoning: illness caused by eating food which has germs on it.

5. From the following list please circle the names of groups that are especially at risk from food poisoning: See slide 16

those aged 60+ babies and very young children

working age adults

those aged 50+

pregnant women and nursing mothers

Children 5-18 years old people with a weakened immune system

those with a serious or chronic illness or disease

Young adults

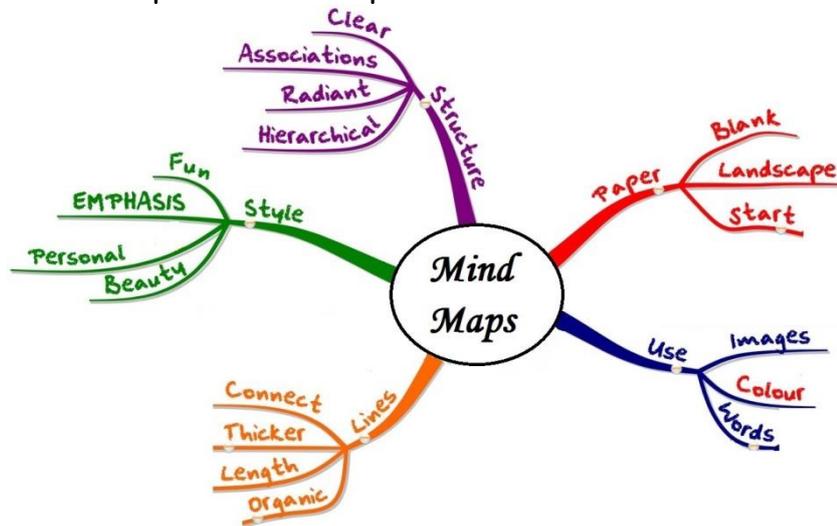
6. Complete the phrases below with the words from the following list which relate to the responsibilities of Food Operators (see slides 17 - 19):

local authority, contamination, hand-washing facilities, trained, enforcement, control, food safety management, operate.

- implement and maintain a _____ system based on HACCP principles
- register the business with the _____
- design, equip and _____ the food premises in ways that comply with the law and prevent/reduce the risk of _____
- provide adequate toilets, _____, protective clothing and (where appropriate) changing facilities for staff
- ensure staff are appropriately _____ and/or supervised
- cooperate with _____ authorities
- maintain records of food safety _____ activities (e.g. temperature controls, cleaning and training)

7. For the slides on (20) *Responsibilities of Food Safety Handlers* and (21) *Reporting Food Safety Hazards* draw two mind maps to capture the main content.

See example of mind map below:

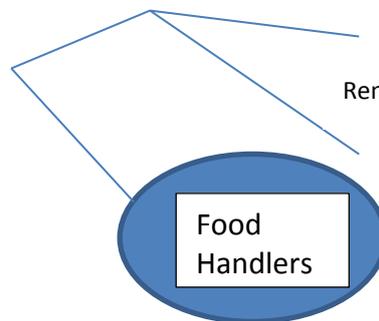


Mind Map 1 - Responsibilities of Food Safety Handlers

Hygienic and clean workplace

Prevent food contamination

Remove anything that causes harm



Mind Map 2 - Reporting Food Safety Hazards

8. Using slide 22 which covers the *General* role of Enforcement Officers summarise the 4 main points of the slides in 4 sets of key words below:

1. Provide _____

2. Inspect _____

3. Investigate _____

4. Enforce _____

9. Summarise from Slide 22 in your own words the 4 main points of *General Enforcement Officer* role:

1. _____

2. _____

3. _____

4. _____

10. Read through slide 23 on the Powers of Enforcement Officers and then remember what you can and write down as many of the main powers as you can remember.

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____
10. _____
11. _____

11. Read slide 24 on the basic requirements for Food Inspections:

Then write down the main areas to focus on for each part:

Food Handling 1. _____ 2. _____ 3. _____
 4. _____ 5. _____

Structure and condition of buildings 1. _____ 2. _____
 3. _____ 4. _____
 5. _____

Business Manages and records _____

12. Read the Legal Notices definitions on slide 25 and summarise in the following table what each focuses on:

Hygiene Improvement Notice	Hygiene Emergency Prohibition Notice	Prohibition Order

13. Make a brief note of the penalties for non-compliance slide 27

1. _____
2. _____
3. _____

14. Summarise Due Diligence and the three types of Food Safety Training mentioned in slides 28 and 29:

Due diligence

is _____

Types of Food Safety training: 1. _____ 2. _____
3. _____

Please move on to complete the Study Tasks for Food Safety Foundation Sessions 3 and 4.

IMPORTANT: Please can you complete each of 3 Study Tasks as an electronic document and email to simon.barfoot@eastherts.gov.uk 3 days before the course is due to run OR bring the completed paper copies of the Study Tasks with you on the day of the course. I need check to see each candidate has completed the Study Tasks so that you are eligible to sit the Multiple Choice Test.

Food Safety Foundation Session 2 and the remainder of Food Safety Foundation Session 3 will be delivered by Simon Barfoot the Food Safety Trainer as part of the morning or afternoon course session you will be asked to attend.