

### Introduction

Clean premises and equipment are probably the most important factor in achieving good wholesome food. Understanding cleaning and cleaning methods are vital.

### Who it is for

This course is for anyone who may play a cleaning role within a food environment which could include retail, catering or manufacturing.

### Course aim

This course aims to give you, as a food worker or cleaner, a good overall level of knowledge and understanding of safe cleaning within the food industry. It looks at the importance of cleaning, the correct use of chemicals and the risks and hazards associated with cleaning in a food establishment.

### Course content

This online course covers the following topics:

- The importance of cleaning
- Cleaning and HACCP
- Food premises and equipment
- Clean in place, 'CIP'
- Clean as you go
- Cleaning chemicals
- CoSHH
- Hazard signs
- Cleaning clothing (PPE)
- Chemical storage
- Hazards and risk assessment
- Commonly used chemicals
- Heat disinfection
- Colour-coding
- Cleaning procedures
- Cleaning personnel
- Cleaning schedules
- Storage and disposal

### Course duration

The average time required to complete the learning is approximately **1 -1 and a half hours**, however the course is designed to go at the pace of the learner and can be completed in more time if needed.

### Assessment

The online assessment for the course consists of **30 multiple choice** questions. In order to be successful, candidates must achieve a **75% pass mark (23 or above)** to obtain the certificate.

### Certification

On successful completion of the assessment, the candidate will be able to print/save their certificate. In addition to this, an e.mail is sent to the candidate containing a link to the certificate. This is the simplest, most convenient way to achieve compliance. Also, a QR code has been added to the certificate, which can be scanned by a smartphone to establish the certificate's validity.

For further information relating to this or any of our online courses, contact:

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