



CIEH Level 2 Award in Cleaning in Food Premises

This qualification has been designed to provide an essential introduction to the hazards associated with cleaning in food premises and how to control the risks involved to help prevent harm being caused.

Who needs this qualification?

Anyone whose job it is to clean food premises needs to be aware of the hazards, risks and controls specific to their environment whether they are employed as in-house or contract cleaners.

Why is this training important?

Under Regulation (EC) No. 853/2004 on the hygiene of foodstuffs Annex II, food business operators are required to:

- Keep food premises clean and maintained in good repair and condition
- Ensure that any articles, fittings and equipment which come into contact with food are effectively cleaned and, where necessary, disinfected with sufficient frequency to avoid any risk of contamination

Learning outcomes

- Understand the importance of cleaning in food premises, identify hazards and describe controls to reduce risk
- Understand the need for proper preparation before commencing cleaning operations in food premises, from storage to personal hygiene

- Understand the range of options available in the methods and materials for cleaning
- Outline the controls that can be implemented to prevent contamination and cross-contamination and facilitate cleaning
- Understand the importance of measuring the impact of the cleaning undertaken in food premises

Facts

Duration

One-day programme

Assessment

Multiple choice examination

Ofqual Accredited

Yes

Ofqual Qualification reference

500/5526/4

Prerequisite

None

Course information

