As a food safety supervisor, you have a responsibility to ensure that staff comply with company policies and procedures to prepare, process, store, serve, sell or distribute food that is safe to eat.

This book covers the key points of the training programme for the CIEH Intermediate Certificate in Food Safety, including:

• the role of the supervisor in ensuring compliance with food safety legislation
• hazards that can jeopardise food safety
• the application and monitoring of good food safety practice
• how to implement food safety management procedures
• the role of the supervisor in staff training.

Food Safety Supervision

Level 3

A CIEH training course.
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