

COURSE CONTENT OVERVIEW

# How to Improve Your Food Hygiene Rating



This scheme is operated  
in partnership with  
local authority

## FOOD HYGIENE RATING



VERY GOOD



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This How to Improve Your Food Hygiene Rating course is designed to help businesses understand how their premises will be inspected by food safety officers and how to achieve the best, level 5 score under the scheme. The course contains a series of downloadable checklists that are designed to help catering, retail and manufacturing businesses assess the current conditions of their premises and recognise where improvements are needed.

#### **Module One: The Food Hygiene Rating Scheme**

This module provides an introduction to the Food Hygiene Rating Scheme and explains what the system is, how businesses are scored, when to display the rating, and how to appeal a rating.

- What is the Food Hygiene Rating Scheme?
- Understanding the scoring system
- Your food hygiene rating
- Displaying your rating
- Can I appeal?
- Food hygiene ratings in Scotland

#### **Module Two: How Hygienically the Food is Handled**

This module looks at the first criteria that food safety officers will assess you on: how hygienically food is handled, how it is prepared, and how it is cooked, re-heated, cooled and stored.

- Food premises requirements
- Interpretation of food hygiene regulations
- Download the checklists
- Personal hygiene
- Food handling equipment
- Physical and chemical contamination
- Temperature control - chilled food, cooking and storage

#### **Module Three: Physical Conditions of the Business**

This module explains the second area that food hygiene officers will inspect - the condition of the premises you work from - and outlines what can be done to improve the premises in order to achieve the highest food hygiene rating.

- Premises law
- General premises requirements
- Toilets and hand washing requirements
- Cleaning
- Pest control

#### **Module Four: Advice for Older Properties**

This module looks at the second area that food hygiene officers will inspect and how this applies to older premises. The module provides advice for older properties to help them achieve the best score possible under the FHRS.

- Achieving level 5
- Layout of the premises
- Compliance with food safety procedures
- Floors and walls
- Pipework and paintwork
- Pest control
- Confidence in management

#### **Module Five: Food Preparation Areas**

This module outlines the best practices for food preparation areas and helps learners understand how to get the best score in this area.

- Premises design and construction
- Food contact surfaces
- Shelving
- Food preparation areas
- Temporary food preparation areas

#### **Module Six: Managing and Documentation Food Safety**

This module looks at how you can successfully manage and document your food safety procedures so as to receive the best food hygiene rating.

- Managing food hygiene
- HACCP
- Staff training
- Daily routine
- Managing stock
- Managing suppliers and contractors
- Management of food allergens
- Maintaining level 5
- Download the checklists

#### **Module Seven: Advice on E.Coli**

This module explains the requirement to control cross-contamination from E.coli O157 in your workplace.

- Key considerations
- Separation
- Equipment
- Cleaning
- Hand-Washing
- Cooking Temperatures

#### **Module Eight: Advice on Pest Control**

This module looks at how you can select an appropriate pest contractor and outlines the procedures that you can follow in your food premises to ensure that the risks from pests are controlled.

- Pest control using a contractor
- In-house pest control: best practice
- Daily and weekly procedures
- Recording products used
- Staff training
- Pest control documentation

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### **Module Nine: Advice on the Use of Eggs**

This module provides further information on the safe use, storage and handling of eggs.

- Storage
- Handling eggs
- Cross-contamination
- Pooling eggs
- Pasteurised eggs
- Vulnerable people
- Risk assessment
- Key considerations
- Class A eggs
- Weight grading
- Packaging

### **Module Ten: Advice on the Storage of Oysters**

This module looks at how to maintain traceability and maintain oysters in the best condition so that the health and satisfaction of your customers are safeguarded.

- Key considerations
- Receipt and delivery
- Storage
- Handling
- Food handlers and illness
- Management procedures

## Aims of the training

By the end of this course, learners will:

- Understand the Food Hygiene Rating Scheme scoring system.
- Know how to achieve the highest level of 5 in the Food Hygiene Rating Scheme.
- Understand some of the common mistakes that food businesses make that can cause them to receive a low rating.
- Recognise how to improve their food premises so that the highest rating can be achieved and maintained.