

This document is organized by the chapters of the ServSafe Food Safety Online Course. It indicates the differences between the content in the course and the food safety requirements in the United Kingdom (UK). We recommend you follow this document as you take the online course so that you understand the food safety requirements in your country.

The National Restaurant Association does not guarantee that information contained in this document is completely accurate or up to date with United Kingdom (UK) food safety regulations and requirements. We recommend that you check with your local regulatory authorities for the most accurate food safety regulatory information. The information contained in the document is provided AS IS and without any guarantee or representations.

The information under the column "UK Information" is taken from the corresponding documents listed under the Comments section.

Chapter 1 – Providing Safe Food

Topic	ServSafe Food Safety Online Course Content	UK Information	Comments
List of potentially hazardous food	Potentially hazardous food includes: <ul style="list-style-type: none"> • Meat: beef, pork, and lamb • Poultry • Fish • Shellfish and crustaceans • Dairy products • Eggs • Heat-treated plant food • Sprouts and sprout seeds • Soy protein and synthetic ingredients 	In the UK the terms "high-risk" food and "potentially hazardous" food are used to describe food that can make people ill. High-risk food is "ready-to-eat" food that is intended for consumption without further processing to make it safe. Examples of high-risk food include: <ul style="list-style-type: none"> • Cooked meat and poultry • Cooked rice products • Shellfish and seafood • Cooked egg products • Non-UHT dairy products "Potentially hazardous" food is food that may be contaminated but will be cooked or processed before being consumed. Potentially hazardous food includes: <ul style="list-style-type: none"> • Raw eggs 	

Chapter 1 – Providing Safe Food *continued*

Topic	ServSafe Food Safety Online Course Content	UK Information	Comments
		<ul style="list-style-type: none"> • Raw meat • Raw poultry • Raw fish <p>The UK does not specifically list either high-risk or potentially hazardous food in their regulations.</p>	
<p>Requirements for supervisors and managers to train their employees in food safety</p>	<p>Supervisors must:</p> <ul style="list-style-type: none"> • Understand practices and procedures • Follow government guidelines and regulations • Train staff <p>Staff should be:</p> <ul style="list-style-type: none"> • Trained when first hired • Retrained on an ongoing basis • Monitored 	<p>All food handlers must receive instruction in food safety that is appropriate to their specific responsibilities. This applies to all staff including full-time, part-time and contractual workers.</p> <p>There is no legal requirement that managers and food handlers must attend formal training or earn a qualification in food safety.</p>	<p>https://www.food.gov.uk/business-guidance/hygiene-requirements-for-your-business</p>
<p>Government regulation of food safety in the UK</p>	<p>The earlier outbreaks contributed to the formation of the European Food Safety Authority, or EFSA.</p> <p>The European Food Safety Authority was set up in January 2002 and is a center of expertise on risk assessment regarding food safety for the European Union.</p> <p>In close collaboration with national authorities and in open consultation with its stakeholders, the European Food Safety Authority provides independent scientific advice and clear communication on existing and emerging risks.</p>	<p>Food safety in the UK is the responsibility of the Food Standards Agency (FSA) an independent government agency.</p> <p>European Union regulation (EC) No. 852/2004 on the hygiene of foodstuffs came into force on the 1st of January 2006, replacing the Food Safety (General Food Hygiene) Regulations 1995.</p> <p>The Food Hygiene (England) Regulations 2006 and equivalent regulations in Scotland, Wales and Northern Ireland replace many parts of the Food Safety Act 1990. (Note there are minor differences between England, Wales, Scotland, and Northern Ireland.)</p>	<p>http://www.food.gov.uk/about-us/about-the-fsa</p> <p>http://www.legislation.gov.uk/ukSI/2006/14/contents/made</p>

Chapter 1 – Providing Safe Food *continued*

Topic	ServSafe Food Safety Online Course Content	UK Information	Comments
		<p>The regulations are split into 4 main parts with additional schedules.</p> <p>Part 2 outlines the actions that can be taken by environmental health officers if they find breaches of the regulations, including offences and penalties. It also covers the defence of due diligence. A business operator who can prove that they took all reasonable precautions and exercised all due diligence to avoid the commission of a breach, by them or their staff, can call upon the defence of due diligence.</p> <p>Essentially this means you have to prove you had an appropriate food safety management system in place and were implementing it. You must have recorded evidence to prove a due diligence defence.</p>	
Inspections	Not covered in the course.	<p>An inspection evaluates whether a business is meeting minimum food safety standards and is complying with legislation. It also determines if the controls the business has in place are sufficient to manage the risks posed by the business.</p> <p>In most cases, enforcement officers (EHP) will arrive without warning. They will usually ask for the person in charge of the business. Make sure employees know who is in charge of food safety in your absence.</p> <p>All catering businesses must be registered with the local authority at least one month before they open. All registered businesses serving food to the public will receive a regular inspection.</p>	<p>https://www.food.gov.uk/business-guidance/registering-and-managing-a-food-business</p> <p>http://www.food.gov.uk/business-industry/caterers/hygieneratings</p>

