City of Salford
Environmental Services

Advisory Note 3
Training Requirements For Food Handlers

Background

It has been recognised for a long time that they way food is handled plays a major role in the final quality of and safety of food.

Until the 15th September, 1995, there was no legal requirements for food businesses to train staff. The more responsible proprietors did ensure that their staff were properly trained, but they did this as a matter of good practice rather than to meet any legal obligation.

Food Safety (General Food Hygiene) Regulations 1995, Regulation 4(2)(d) states:

> **"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"**

This requirement was introduced to ensure that training was enforced across the entire range of food businesses and should, if properly addressed, lead to a significant improvement in food safety and quality in this Country.

How to comply

The exact legal requirement is too vague to draw up definite advice on what is necessary, however the following guidance is drawn from the "Industry Guide to Good Hygiene Practice: Catering Guide". The full guide is available for £3.60 from good booksellers and is published by Chadwick House Group Limited.

The Guide refers to three categories of food handlers and three stages of training and instruction.

Levels of Food Hygiene Training

Category	Stage 1 Essentials of Food Hygiene	Stage 2 Hygiene Awareness Training	Stage 3 Formal Training Level 1
A – Handle low risk wrapped food only	Yes before starting work for the first time	Yes within 4 weeks of starting work	No

B – Handle open high risk food	Yes before starting work for the first time	Yes within 4 weeks of starting work	Yes within 3 months of starting work
C- Supervisory responsibilities	Yes before starting work for the first time	Yes within 4 weeks of starting work	Yes within 3 months of starting work

The first thing to do is to try to group your staff into these three categories

Category A

Staff who work in a food business but do not handle open food or high risk foodstuffs. Examples of category A job titles : Storeman, waiter/waitresses, bar staff, counter staff, servery staff, cellarman, delivery staff

Category B

Staff who work with open, high risk foods. Examples of category B job titles: chef, cook, catering supervisor, kitchen assistant

Category C

Managers or supervisors who handle any type of food. Examples of category C job titles: Manager, Supervisor, Chef manager, Proprietor

Stages of Training

Stage 1 - The Essentials of Food Hygiene

Nobody should be allowed to work with food unless they have been given written or verbal instruction in "The Essentials of Food Hygiene" (see advice note 2)

Stage 2 - Hygiene Awareness Instruction

You should give this training yourself or use outside bodies. Hygiene Awareness Instruction should be tailored to the needs of your food handlers and be based heavily on the control and monitoring identified during your risk evaluation (HACCP – Safe Catering) A basic list of topics is covered in the Industry Guide to Compliance. (See advice note 4)

Stage 3 - Formal Training

Formal training may be at three different levels, although the guide stipulates only Level 1 as being compulsory for Category B and C staff

Courses

Level 1 training equates to the various 6 hour course under "Basic Food Hygiene Certificate". These are available from local colleges of further education, trade bodies and also from this Directorate. For further information please contact the address at the bottom of this leaflet.

For further Advice/Information contact
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