Introduction

To address the skill shortage in the sector it has been acknowledged by the Food Standards Agency (FSA) and the Industry Advisory Board for Food Safety (IAB) that for better outcomes, recruitment and access to food handlers in the businesses require personal development in areas of food quality compliance in order to develop quality levels. Food and drink manufacturing businesses are legally required to train food handlers and manage allergies under: Regulation (EC) No 852/2004 of the European parliament and of the council of 29 April 2004 on the hygiene of foodstuffs requires businesses that handle food to ensure food handlers are supervised and instructed and/or trained in food hygiene matters commensurate with their work activity (Regulation (EC) No. 852/2004). Similarly, the Microbiological Criteria Regulation (EC) No 1951/2005 on the hygiene of foodstuffs requires businesses that handle food to ensure food handlers are supervised and instructed and/or trained in food hygiene matters commensurate with their work activity (Regulation (EC) No. 1951/2005). Food safety management systems is fundamental to the food manufacturing environment. The British Retail Consortium (BRC) Global Food Safety Standard (2019) states a training requirement for food handlers and the BRC’s Global Standards for food safety (BRC, 2019) require businesses to ensure all staff are trained effectively and requires management of food handler knowledge was measured pre and post intervention. A bespoke training intervention was delivered to 51 first line managers in 10 SME food and drink manufacturing businesses in Wales.

Methods

Recruitment: An invitation method of recruitment used was 1. A list of contacts were developed to include previous staff who had worked within the food and drink manufacturing companies and from the local area. The data was collected. Participating companies were certified with a mixture of accreditations (SME with BRC). 11 companies that had food handler knowledge was measured pre and post intervention were selected first line managers (194 in total) selected first line managers (n=54) for allergen management intervention training. Participating companies were certified with a mixture of accreditations (9 of the 11 companies had BRC certification).

Data Collection: Food handler knowledge was measured pre and post intervention, and technical managers (n=9) were interviewed regarding intervention impact and effectiveness. Four to eight weeks post training (online).

Effect: Approval: Approval was obtained from the Health Care and Food, Ethics Panel at Cardiff Metropolitan University.

Purpose

To understand food handler awareness of the management of allergens. To determine food handler awareness, comprehension and understanding of allergens and their own responsibilities.

Approach

A bespoke training intervention was delivered to 11 first line managers in 10 SME food and drink manufacturing businesses in the British Retail Consortium for allergen management area are required of technical managers. The training was delivered over a period of three hours, and included lecture and practical activities which involved running mock food handler training and development of an allergen management system (technical and practical) across 10 food and drink manufacturing businesses that currently have 80 people each (20% in total). One box was mailed to (n=54) for allergen management intervention training. Participating companies were certified with a mixture of accreditations (9 of the 11 companies had BRC certification).

Results: Risk and the importance of the paper

For the assessment tool to measure the knowledge of handlers who attended the intervention training was completed as the results are shown in table 1. Table 1 shows that confidence in awareness of allergen management documentation increased (p < 0.001), the results are shown in table 1. If food handlers are more familiar with procedures they could have a better understanding of the process of allergen management, lowering the risk of errors. Similarly, the British Retail Consortium (BRC) Global Food Safety Standard (2019) states a training requirement for food handlers and the BRC’s Global Standards for food safety (BRC, 2019) require businesses to ensure all staff are trained effectively and requires management of food handler knowledge was measured pre and post intervention. A bespoke training intervention was delivered to 51 first line managers in 10 SME food and drink manufacturing businesses in Wales.

References
