The Royal Environmental Health Institute of Scotland

Food Safety System for Caterers Course (CookSafe-A Food Safety Assurance System)

Syllabus

Minimum teaching time – 6 hours

All outcomes to be prefixed by the words: The expected outcome is that the course participant must know and understand.

INTRODUCTION TO THE COURSE

The course is aimed at those responsible for the development and maintenance of a permanent food safety management procedure or procedures based on HACCP principles.

The syllabus aims to provide candidates with the knowledge and understanding required to introduce CookSafe a HACCP based food safety assurance system into a catering business.

CookSafe is designed to assist catering businesses understand and implement a HACCP based system

1.0. HACCP AND HAZARD ANALYSIS

Aim   To provide a basic understanding of what is meant by the Hazard.
Analysis and Critical Control Point (HACCP) system and to provide a basic understanding of the legal requirements

Outcomes

1.1   The relationship between HACCP and Food Safety.

1.2   What is meant by the term HACCP.

1.3   The seven principles of HACCP.

1.4   The requirements of Regulation EC No. 852/2004 with regard to HACCP requirements and The Food Hygiene (Scotland) Regulations 2006 with regard to enforcement powers.

1.5   CookSafe and compliance with the law.

1.6   The European Guidance on flexibilities.

2.0 PRINCIPLES OF HACCP AND THEIR USE TO CONTROL FOOD HAZARDS

Aim   To provide a basic understanding of the principles of HACCP, and how these principles can be used by a catering business to control potential food hazards.

Outcomes

2.1   The terms: hazard, hazard analysis, risk, food business operation, control, control point, critical control point, critical limit, monitoring, validation, reviewing, verification and traceability.

2.2   How HACCP can be used to control food hazards.

2.3   How potential food hazards may be identified and their significance assessed.

2.4   How the Critical Control Points (CCP) can be determined.

2.5   How critical limits for each CCP can be established.

2.6   How effective control and monitoring procedures at those critical control points can be identified and implemented.

2.7   Appropriate corrective action to be taken when monitoring procedures indicate a problem at a particular critical control point.

2.8   How validation and verification procedures should be used.

2.9   Appropriate documentation and recording systems, including the responsibilities of employees.

3.0.   PRACTICAL APPLICATION OF CookSafe - A FOOD SAFETY ASSURANCE SYSTEM BASED ON HACCP PRINCIPLES

Aim   To provide an understanding of how CookSafe can be used in catering and how it can be adapted to suit an individual catering business.

Outcomes

3.1   The benefits of the CookSafe HACCP based food safety assurance system

3.2   The practical use of CookSafe

3.3   The terms used in the CookSafe manual

3.4   The use of the CookSafe manual

3.5   The benefits of keeping records

3.6   The role and the use of CookSafe forms, flow diagrams, charts and templates

3.7   The production and use of CookSafe "House Rules"

3.8   The use of eCookSafe