

Introduction

Many pests, such as mice, flies, cockroaches etc. pose a health risk by spreading diseases like Salmonella. This is particularly important where food is present, as food must be free of any kind of contamination, which ultimately could become a danger to consumers. This course has been designed to give a basic level of understanding about how insects and some animals can become food safety hazards, especially important in food premises.

Who it is for

This course is for anyone who works with, handles or sells food.

Course aim

The aim of this course is to give you a basic level of understanding about how insects and some animals can become unwanted pests and food safety hazards. It covers how to identify signs of pest infestation, ways to prevent pest entry and what to do should they become a problem in the workplace. This is particularly important where food is present, as food must be free of any kind of contamination, which ultimately could become a danger to consumers.

Course content

This online course covers the following topics:

- Consequences of pest infestation
- Pests as food safety hazards
- Legislation
- HACCP and Good Manufacturing Practices (GMP)
- Common pests
- Signs of infestation
- Detection devices
- Preventing pest infestation
- Pest control
- Safe storage of pesticides
- Food storage and rotation - FIFO

Course duration

The average time required to complete this course is approximately **30 minutes**. However, it is designed to go at the pace of the learner and more time may be taken if necessary.

Assessment

The course has a short quiz at the end of the learning. The formal online assessment consists of **15 multiple-choice questions**. To be successful, candidates must achieve a **80% pass mark (12 or more)** 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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