Module Code: CL909
Module Title: Food Safety and Hygiene
Module Registrar: Dr. Raymond Wong
Taught To (Course): MSc Environmental Health
Other Lecturers Involved: Invited EH Officers
Credit Weighting: 10
Semester: 1
Compulsory/optional/elective class: Compulsory
Academic Level: 5
Prerequisites: None

Module Format and Delivery (hours):

<table>
<thead>
<tr>
<th>Lecture</th>
<th>Tutorial</th>
<th>Assignment</th>
<th>Laboratory</th>
<th>Private Study</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>24</td>
<td>6</td>
<td>20</td>
<td>50</td>
<td></td>
<td>100</td>
</tr>
</tbody>
</table>

General Aim
The aim of this credit is to provide a thorough understanding of the current food enforcement bodies, the national and European food laws and their enforcement power and procedures. The main focus is to ensure that students learn the general and specific food legislation and requirement for the protection of public health.

Specific Learning Objectives
- To understand the UK food control system
- To understand the interpretation of UK and EU main food legislation and product specific regulations
- To understand the enforcement procedures as detailed in the codes of practice
- To apply enforcement powers given by the UK food law in order to ensure that food safety requirement is met
- To identify and apply the concept of HACCP

Syllabus
Food Control System in the UK
Local and Central Governmental Bodies:
Local Authority Environmental Health Departments, Local Liaison Groups, Former SFCC, LACORS, Food Standards Agency, Scientific Services, Enforcement Liaison Group, Scottish Food Enforcement Liaison Group, European Commission.

Introduction to Food Safety
History of Food Safety Regulation
Food Hygiene Regulations in Europe
National Food Legislation
General Requirements under the European Influences

Food Hygiene Legislation, Code of Practice and Guides to Compliance
EC Regulations
Food Hygiene (Scotland) Regulations 2006
Code of Practice and Practice Guidance
Industry Guides

Food Safety Management Systems and the law
7 Principles of HACCP
Pre-requisite systems
HACCP in UK Law
CookSafe and Eat Safe
Workshop/ Discussion
Training of Food Handlers
Product Specific Legislation
Legislation that applies in product specific establishments i.e. establishments that produce, process and distribute food of animal origin
Various types of establishments where product specific legislation would apply (establishments requiring Approval).

Food Safety Enforcement Powers and Procedures
Legislation
Enforcement Policy
Informal Procedures
Hygiene Improvement Notices
Prosecution
Hygiene Prohibition Action
Hygiene Emergency Prohibition Action
Remedial Action Notices
Powers of Entry

Food Safety Inspections
Code of Practice
Chapter 4.0: Inspections Issued under Section 40 of the Food Safety Act 1990
Regulation 24 of the Food Hygiene (Scotland) Regulations 2006
Primary and Secondary Inspections
Inspection Ratings and Frequency of Inspections
Food Hygiene and Food Standards Inspections

Food Labelling and Sampling
Food Labelling (Scotland) Regulations 1996 and various specific legislation concerning food labelling
Requirement on Food Labels
Quantitative Ingredient Declaration (QUID)
Allergic Ingredients; Date Marking; Storage Conditions; Quantity and Lot Marking; Nutrition Labelling
Food Safety Act 1990; Food Safety (Sampling and Qualification) Regulations 1990; Code of Practice

Food Complaints and Alerts
Food Safety Act 1990 – Code of Practice Scotland
Handling of Consumer Complaints
Food Alerts - LA’s Assessment of Scale, Extent and Severity

Detention and Seizure of Food
Food Safety Act 1990 and Code of Practice
Legal Power on Inspection, Detention and Seizure of Suspect Food, Voluntary Surrender
Border Inspection Posts
Port Health

European Food Legislation
European Union & EU Law
Changes and Consolidation of EU Food Hygiene Law
Regulation (EC) 178/2002
EC 852/2004 Hygiene of Foodstuffs
UK Compliance with EU Regulations
Microbiological Criteria for Foodstuffs
ICMSF 2 and 3 Class Food Sampling Plan

Case Study – Listeria monocytogenes in Lanark Blue Cheese
Presentation given by Robert Steenson, Environmental Health Manager, North Lanarkshire Council.
Assessment Method(s) Including Percentage Breakdown and Duration of Exams

<table>
<thead>
<tr>
<th>Examination</th>
<th>Duration</th>
<th>Weighting %</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>2 hours</td>
<td>80%</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Coursework</th>
<th>No. of Assignments</th>
<th>Weighting %</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1</td>
<td>20%</td>
</tr>
</tbody>
</table>

Coursework / Submission deadlines

<table>
<thead>
<tr>
<th>Coursework Title</th>
<th>Submission Date</th>
<th>Weighting %</th>
</tr>
</thead>
<tbody>
<tr>
<td>Court Case: <em>Listeria monocytogenes</em> in Lanark Blue Cheese</td>
<td>Week 11 Semester 1</td>
<td>20%</td>
</tr>
</tbody>
</table>

Main Text Books

- Hygiene for Management by Richard A Sprenger
  Highfield Publications
  ISBN 1 871912 63 6

- HACCP A Practical Approach (2nd Edition)
  Sara Mortimore and Carole Wallace
  Aspen Publishers
  ISBN 0-412-75440-1

Date of Last Modifications: 1 September 2012