Training Standard: Food Safety

This mandatory training standard describes the learning outcomes which must be delivered to staff working under Cambridgeshire County Council contracts or staff working for Cambridgeshire County Council.

Who must have this training?
All staff working in care support roles where it is a requirement to handle, prepare and/or cook food.

When must the training be taken and when must it be refreshed?
Training must be taken as soon as the requirement of the care support role is identified and before handling, preparing or cooking food for any service user. It is recommended that refresher training is undertaken to suit the needs of the service and or the individual care support worker.

How must the training be delivered?
Training can be undertaken by a range of learning methods. Managers must ensure that the method of delivery uses the most up-to-date information relevant to current legislation. If delivered in the classroom the trainer must meet the requirements below.

Who is qualified to deliver the training?
Trainer with a minimum PTTLS or Level 3 Award in Education and Training together with the Level 2 Award in Practical Food Safety in Catering (minimum)
All trainers must evidence subject specific Continual Professional Development / Refresher training and train others only to the level at which they have expert knowledge and experience.

Please note:
While it is not a legal requirement to have an awarding body qualification certificate, it is necessary that some form of evidence of training be available to auditors.
<table>
<thead>
<tr>
<th>Timescale</th>
<th>Required Learning Outcomes: The Learner must know and understand:</th>
<th>Additional information for designated persons</th>
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</table>
| Before handling, preparing or cooking food for as service user | **Food poisoning**  
  - Why food safety is important  
  - The impact of food borne illness  

**Bacteriology**  
- The types of bacteria and factors that can affect its multiplication  

**Prevention of contamination**  
- How food becomes contaminated  
- Measures that can be put into place to prevent the spread of bacteria  

**Temperature control**  
- How to measure food temperatures  
- Why temperature control for certain food types will reduce the multiplication of bacteria  
- Food preservation and storage  

**Personal hygiene**  
- How and why you must maintain high levels of personal hygiene  

**Premises & pest control**  
- The need to keep food preparation areas maintained and in good condition  
- The consequences for food if infestation occurs  
- Control of food waste  

**Cleaning & disinfection**  
- Methods to keep premises and equipment in good order  

Competent persons/line managers must ensure that learning has taken place. This can be achieved by asking relevant questions and **observation** of staff practice. A record of which must be kept in the staff members file.
Understanding Food Law
- Personal and legal responsibilities

Own Organisational policies relating to food hygiene
- How to report hazards and risks

See Appendix A for a list of good practice requirements

The standards in this document comply with the following Legislation/Regulations: The Food Safety and Hygiene (England) Regulations 2013

Suggested resources
A variety of awarding bodies offer e-learning or training in Food Safety.

Version Control

<table>
<thead>
<tr>
<th>Version</th>
<th>Created on</th>
<th>Participants</th>
<th>Changes</th>
<th>Next Review Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Version 3</td>
<td>2011</td>
<td>These standards were developed by the cross-organisational Cambridgeshire Adult Social Care Training Standards Steering Group and Judy Rowe, Food Safety and Hygiene Manager.</td>
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<tr>
<td>Version 4</td>
<td>May 2014</td>
<td>As above</td>
<td>Combined stages 1 and 2 New format</td>
<td>January 2016</td>
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<tr>
<td>Version 5</td>
<td>October 2015</td>
<td>Cross-organisational Cambridgeshire Adult Social Care Training Standards Steering Group</td>
<td>Standards explicitly refer to frontline care staff supporting service users. It is no longer a requirement for care support workers to complete a Level 2 Food Safety Award in Catering qualification.</td>
<td>July 2017</td>
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</tbody>
</table>

Next review date July 2017
Version 5 October 2015
Appendix A – A List of Good Practice Requirements

- Always wash your hands thoroughly before handling food; after using the toilet; after handling raw foods and waste; before starting work; after every break, and after supporting personal care activities.

- Keep yourself clean and wear the appropriate clean clothing for the activity you are undertaking

- Do not wear excessive jewellery when preparing food

- Ensure cuts and sores are covered with a waterproof, high visibility dressing

- Do not smoke in the kitchen or food preparation area

- Tell your supervisor, before starting work, of any skin, nose, throat, stomach, or bowel trouble, or any infected wounds. You are breaking the law if you do not.

- Do not prepare food too far in advance of service

- Keep perishable food either refrigerated or piping hot

- Clean as you go, keep all equipment and surfaces clean

- Follow any food safety instructions as they appear on food packaging or as directed by your supervisor

- Do not use, prepare or eat any food which is out of its use-by or best-before dates

- Report any poor hygiene practices to your supervisor or Manager