REHIS Controlling the Risk of Cross Contamination

Duration: 1 day  Time: 9.00 am to 4.30 pm

Venue: Orkney College  Dates: See website for dates

Cost: £88.00 (includes tea/coffee & lunch)

Qualification:
Royal Environmental Health Institute for Scotland Intermediate Food and Health Certificate

Target audience:
This course is aimed at managers and supervisors of food businesses of all sizes where both raw food and ready-to-eat foods are handled. It is also an excellent refresher course for holders of the REHIS Intermediate Food Hygiene Certificate. Ideally candidates should already hold the REHIS Intermediate Food Hygiene Certificate or equivalent.

Course content:
The expected outcome is that the course participant is able to:

- State why there is a risk and identify the significant micro-organisms involved
- Understand and identify sources of cross contamination in food businesses
- Describe cross-contamination risks in food businesses
- Understand how to control the risk of cross-contamination
- Understand and implement management controls for preventing microbiological cross-contamination in food businesses
- Understand the enforcement actions available to enforcement officers

Please allow 8 weeks for your certification

To reserve a place on this course please complete and return the booking form and confirm payment method (cheques made payable to Orkney Islands Council).

ILA may be used for this course. Contact ILA Scotland for an application pack at www.ilascotland.org

NB: For those with a certificate issued less than 3 years ago, we offer a REHIS half day refresher. Please use contact details below for more information.

PLEASE REPORT TO RECEPTION ON ARRIVAL

Short Course Enquiries: Tel 01856 569206/203  Fax 01856 569006

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