Chapter 1 – Providing Safe Food *continued*

Topic	ServSafe Food Safety Online Course Content	UK Information	Comments
		<p>EHPs take a risk-based approach when conducting inspections, which address more than just structural compliance issues. EHPs look at how the business is managing risks, using a hazard analysis, HACCP based approach.</p> <p>When inspected follow these guidelines:</p> <ul style="list-style-type: none">• Ask the EHP for an ID• Accompany the EHP during the inspection• Be polite but do not offer drink or food to avoid being misunderstood• Make note of any issues found during the inspection• Provide any records that are requested• At the end discuss the inspection with the EHP• Make it clear that any violations will be fixed promptly• If the EHP leaves a report, study it carefully, and make sure you are clear on what steps might be required to fix any contraventions <p>A Food Hygiene Rating Scheme (FHRS) in the UK is used to rate food service business in England, Wales and Northern Ireland. In Scotland the Food Hygiene Information Scheme (FHIS) rates businesses on food safety.</p> <p>These rating schemes were put in place to help consumers decide where to eat based on hygiene standards in restaurants and food businesses. Resources are available to help a business get the most out of a food hygiene rating, or 'Pass' at http://www.food.gov.uk/business-industry/caterers/hygieneratings/fhrsguideforbusiness.</p>	

Chapter 2 – Forms of Contamination

Topic	ServSafe Food Safety Online Course Content	UK Information	Comments
Allergen control	<p>Preparing your staff:</p> <ul style="list-style-type: none"> • Staff should know menu items with allergens • Have a person to answer questions • Take allergies seriously • Avoid cross-contact 	<p>Food businesses must provide allergenic ingredients information for any non-prepacked food.</p> <p>Allergen content information can be provided in writing or orally. Signage must be provided to customers directing them how they can find out about allergens in the food sold at the business.</p>	<p>Food Allergen labeling Regulation No. 1169/2011</p> <p>https://www.food.gov.uk/sites/default/files/food-allergen-labelling-technical-guidance.pdf</p>

Chapter 3 – The Safe Food Handler

Topic	ServSafe Food Safety Online Course Content	UK Information	Comments
Wearing jewellery	<p>All food handlers must know and follow their business' guidelines for correct work attire, including what to do about hair restraints, clean clothing, aprons and jewellery.</p>	<p>Jewellery must be removed from the hands and arms before preparing food or when working around preparation areas.</p> <p>Food handlers cannot wear:</p> <ul style="list-style-type: none"> • Rings, except for a plain band • Bracelets, including medical bracelets • Watches • Body piercings on exposed parts of the body <p>Your business also may require food handlers to remove other types of jewellery such as earrings, necklaces, and facial jewellery. Servers may wear jewellery if allowed by company policy.</p>	

Chapter 3 – The Safe Food Handler *continued*

Topic	ServSafe Food Safety Online Course Content	UK Information	Comments
Bare-hand contact with food	Some regulatory authorities allow bare-hand contact with ready-to-eat food. If your jurisdiction allows this, you must have specific policies in place about staff health. You must also train staff in handwashing and personal hygiene practices.	Bare hand contact is allowed.	
Service animals	Wash your hands after handling any animals, such as service animals or aquatic animals.	Service dogs or assistance dogs are not prohibited from catering in the UK.	http://www.assistedogs.org.uk/faqs/
Wound care	Cover wounds with a clean water proof bandage or a finger cot and then wear a disposable glove over it.	Food handlers with an infected wound may not work with or near food if there is any chance of it coming in direct or indirect contact with food. Food handlers must inform their manager if they have any infected wounds or sores.	https://www.food.gov.uk/sites/default/files/media/document/fitnesstoworkguide.pdf
Reporting employee illnesses	<p>Staff must report illnesses before they come to work. They should also let you know immediately if they get sick while working.</p> <p>When food handlers are ill, you may need to restrict them from working with or around food. Sometimes you may need to exclude them from working in the business. Keep in mind that the rules come from your local regulatory authority.</p>	Food handlers suffering from or carrying any disease that may be transmitted through food are not permitted to handle food or work near food. Staff with diarrhoea or vomiting may not return to work until they have been symptomless for forty eight hours.	https://www.food.gov.uk/sites/default/files/media/document/fitnesstoworkguide.pdf

Chapter 4 – The Flow of Food: An Introduction

Topic	ServSafe Food Safety Online Course Content	UK Information	Comments
Temperature danger zone	Potentially hazardous food has been time-temperature abused any time it remains between 4°C and 65°C. This is called the temperature danger zone because pathogens grow in this range.	Cold food must be held at or below 8°C and hot food must be held at or above 63°C. It is a best practice to follow the temperature guidelines in the ServSafe course.	https://www.bha.org.uk/book/#/reader

Chapter 5 – The Flow of Food: Purchasing, Receiving, and Storage

Topic	ServSafe Food Safety Online Course Content	UK Information	Comments
Approved suppliers	Purchase from approved, reputable suppliers.	It is legally required to keep a record of all purchased food products, including the supplier's name, and the date of the purchase.	

