Food Safety (Level 2) Handbook

38th Edition September 2024

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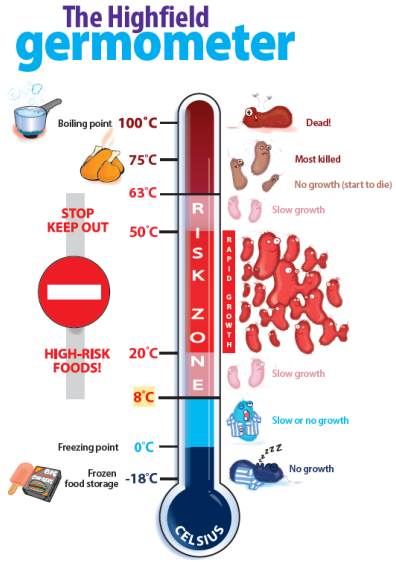
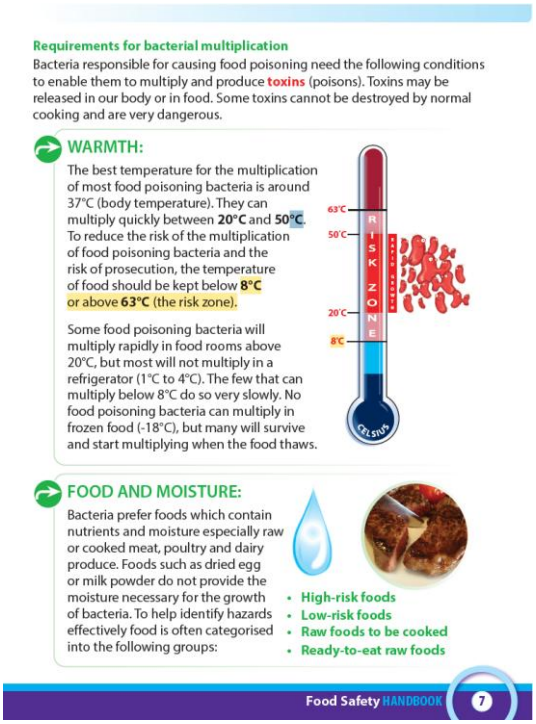
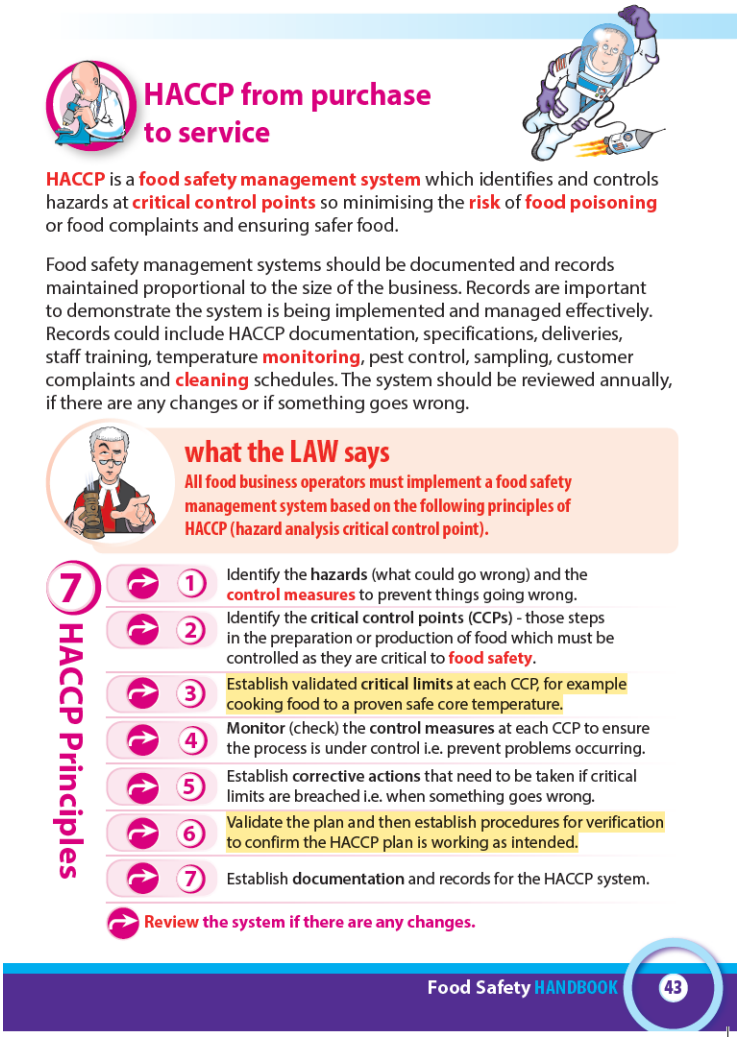
The following updates have been made to the 38th edition of this publication.

Page No	Update comments
Back cover	The Highfield germometer image has been updated: 5°C has been updated to 8°C. 
7	The Highfield germometer image and associated text has been updated: 5°C has been updated to 8°C. 

30	The following content has been updated to: Cross-contamination should be eliminated; clean and dirty processes, and raw and high-risk food preparation areas must be separated. Work areas and equipment are often colour-coded. A separate area for de-boxing should be provided.
43	HACCP principles - the following content has been updated: 
49 and 50	The following content has been updated: High-risk and perishable foods have a short shelf life and must be stored under refrigeration. They should be clearly labelled with a ‘use by’ date, which must never be altered. Food should not be sold or consumed after this date. Daily checks of ‘use by’ dates are essential for high-risk foods, while weekly checks may suffice for lower-risk products. The shelf life of food depends on maintaining correct storage conditions, such as specific temperatures and humidity levels. These conditions should be clearly stated on the product label, for example, ‘keep below 3°C’. Food that has passed its ‘use by’ date must be disposed of safely.

57	Appendix 1: Glossary The following definitions have been updated to align with other Highfield food safety products: Critical control point - A step at which a control measure or control measures, essential to control a significant hazard, is/are applied in a HACCP system. Cross-contamination - The transfer of hazards from contaminated surfaces, including raw food, equipment and hands to other surfaces and ready to eat food/raw food. Risk (danger) zone - The temperature range within which there is a risk of pathogenic bacteria multiplying and a risk of fines if high-risk food is kept inside this range for longer than is legally allowed. This range varies in different countries. Usually, 5°C to 60°C but in the UK is 8°C to 63°C.

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