

ATTAINING A 5 IN THE FOOD HYGIENE RATING SCHEME

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FOOD HYGIENE RATING

0 1 2 3 4 **5**

VERY GOOD

Address:
Bank House
Wharfebank Business Centre
Ilkley Road
Otley
LS21 3JP
Business type: Restaurant
Date of inspection:



This Attaining a 5 in the Food Hygiene Rating Scheme (FHRS) course has been designed by food industry experts to help all food handlers understand what they should be doing in order to assist their business to achieve the highest score under the scheme.

Achieving a level 5 rating is important for all food businesses and will enhance customer confidence and loyalty. This course provides information on the best practice and includes checklists that you can download and use in your own workplace to ensure you are meeting the expected requirements.

Module One: The Food Hygiene Rating Scheme

This module looks at the scoring system used by food hygiene inspectors when they visit your premises and explains the importance of achieving the highest rating. The module also looks at the appeals procedure if you disagree with the rating you are given.

- Receiving a rating
- Understanding the scoring system
- Your food hygiene rating
- The scoring method
- Getting and keeping level 5
- Can I appeal?
- FHRS variations
- Why getting level 5 is important

Module Two: How to Achieve Level 5

This module looks at some of the key areas for achieving the highest level 5 rating, including information on personal hygiene, cleaning, controlling contamination and pest control.

- How hygienically food is handled
- Personal hygiene
- Equipment
- Pest control
- Physical and chemical contamination
- Cleaning
- Temperature control - chilled food and cooking

Module Three: How to Achieve Level 5 – Condition of the Premises

This module explains the requirements that your food premises should meet in order to gain the highest food hygiene rating score.

- What is a premises?
- Premises law
- Toilets
- General requirements
- Food preparation areas

Module Four: Managing and Documenting Food Safety

This module looks at HACCP and raises the importance of ensuring that you document your food safety procedures. Inspectors will want to see your documentation so having a system in place is essential.

- HACCP
- Managing food hygiene
- Training

- Suppliers and contractors
- Daily routine
- Stock control
- Food allergies

Module Five: Advice on E.Coli

This module provides advice on the prevention of E.Coli contamination so that food poisoning can be avoided through effective controls.

- Key considerations
- Separation
- What if I'm the only member of staff?
- Equipment
- Cleaning
- Handwashing
- Management controls

Module Six: Advice on Pest Control

This module looks at pest control, both using a contractor and in-house, and explains what you should do in order to stay in control and prove to inspectors you are doing everything possible to keep pests out of the premises.

- Pest control using a contractor
- Considerations
- Preparation
- Procedures
- Recording products used
- In-house pest control
- Preparation
- Training
- Pest control documentation
- Documentation procedure

Module Seven: Advice on Cooking Temperatures

This module outlines the key cooking temperatures and times that you need to follow to ensure the food that you serve is safe to eat.

- Core cooking temperature
- Minimum cooking times for meat
- Considerations

Module Eight: Advice on the Use of Eggs

This module looks at the risks associated with eggs and explains how you can handle and store them safely in order to prevent contamination by salmonella bacteria.

- Considerations
- Storage

- Handling eggs
- Cross contamination
- Reducing the risk of contamination from salmonella
- Pasteurised eggs
- Vulnerable people
- Risk assessment
- Class A eggs
- Weight grading and packaging

Module Nine: Advice on the Storage of Oysters

This module explains the risks surrounding the storage of oysters so that you can ensure you are following the best practice in your food premises.

- Considerations
- Traceability
- Reception and delivery
- Storage
- Handling
- Illness
- Management procedures

Module Ten: Advice for Older Properties

This module provides some advice for food premises that are old, small or oddly shaped so that they can also ensure they are doing everything possible in order to achieve the highest food hygiene rating score.

- Achieving level 5
- Physical layout of the premises
- Floors
- Pipe-work
- Flaking paint
- Mould
- Pest control
- Compliance with hygiene and safety procedures
- Confidence in management

Module Eleven: Requirements for Food Preparation Rooms

This module outlines the best layout and materials for food preparation rooms.

- Considerations
- Best practice

Module Twelve: Surfaces in Food Preparation Areas

This module outlines what you need to consider in regards to your food preparation areas.

- Considerations
- Shelving
- Best practice

Module Thirteen: Interpretation of the Term 'Adequate'

This module explains more about food hygiene law, particularly in terms of what is meant when the term 'adequate' is used, and gives advice on how you can comply with the law.

- The law
- Interpretation
- Premises requirements
- Food preparation areas
- Pest control
- Further help

Aims of the Training

By the end of this course learners will:

- Understand the Food Hygiene Rating Scheme scoring system.
- Know what needs to be done in order to achieve the highest level under the Food Hygiene Rating Scheme.
- Understand the common mistakes that food businesses make that can cause them to receive a low rating.
- Have the tools needed to help improve their food premises so that the highest Food Hygiene Rating can be achieved and maintained.