Chapter 5 – The Flow of Food: Purchasing, Receiving, and Storage *continued*

Topic	ServSafe Food Safety Online Course Content	UK Information	Comments
Temperatures for receiving refrigerated food	<p>Receive cold potentially hazardous foods at 7°C or lower, unless otherwise specified.</p> <p>Receive chicken at 4°C or lower.</p> <p>Buy shell eggs from a reputable supplier where they will have been transported and stored at the correct temperature, below 20°C, or ideally between 10°C and 15°C. A good practice after delivery is to store them below 8°C and use within 3 weeks.</p> <p>Receive pastry at 7°C or lower.</p> <p>Receive hot potentially hazardous food at 65°C or higher.</p>	UK regulations indicate that cold food should be received at 8°C or lower and hot food at 63°C or higher.	
Temperatures for receiving frozen food	Receive frozen products at. 15°C or lower.	Frozen food should be received frozen.	
Supplies/ provisions, such as shellstock ID tags for live shellfish	Not covered in the course.	<p>Shellfish can be received raw, cooked, or alive. Live shellfish should be received with an Identification Mark, or Health Mark. These labels must remain attached to the delivery container until all of the shellfish have been used. Employees must write on the tags the date that the last shellfish was sold or served from the container. Operators must keep these labels on file for 60 days from the date written on them. Reject live shellfish with broken shells, if they are very muddy, or are dead.</p>	<p>https://www.food.gov.uk/business-guidance/industry-specific-advice/fish-and-shellfish</p>

Chapter 5 – The Flow of Food: Purchasing, Receiving, and Storage *continued*

Topic	ServSafe Food Safety Online Course Content	UK Information	Comments
Food packaged and sold on-site for use off-site	<p>Ready-to-eat potentially hazardous food:</p> <ul style="list-style-type: none"> • Label if held for 24 hours • Include date sold, eaten, or thrown out • Store up to 3 days • At 4°C or lower • Begin after day food was prepared or opened 	<p>For food packaged and sold in catering for use outside of the business the following information must be included:</p> <ul style="list-style-type: none"> • Name of the food • Ingredients that have been irradiated, or have been genetically modified • Certain warnings, such as a warning that a product contains raw milk • Food additives that have been added by the business 	<p>https://www.gov.uk/food-labelling-and-packaging/overview</p>
Date marking requirements for food	<p>Ready-to-eat potentially hazardous food:</p> <ul style="list-style-type: none"> • Label if held for 24 hours • Include date sold, eaten, or thrown out • Store up to 3 days • At 4°C or lower • Begin after day food was prepared or opened 	<p>Label all high-risk food prepared in-house. The label must include the name of the food and the date by which it should be used.</p> <p>You can store high-risk food that has been prepared in-house for a maximum of 3 days at 5°C or lower. After 3 days, you must throw it out.</p> <p>A best practice for food you cook and store is to reheat it only once. If you do prepare and store in-house food that was made with previously cooked and stored food, label the food with the use-by date of the previously cooked item.</p>	
Cold food storage	<p>Store potentially hazardous food at an internal temperature of 4°C or lower or 65°C or higher.</p> <p>Store fresh fish on ice at no more than 2°C.</p>	<p>Store potentially hazardous food and high-risk food at an internal temperature of 5°C or lower.</p>	<p>https://www.food.gov.uk/safety-hygiene/chilling</p>

Chapter 6 – The Flow of Food: Preparation

Topic	ServSafe Food Safety Online Course Content	UK Information	Comments
Minimum internal temperature for cooking	<p>Cook food to 75°C</p> <p>An internal temperature of 75°C is usually considered adequate to destroy food poisoning pathogens but not spores or toxins.</p>	<p>Cook food to 75°C</p> <p>Lower cooking temperatures are acceptable for meats such as beef and pork as long as the core temperature of the food is maintained for the following times and temperatures:</p> <ul style="list-style-type: none"> • 60°C for a minimum of 45 minutes • 65°C for a minimum of 10 minutes • 70°C for a minimum of 2 minutes 	<p>https://www.food.gov.uk/safety-hygiene/cooking-your-food</p>
Reheating Food	<p>Food for immediate use:</p> <ul style="list-style-type: none"> • Reheat to any temperature • Cook and cool correctly <p>Potentially hazardous food</p> <ul style="list-style-type: none"> • Reheat for hot-holding to 75°C • Reach 75°C within 2 hours • 65°C acceptable within one hour • Hold at 65°C until served <p>Commercially processed ready-to-eat food:</p> <ul style="list-style-type: none"> • Reheat to 75°C 	<p>Reheat food to 82°C then hot hold the food at 63°C or higher.</p>	<p>https://www.food.gov.uk/sites/default/files/media/document/reheating.pdf</p>

