The Level 3 Supervising Food Safety Course is designed for supervisors and food managers who require a broader understanding of food safety and food hygiene to help achieve their role objectives. It is suitable for those who require a broader understanding of food safety and food hygiene to help achieve their role objectives.

What is Food Safety?

Food safety - your responsibilities: Food hygiene - GOV.UK

Part of complying with food safety is managing food hygiene. Hazard Analysis and Critical Control Point (HACCP) plan You usually have to write a plan based on the HACCP principles if you run a food...

The Food Safety Act 1990: A guide for businesses

What the Food Safety Act 1990 covers The Food Safety Act 1990 sets out environmental regulations for all businesses who run food businesses and who deal with foodstuff. It is there to ensure that food is not harmed as it consigning or delivering it, and in preparing, presenting, labelling, storing, transporting, importing or exporting food.

Guidance for consumers on coronavirus (COVID-19) and food ...

Food businesses are required to have a system for managing food safety in place, but this does not necessarily require staff to wear gloves when serving or handling food. When you are buying loose...

A Guide to Food Safety and Hygiene at Work | RS Components

Basic food safety and hygiene awareness is about knowing how to avoid the propagation of bacteria and illnesses when buying, preparing and storing food at work.

Storing and preparing meat Raw meat, including poultry, can contain harmful bacteria that can spread easily to anything you touch. It is important to keep raw meat separate from ready-to-eat foods such as bread, salad and fruit.

Guidance for food businesses on coronavirus (COVID-19) ...

A Food Safety Management System (FSMS) that includes existing food hygiene guidance and HACCP processes should be followed. Where you have made changes to your routine ways of working in response...

General food law | Food Standards Agency

Article 19 requires food business operators to withdraw food which is not compliant with food safety requirements and has left their control. Food business operators must recall the food if it has...

Food safety - WHO

Food safety - your responsibilities - GOV.UK

Food safety If your business deals in food you must: make sure food is safe to eat make sure you don't add, remove or treat food in a way that makes it harmful to eat

Food safety and hygiene | Food Standards Agency

Food safety touches everyone in the country. We all eat.