



# Food Safety



Veritas Consulting Safety Services

T. +44 (0) 800 1488 677

E. [advice@veritas-consulting.co.uk](mailto:advice@veritas-consulting.co.uk)

W. [www.veritas-consulting.co.uk](http://www.veritas-consulting.co.uk)



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This course is to teach your staff how to implement a good work flow and know how to deal with food safely from the beginning at the source to ending with the consumption of the food.

So that the health of the nation is protected the following food safety legislation applies to food business operators. The production, processing, distribution, retail, packaging and labelling of food stuffs are governed by a mass of laws, regulations, codes of practice and guidance.

Who is this training for?

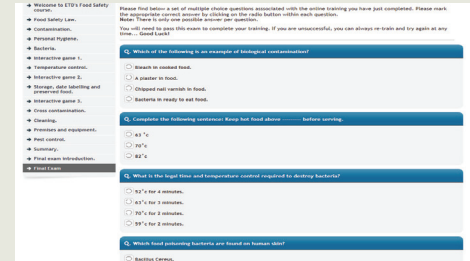
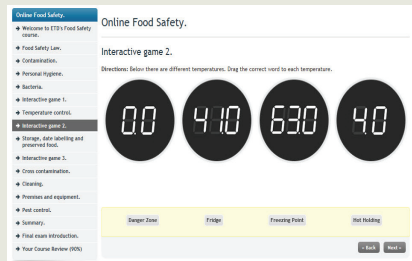
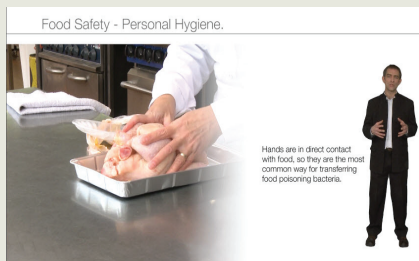
Do you have a Food safety management system in place in your establishment? Would you know how to if not? Are your staff are trained to deal and prepare with customers that have allergens? What is the best working practises to avoid cross contamination in your premises?

What does the course cover?

We are here to train your staff, working in food premises. To ensure that food is kept safe from contamination, beginning at the source to ending with the consumption of the food.

What is the benefit to your business?

To ensure that you and your staff know how to prevent cross contamination to food and know how to serve all types of food safely then train your staff with our Food safety course ensuring there is piece of mind for all.



Video Presentations.

Interactive games.

Final exam - certificates provided.

“Food could become contaminated with food poisoning bacteria and result in the person who has eaten the food, having an illness called food poisoning. It is estimated that food poisoning affects 5.5 million people in the UK each year”.

FSA - Food Safety Agency