Chapter 7 – The Flow of Food: Service

Topic	ServSafe Food Safety Online Course Content	UK Information	Comments
Holding (storing) temperatures for hot food	Hold potentially hazardous food at the correct internal temperature: <ul style="list-style-type: none"> Hold hot food at 65°C or higher 	Hold hot food at 63°C or higher.	https://www.food.gov.uk/sites/default/files/media/document/hot-holding.pdf
Holding (storing) temperatures for cold food	Hold potentially hazardous food at the correct internal temperature: <ul style="list-style-type: none"> Hold cold food at 4°C or lower 	Hold cold food at 8°C or lower.	https://www.food.gov.uk/sites/default/files/media/document/chilled-food.pdf

Chapter 8 – Food Safety Management Systems

Topic	ServSafe Food Safety Online Course Content	UK Information	Comments
HACCP requirements	HACCP (Hazard Analysis Critical Control Point) is defined and the 7 HACCP steps are explained with examples.	Businesses in the UK must have a recorded food safety management system based upon a HACCP-based approach. Article 5 of the EU 852/2004 legislation contains a lot of flexibility and states that a food safety management system should be based on HACCP principles. A range of food safety management systems based upon, but not classical or Codex HACCP, have been developed. These vary in their potential uses and resemblance to Codex HACCP.	https://www.food.gov.uk/business-industry/caterers/haccp https://www.food.gov.uk/business-industry/caterers/sfbb

Chapter 8 – Food Safety Management Systems *continued*

Topic	ServSafe Food Safety Online Course Content	UK Information	Comments
		<p>A business can choose which to adopt. An environmental health practitioner (EHP) will look to see that a business has a documented system based on one of the models, or of a business's own design that's based on Codex principles. The FSA will not insist on any particular one.</p> <p>The Safer Food Better Business model, commonly called the SFBB model, was developed in England by the FSA and is designed for very small catering businesses. The information provided in this model is highly visual and uses graphics to convey safe food handling practices and methods. It is based on the four C's of cross-contamination, cleaning, chilling, and cooking.</p> <p>This model also includes a management section that uses symbols or icons to indicate when and/or what should be done by employees.</p> <p>In the SFBB model, records are kept in the form of a diary.</p>	

Chapter 10 – Cleaning and Sanitizing

Topic	ServSafe Food Safety Online Course Content	UK Information	Comments
Sanitizers	Three common types of chemical sanitizers are chlorine, iodine, and quaternary ammonium compounds.	Disinfection products must meet BS EN standards. Product labels should have either of these codes: BS EN 1276 or BS EN 13697.	https://www.food.gov.uk/safety-hygiene/cleaning

Chapter 10 – Cleaning and Sanitizing *continued*

Topic	ServSafe Food Safety Online Course Content	UK Information	Comments
Temperature of dishwashing machine	The temperature of the final sanitizing rinse must be at least 85°C. For stationary rack, single-temperature machines, it must be at least 74°C. The dishwasher must have a built-in thermometer which checks water temperature at the manifold. This is where the water sprays into the tank.	The temperature of the final disinfecting rinse must be at least 82°C. The dishwasher must have a built-in thermometer which checks water temperature at the manifold. This is where the water sprays into the tank. Businesses that clean and disinfect a lot of tableware may need to install a heating device. This device will make sure the machines have enough hot water.	https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment_data/file/33738/DFS_Spec_42_V3U.pdf
Stationary rack single temperature machine	The temperature of the final sanitizing rinse must be at least 85°C. For stationary rack, single-temperature machines, it must be at least 74°C. The dishwasher must have a built-in thermometer which checks water temperature at the manifold. This is where the water sprays into the tank.	The temperature of the final disinfecting rinse must be at least 82°C.	

Additional Resources

Food Standards Agency

<http://www.food.gov.uk/>

Food Safety Training Guidance

<https://www.food.gov.uk/business-guidance/hygiene-requirements-for-your-business>

Food Hygiene: A Guide for Business

<http://www.renfrewshire.gov.uk/media/1065/Food-Hygiene---A-Guide-for-Business/pdf/hygieneguidebooklet.pdf>

Food Handlers Fitness to Work

<https://www.food.gov.uk/sites/default/files/media/document/fitnesstoworkguide.pdf>

Guidance on Temperature Control Legislation in the United Kingdom

<http://www.legislation.gov.uk/uksi/1995/2200/contents/made>