


Food Safety Level 2 book

36th Edition May 2021 ISBN 978-1-912633-71-5

Date of update:
May 2021

The following updates have been made to the 36th Edition of this publication.

Page No	Update comments
24	<p>Text currently reads:</p> <p>Allergen CONTROL MEASURES for businesses</p> <div style="display: flex; justify-content: space-between;"> <div style="width: 30%; border: 1px solid #ccc; padding: 5px;"> <p>COMMUNICATION: Clear menu descriptions/labelling. Effective staff training. Having information and knowledge of ingredients in all foods so that customers are given accurate information about their food. Listen to customer requirements carefully and provide accurate information to the person preparing the food.</p> </div> <div style="width: 30%; border: 1px solid #ccc; padding: 5px;"> <p>CONTAMINATION: Use approved suppliers. All products must be suitably packaged. Segregate foods prepared for people at risk; use separate preparation areas, utensils, cooking equipment/oil and cloths. Discard or clearly label contaminated products.</p> </div> <div style="width: 30%; border: 1px solid #ccc; padding: 5px;"> <p>CLEANING: Effective handwashing immediately before preparation. Thorough cleaning of utensils and work surfaces immediately before preparation.</p> </div> </div> <p>Regular audits and effective supervision are important to ensure control measures are working.</p> <div style="border: 1px solid #ccc; padding: 5px; margin-top: 10px;"> <p>YOUR responsibility To learn about hazards and how they can be controlled. To observe all Company rules. To protect food from contamination.</p>  </div> <div style="background-color: #4a7ebb; color: white; padding: 5px; margin-top: 10px; display: flex; align-items: center;"> 24 Food Safety HANDBOOK </div> <p>Text has been updated to:</p> <p>Allergen CONTROL MEASURES for businesses</p> <div style="display: flex; justify-content: space-between;"> <div style="width: 30%; border: 1px solid #ccc; padding: 5px;"> <p>COMMUNICATION: Clear menu description and accurate and clear ingredient labelling of dishes/products, including those for direct sale to the consumer. Effective staff training. Having information and knowledge of ingredients in all foods so that customers are given accurate information about their food. Listen to customer requirements carefully and provide accurate information to the person preparing the food.</p> </div> <div style="width: 30%; border: 1px solid #ccc; padding: 5px;"> <p>CONTAMINATION: Use approved suppliers. All products must be suitably packaged and labelled with ingredients to avoid accidental contamination. Segregate foods prepared for people at risk; use separate preparation areas, utensils, cooking equipment/oil and cloths. Discard or clearly label contaminated products to ensure allergenic ingredients are identified.</p> </div> <div style="width: 30%; border: 1px solid #ccc; padding: 5px;"> <p>CLEANING: Effective handwashing immediately before preparation. Thorough cleaning of utensils and work surfaces immediately before preparation.</p> <div style="border: 1px solid #ccc; padding: 5px; margin-top: 10px;"> <p>YOUR responsibility To learn about hazards and how they can be controlled. To observe company rules, including covering and labelling food correctly.</p> </div> </div> </div> <p>Regular audits and effective supervision are important to ensure control measures are working.</p> <div style="background-color: #4a7ebb; color: white; padding: 5px; margin-top: 10px; display: flex; align-items: center;"> 24 Food Safety HANDBOOK </div>

Text currently reads:

- Store allergenic foods carefully, use dedicated and clearly labelled containers specifically for these foods. Keep powder on lower shelves, ensure labels are legible and inform managers if you think an allergenic food may have accidentally spilt onto other foods.

Text has been updated to:

- Store allergenic foods carefully, use dedicated containers specifically for these foods. Keep powder on lower shelves, ensure all dishes/products are labelled with ingredients and that labels are legible. Inform managers if you think an allergenic food may have accidentally spilt onto other foods and ensure any allergens which might have spilt are clearly labelled to identify them.

----- End-----