

The Royal Environmental Health Institute of Scotland



Controlling the Risk of Cross Contamination

Syllabus

Minimum teaching time – 6 hours

CONTROLLING THE RISK OF CROSS CONTAMINATION

This course is aimed at **managers and supervisors** of food businesses of all sizes where both raw food and ready-to-eat foods are handled. It is also an excellent refresher course for holders of the REHIS Intermediate Food Hygiene Certificate.

Ideally candidates should already hold the REHIS Intermediate Food Hygiene Certificate or equivalent. The course focuses on microbiological cross contamination and how it can be prevented and controlled.

Raw food in this context means raw meat and any raw ingredients that are potential sources of pathogenic bacteria.

Ready-to-eat foods are foods that will not be cooked or reheated before being eaten and include foods such as cooked meats, sandwiches, cheese, salads and desserts.

Food business operators must put in place food safety management procedures based on the principles of HACCP (Hazard Analysis Critical Control Point). Where applicable, these must include effective controls to ensure that all ready-to-eat foods are protected against direct or indirect contamination from pathogenic bacteria arising from raw foods.

This contamination can be controlled by:

- Separation, between storage, between utensils, equipment, materials and staff involved in handling raw food from those involved in handling ready-to-eat food.
- Where separation is not physically possible, there are limited circumstances where risks may be reduced through strict and consistent application of cleaning, disinfection and hand-washing procedures, which ensure the removal of pathogenic bacteria from surfaces, equipment and hands on **every** occasion before coming into contact with ready-to-eat foods.

These procedures need to ensure that:

- Adequate facilities are provided for hand-washing and that staff are trained in hand-washing techniques
- Appropriate products are selected for cleaning and disinfection of surfaces and are used in accordance with manufacturer's instructions

All Objectives to be prefixed by the words: The expected outcome is that the course participant is able to:

- 1. State why there is a risk and identify the significant micro-organisms involved**
- 2. Understand and identify sources of cross contamination in food businesses**
- 3. Describe cross-contamination risks in food businesses**
- 4. Understand how to control the risk of cross-contamination by:**
 - Physical separation
 - Design of utensils, equipment and premises
 - Cleaning, disinfection, personal hygiene and handling practices
 - Cleaning and disinfection, using chemical disinfection, the correct use of detergents, sanitisers and disinfectants
 - Non-chemical disinfection – hot water and steam disinfection
 - Personal hygiene and proper handling practices
- 5. Understand and implement management controls for preventing microbiological cross-contamination in food businesses by:**
 - The use of HACCP based food safety management systems
 - The use of CookSafe with regard to personal hygiene, cleaning and disinfection and cross contamination prevention
 - The use of relevant national guidance and codes of practice
 - Training and supervising staff
- 6. Understand the enforcement actions available to enforcement officers by**
 - Describing the legal requirements relevant to control of cross-contamination