



## Food Safety intensive course

### 1. Food hygiene passport

The aim is to receive the hygiene proficiency and skills that are required from those who handle food in their work.

Hygiene proficiency is a statutory liability of the food industry (general EU regulation 852/2004/EU on food hygiene). The National Food Act (23/2006, amended by 1137/2008) requires that *“those who in their work handle unpackaged and highly perishable food shall confirm their hygiene proficiency with a certificate by the Food Safety Authority Evira”*.

The course covers the hygiene proficiency requirements for those working in food companies who handle food in their work, regarding

- basic microbiology and food contaminations
- food poisonings and hygienic working methods
- personal hygiene
- cleaning
- own or in-house control and
- food legislation

### 2. High hygienic facilities

The aim is to master the high hygienic facilities and their management.

The course covers:

- High hygienic facilities, machines, equipment, chemicals, water, methods
- Personal hygiene, chemicals, water, methods
- Clothing, chemicals, water, methods
- Working, chemicals, water, methods
- Clean/high hygienic facilities, machines, equipment, chemicals, water, methods
- Legislation and standards, control methods

### 3. OIVA quality system

Oiva system is an efficient tool for health inspectors. It informs also customers with the latest inspection results enabling to evaluate the quality of restaurant, professional kitchen etc. The results are presented as smiling face symbols granted by health inspectors. For the service providers it is mandatory to publish these results to the customer.

The aim is to get knowledge and understanding about Oiva food quality control system. During the course, participants will learn the basic aspects about control systems and inspection programs.

The course covers:

- introduce to Finnish Oiva quality control system
- theory and practice of strategies from national aspects to object of control level
- food business cooperation as the key factor of food safety authority work