## **PPL2GEN5** **(J8HN 04)**

### Maintain Food Safety in a Hospitality Environment

### Candidate’s statement

I confirm that the evidence detailed in this unit is my own work.

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| --- | --- |
| Candidate’s name |  |
| Candidate’s signature |  |
| Date |  |

### Assessor’s statement

I confirm that the candidate has achieved all the requirements of this unit.

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| Assessor’s name |  |
| Assessor’s signature |  |
| Date |  |
| Countersigning Assessor’s name(if applicable) |  |
| Countersigning Assessor’s signature(if applicable) |  |
| Date |  |

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### Internal Verifier’s statement

I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

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| Internal Verifier’s name |  |
| Internal Verifier’s signature |  |
| Date |  |
| Countersigning Internal Verifier’s name (if applicable) |  |
| Countersigning Internal Verifier’s signature (if applicable) |  |
| Date |  |

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| External Verifier’s initials (if sampled) |  |
| Date |  |

#### Unit overview

This standard reflects current food safety guidance in the UK and integrates the key themes of cleaning and preventing contamination. It provides staff with the knowledge and skills of reviewing hazards and using hazard based procedures to maintain food safety in their department.

#### Sufficiency of evidence

There must be sufficient evidence to ensure that the candidate can consistently achieve the required standard over a period of time in the workplace or approved realistic working environment.

#### Performance criteria (What you must do)

The assessor must assess PCs 1-3, 5 and 8 by directly observing the candidate’s work.

PCs 4, 6 and 7 may be assessed using alternative assessment methods if observation is not possible.

1. Comply with relevant legal and organisational requirements for personal hygiene and behaviour.
2. Ensure surfaces and equipment are clean and in good condition.
3. Use clean and suitable cloths and equipment for wiping and cleaning between tasks.
4. Remove from use any surfaces and equipment that are damaged or have loose parts and report them to the person responsible.
5. Dispose of waste promptly, hygienically and appropriately.
6. Identify, take appropriate action on and report to the appropriate person any damage to walls, floors, ceilings, furniture and fittings.
7. Identify, take appropriate action on and report to the appropriate person any signs of pests.
8. Keep necessary records accurate and up-to-date.

#### Performance criteria evidence

| **Evidence reference** | **Evidence description** | **Date** | **PC1** | **PC 2** | **PC 3** | **PC 4** | **PC5** | **PC 6** | **PC 7** | **PC 8** |
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#### Scope / range (What you must cover)

**All** scope / range must be covered. There must be performance evidence, gathered through direct observation by the assessor of the candidate’s work for a minimum of:

1. Hazards / Sources of contamination - there must be evidence that the candidate’s work practices minimise the risk **any** of the following being introduced into the hospitality environment:

1.1 microbial

1.2 chemical

1.3 physical

1.4 allergenic

1. Vehicles of contamination - the assessor must observe the candidate following food safety requirements correctly to ensure that at least **three** of the following do **not** become vehicles of contamination:

2.1 hands

2.2 cloths and equipment

2.3 hand contact surfaces

2.4 food contact surfaces

2.5 contamination routes

1. Personal hygiene and behaviour - the assessor must observe the candidate complying with at least **four** of the following when working in the hospitality environment:

3.1 wearing protective clothing and headgear

3.2 keeping direct handling of food to a minimum

3.3 following recommended procedures for washing hands, including when to wash their hands (after going to the toilet; when going into food preparation, cooking, and service areas; after touching raw food and waste and before serving food)

3.4 reporting cuts, boils, grazes, and injuries

3.5 treating and covering cuts, boils, skin infections and grazes

3.6 reporting illnesses and infections, particularly stomach illnesses, before entering the production area

3.7 having clean hair, skin, nails, and clothing

3.8 wearing jewellery only in line with organisational procedures

3.9 recording incidents

3.10 avoiding unsafe behaviour including touching face, nose, or mouth; chewing gum; eating; smoking – when working with food

1. Surfaces and equipment - The assessor must observe the candidate complying with food safety requirements correctly for **both** of the following:

4.1 surfaces and utensils used in the department

4.2 cleaning equipment used

Evidence for any “what you must cover” point not included in the minimum observation requirements may be assessed using alternative assessment methods.

#### Scope / range evidence (continued on next page)

| **Evidence reference** | **Evidence description** | **Date** | **1.1** | **1.2** | **1.3** | **1.4** | **2.1** | **2.2** | **2.3** | **2.4** | **2.5** | **3.1** | **3.2** | **3.3** | **3.4** | **3.5** |
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#### Scope / range evidence (continued)

| **Evidence reference** | **Evidence description** | **Date** | **3.6** | **3.7** | **3.8** | **3.9** | **3.10** | **4.1** | **4.2** |
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#### Knowledge and understanding (What you must know and understand)

For those knowledge statements that relate to **how** the candidate should do something, the assessor may be able to infer that the candidate has the necessary knowledge from observing their performance or checking products of their work. In **all** other cases, evidence of the candidate’s knowledge and understanding must be gathered by alternative methods of assessment (eg oral or written questioning).

| **Knowledge statement** | **Evidence reference** | **Date** |
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| 1. The types of contamination and cross-contamination of food and surfaces, how they can occur and the vehicles of contamination including surfaces.
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| 1. The types of food poisoning, how food poisoning organisms can contaminate food, the factors which enable the growth of food poisoning organisms and the common symptoms of food poisoning.
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| 1. How personal hygiene and behaviour affect the safety of food.
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| 1. Your role in spotting and dealing with hazards, and in reducing the risk of contamination.
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| 1. The importance of identifying food hazards promptly and the potential impact on health if hazards are not spotted and dealt with promptly.
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| 1. The importance of risk assessments.
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| 1. Types of unsafe behaviour that may impact on the safety of food and why it is important to avoid this type of behaviour when working with food.
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| 1. The relevant legal and regulatory requirements for food safety, the importance of complying with them, the implications of non-compliance and the role of enforcement officers.
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| 1. The importance of, and methods for, separation of raw and cooked foods; separation of finished dishes.
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| 1. The temperature danger zone, why food needs to be kept at specified temperatures and how to ensure this.
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| 1. What procedures to follow when dealing with stock including deliveries, storage, date marking and stock rotation, and why it is important to consistently follow them.
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| 1. Why it is important to keep work areas and environment clean and tidy, and tools, utensils and equipment in good order, clean condition and stored correctly.
 |  |  |
| 1. How the methods and frequency of cleaning and maintenance of equipment, surfaces and environment affect food safety in the workplace.
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| 1. The actions that should be taken in response to spotting a potential hazard, including the correct person to whom issues should be reported.
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| 1. The types of food waste which can occur in the workplace and how it should be safely handled in the workplace.
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| 1. The main types of pests that you may find in catering operations, how to identify the signs that they are there, pests and infestation that may pose a risk to the safety of food, how they can occur, how to recognise them and how to prevent them.
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| 1. Why surfaces and equipment must be clean before beginning a new task and how to do so.
 |  |  |
| 1. Why it is important only to use clean and suitable cloths and equipment when cleaning between tasks and how to do so.
 |  |  |
| 1. Why surfaces and equipment that are damaged or have loose parts can be dangerous to food safety and the types of damaged surfaces and equipment that can cause food safety hazards and what to do about them.
 |  |  |
| 1. Why it is important to clear and dispose of waste promptly and safely and how to do so.
 |  |  |
| 1. How damage to walls, floors, ceilings, furniture and fittings can cause food safety hazards and the type of damage you should look for.
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#### Supplementary evidence

| **Reference** | **Evidence description** | **Date** |
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#### Assessor feedback on completion of the unit: