



# **Food Hygiene Training Requirements**



**Food Safety  
(General Food Hygiene)  
Regulations 1995**

**Telephone Number: 01372 732000  
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## Training requirements

Training of food handlers is a new legal requirement which was brought into force from September 1995. Under Regulation 4(2)(d) together with Schedule 1 – Chapter X.

**“The proprietor of a food business shall ensure that food handlers engaged in the food business are supervised and instructed and/or trained in food hygiene matters commensurate with their work activities”.**

As part of the food proprietor’s duty to identify the necessary actions to ensure food safety, he/she needs to take into account the level of training for his/her staff. Staff who handle “high risk” food, will need more training than those who handle “low risk” foods.

## The Catering Industry Guide suggests that in order to comply with these regulations:

- Those who handle low risk or wrapped food will need to receive written or verbal instruction in Essentials of Food Hygiene (e.g. personal hygiene, cleaning routines, storage of cold and hot foods) before starting work for the first time; and Hygiene Awareness Instruction (e.g. awareness of cross-contamination, pests, germs) at induction or ideally within four weeks for full-time staff or within eight weeks for part-time and casual staff.
- Those who prepare open “high risk” foods or who also have a supervisory role (egg unit managers, chefs and chef managers, cooks kitchen assistants and bar staff who prepare food) should have the above plus formal training within three months of appointment, or as soon as possible afterwards depending on availability of a suitable course. Such a course will probably be of about six hour’s duration, and will cover: simple microbiology and food poisoning; prevention of food contaminations; effective temperature control; legal obligations etc.

## Training contacts

An in-house training of appropriate standard will satisfy the legal requirements, but should you wish to attend accredited course, please contact one of the following organisations:

- **The Chartered Institute of Environmental Health (CIEH)**  
Tel: 020 7928 6006  
Website: [www.cieh.org.uk](http://www.cieh.org.uk)
- **The Royal Institute of Public Health & Hygiene (RIPHH)**  
Tel: 020 7580 2731  
Website: [www.rph.org.uk](http://www.rph.org.uk)

- **The Royal Society for the Promotion of Health (RSPH)**  
Tel: 020 7630 0121  
Website: [www.rsph.org.uk](http://www.rsph.org.uk)
- **The Society of Food Hygiene Technology (SOFHT)**  
Tel: 01590 671 979  
Website: [www.sofht.co.uk](http://www.sofht.co.uk)

You may wish to contact the following colleges that provide food hygiene locally:

- **NESCOT**, Reigate Road, Ewell, Surrey. KT17 30S  
Tel: 020 8394 3038  
Website: [www.nescot.ac.uk](http://www.nescot.ac.uk)
- **Brooklands College**, Heath Road, Weybridge, Surrey. KT13 8TT  
Tel: 01932 797700  
Website: [www.brooklands.ac.uk](http://www.brooklands.ac.uk)

## Our Enforcement Policy

The Enforcement Policy of the Council's Environmental Health Services is one of educative and informal approach initially to allow food proprietors to comply with the requirements within three months of the inspection date.

If at the end of this period, no attempts have been made to comply then we would take a more formal course of action.

## Further Information

Please feel free to contact Environmental Health Services if you have any further queries on 01372 732000.