

TSSE Training : Course Outline

TSSE Training Details	
Course	Food Standards – Risk Scoring Training
Date	Thursday 16 th November 2017
Trainer	Joanna Sheath, Training Consultant, Food and Farming Compliance Ltd., Senior Trading Standards Officer (Food Standards) Food and Health and Safety, Public Protection Service, Wiltshire Council
Venue	Gorse Hill Hotel <ul style="list-style-type: none"> Hook Heath Road, Woking, Surrey, GU22 0QF
CPPD	5.5 hours

Course aim

This one day course has been arranged by Food and Farming Compliance Ltd. in conjunction with Trading Standards South East Ltd. It provides invaluable guidance on Food Standards Risk Scoring & Consistency. It will assist food standards enforcement officers to determine the food standards intervention frequencies of food businesses within their areas using the risk assessment criteria in the Intervention Rating Scheme, and help develop their planned food standards intervention programs.

It will outline the changes to the Food Law Code of Practice published in March 2017 in relation to the facilitating of consistent interpretation and approach by local authority officers delivering official controls, specifically in relation to risk scoring; by updating advice and clarifying the risk descriptors used in the food establishment intervention rating schemes. The course has been designed for officers who are new to the concept of Food Risk Scoring but are familiar with the general aspects of the Food Safety Act and those who require structured training to help promote their competency in this area. Furthermore the course is designed to provide the enforcement officer with sufficient detail, to provide the basis to undertake risk scoring and put it into practise.

Learning Outcome(s)

By the end of the course, those attending will be able to:

- understand how to carry out a food standards risk assessment on premises; and
- review the scores applied to premises to ensure assessments are being carried out consistently and accurately.

Course Objectives

- To identify the types of premises that require a risk assessment and the reasons for risk assessment.
- To outline the legislation and guidance relating to risk assessment scoring
- To demonstrate how to carry out a risk assessment on several types of typical premise
- To outline the different types of intervention applicable dependent on the risk identified for each premise
- To discuss how to carry out an exercise to ensure that officers are risk assessing premises accurately and consistently.
- To provide a better understanding of the basis of Risk Scoring

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09:15	Arrival, Refreshments & Registration
09.30	Welcome and an Introduction to the day <ul style="list-style-type: none"> • Why you are here, introductions and objectives
10.00	<ul style="list-style-type: none"> • Types of premises that might require risk rating and why • Types of possible risk in a premise and order of importance • Discussion of types of premises that could be visited and reasons why • Introduction to Code of Practice – overview • Chapter 4 of Code: Qualifications and Competencies
11.00	Refreshment Break
11.15	<ul style="list-style-type: none"> • Introduction to Chapter 5: What is an intervention? • Introduction to rating scheme.
12.00	<ul style="list-style-type: none"> • Food Standards Scoring System • Potential Risk, examples of types of premises in this category.
12.45	Lunch
13.30	<ul style="list-style-type: none"> • Food Standards Scoring System – Continued • How to implement a system and ensure consistency • Group Practical Session Scenarios – examples - Identification of premises which require a risk rating.
15:00	Refreshment Break
15.15	Issues arising from practical exercises
16.00	Summing up, Re-Cap of the day, Conclusions, Questions and Discussions
16.30	Close

- NB: In exceptional circumstances changes may be made to the content, timing, speakers and/or venue.