

Level 2 Workshop - Cleaning in Food Premises

Who should attend?

Anyone whose job involves the cleaning of food premises. Cleaners should be aware of the hazards, risks and controls specific to their working environment whether they are employed as in-house or contract cleaners.

Why is this training important?

This workshop has been designed to provide an essential introduction to the hazards associated with cleaning in food premises and how to control the risks involved to prevent harm.

Legislation requires food business operators to:

- Keep food premises clean and maintained in good repair and condition
- Ensure that any articles, fittings and equipment which come into contact with food are effectively cleaned and, where necessary, disinfected with sufficient frequency to avoid any risk of contamination

Learning outcomes

- Understand the importance of cleaning in food premises, identify hazards and describe controls to reduce risk
- Understand the need for proper preparation before commencing cleaning operations in food premises, from storage to personal hygiene
- Outline the controls that can be implemented to prevent contamination and cross-contamination and facilitate cleaning
- Understand the importance of measuring the impact of cleaning in food premises

Duration: ½ Day

Assessment: Multiple choice test