

CLEANING IN FOOD PREMISES

COURSE CONTENT OVERVIEW

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This Cleaning in Food Premises course is designed to help learners comply with food safety law and carry out their cleaning tasks thoroughly, efficiently and with food safety in mind. The course provides details on writing and following a cleaning schedule, the hazards to food safety and health and safety, and how to prepare food premises for cleaning, and helps learners to understand how to clean the workplace using the most efficient cleaning methods. By the end of the course, learners should feel confident in their responsibilities and knowledge of how to comply with food safety law.

Module One: Cleaning Responsibilities and Schedules

This module details the legal responsibilities of cleaners and helps learners to understand the significance of a cleaning schedule, including how to write one and which information is included.

- Useful definitions
- Why is cleaning important?
- Legal responsibilities
- Types of cleaning
- Cleaning schedules

Module Two: Health and Safety Hazards

This module looks at the four main food safety hazards that cleaners must work to prevent, as well as the risks to physical health and safety that must be managed.

- Food safety hazards
- Physical, chemical, microbial and allergenic hazards
- Health and safety
- COSHH
- Recording and reporting accidents and illnesses

Module Three: Preparing to Clean

This module explains what needs to be done to prepare premises for cleaning, including selecting the right cleaning products, ventilating the area and adhering to safety signs and symbols.

- Personal hygiene
- Hand washing
- Protective clothing
- Protecting food from chemical contamination
- Chemical storage
- Preparing premises for cleaning
- Ventilation
- Cleaning products
- Cleaning equipment
- Safety signs

Module Four: Cleaning Methods

This module provides short, step-by-step guides for cleaning various parts of the food premises, including floors, walls, fixtures, fittings and food handling equipment, in order to prevent contamination of the food.

- Preventing contamination
- Clean as you go
- Cleaning floors
- Cleaning walls
- Cleaning fixtures and fittings
- Cleaning dishes and utensils

Module Five: Pests, Waste Disposal and Cleaning Standards

This module details the different types of pests that may be found in a food premises, looks at the importance of disposing of waste correctly and safely, and highlights the importance of maintaining cleaning equipment and monitoring the cleaning standards of workers.

- Pests
- Waste disposal
- Environmental impact
- Maintenance of cleaning equipment
- Monitoring cleaning standards

Aims of the Training

By the end of this course, learners will:

- Understand their legal responsibilities and the importance of thorough, safe and effective cleaning.
- Know how to create and follow a cleaning schedule.
- Understand how to recognise food safety hazards and prevent contamination whilst cleaning.
- Recognise the risks to health and safety posed by cleaning activities and how to prevent them.
- Know how to prepare the food premises, cleaning equipment and cleaning products.
- Have knowledge of the best methods for cleaning each part of the food premises.
- Understand how to identify, report and manage pests.
- Understand the importance of safe waste disposal.