Achieving Food Hygiene Rating Level 5

CPD & Institute of Hospitality Approved

In December 2008 the Food Standards Agency agreed a National Food Hygiene Rating Scheme. It is now running in all areas of Wales, Northern Ireland and in 99% of England.

In practice the rating scheme is designed to ensure that businesses that are broadly compliant with food law and are managing food safety risks will receive a rating of three … and those who are managing the risk well will receive a rating of four or five. However, significant lapses in any of the scoring criteria can also have a significant effect on the rating.

This course is intended to give you an overview of how the National Food Hygiene Rating Scheme works, what the scoring criteria are and how these are assessed by the inspectors, the appeals process, the Safer Food Better Business management system, E-Coli and concludes with some practical advice for ensuring your premises gets the best score possible.

Learning Objectives

By the end of this course, you will be able to:

- Identify Food Hygiene ratings and understand what they mean.
- Define the scoring criteria and how decisions on the final score are made.
- State how scores can be appealed.
- Apply Safer Food, Better Business to ensure compliance with legal obligations.
- Create and evaluate good Hygiene and cleaning structures for your business.

Course	Module Number	Module Name	Pass % Required
Achieving Food Hygiene Rating Level 5	1	Food Hygiene Ratings – An Introduction	70
Achieving Food Hygiene Rating Level 5	2	Scoring Criteria	70
Achieving Food Hygiene Rating Level 5	3	Appeals	70
Achieving Food Hygiene Rating Level 5	4	Safer Food Better Business (SFBB)	70
Achieving Food Hygiene Rating Level 5	5	E.Coli	70
Achieving Food Hygiene Rating Level 5	6	Good Hygiene Structure and Cleaning	70

Recommended System Requirements
- Browser: Up to date web browser
- Video: Up to date video drivers
- Memory: 1Gb+ RAM
- Download Speed: Broadband (3Mb+)

Duration: 50 minutes (*Note: This is based on the amount of video content shown and is rounded off. It does not account in any way for loading time or thinking time on the questions*).