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# ABC Food Law Online

## Course Directory

A guide to courses available on our online  
training service



[www.abcfoodlaw.co.uk](http://www.abcfoodlaw.co.uk)

 **Food Law**  
Consultancy, training and legal services

The following courses are available to complete on our online training service and an annual subscription is available for just £95 + vat per person. For further details visit [www.abcfoodsafety.co.uk](http://www.abcfoodsafety.co.uk).

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## About ABC Food Law Online

Launched in 2009, ABC Food Law Online has been used by thousands of local authority enforcement officers to keep up to date with their Continuing Professional Development (CPD) obligations. The service is also relevant to those working in the food industry who are responsible for compliance with food law.

Access to the online training service is available by annual subscription for £95+VAT per year per user and subscribers have unlimited access to all of the courses on the site during their subscription year. Access to the courses is easy and as they are available via the internet there is no requirement to install software.

Instant access to the service is available when payment is made by card using Paypal:



## Features of the service

Our online courses provide users with several hours CPD each in short topic-based modules. Self tests and quizzes are included to aid in the learning process and users may download a set of course notes to keep. Users can bookmark a course if they have to log off, and may return to that page later to resume their study.

### Approved establishments Section 5 - Specific requirements

#### Training Section 5 of 5

Overview of the requirements  
Regulation (EC) 853/2004, Chapter II, Article 3, Annex III

#### Meat Products

Regulation (EC) 853/2004 identifies certain **ingredients** which are prohibited from inclusion in meat products and also requires that all **meat**, including minced meat and meat preparations used in the manufacture of meat products satisfy the requirements set out in the regulation for **fresh meat**.

Other than the above, the structural and operational requirements for approved meat products establishments are the same as for those which do not need approval.



#### Question 13

Do meat products establishments which cut/bone fresh meat on the premises require air conditioned facilities for these operations?

[Click here for the answer](#)

Above: A page on the Approved Establishments module with self-test quiz

## Certificates and training records

A CPD certificate is automatically generated on successful completion of each module and may be printed out if required. A useful additional feature of the service is that records of all courses completed are available online so a subscriber can have full access to their training records. Where local authorities subscribe to the service, the nominated manager will have access to the training records and CPD certificates of all of his/her staff.

### abc1 - Reports

#### Approved establishments

Module	Taken	Passed	Pass Rate	Avg Score
Module 1 - Requirements for approval	1	1	100%	70%

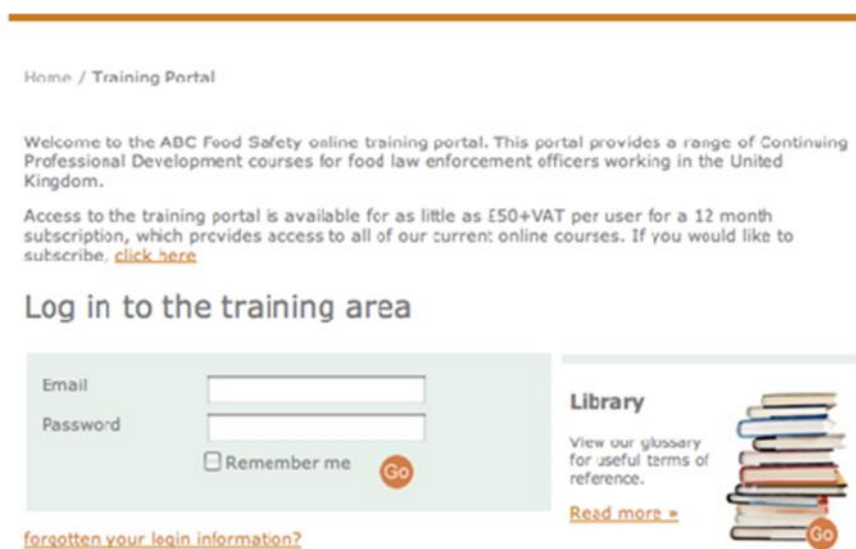
#### Food Enforcement Refresher

Module	Taken	Passed	Pass Rate	Avg Score

Above: The “reports” feature

## Library and resources

There is also a library section where users can look up legislation and other documents thereby providing a useful resource tool.



The login screen with link to the Library section

# Courses Available



## Food Law Code of Practice

(Different versions of this course are available for England, Scotland and Wales)

**This course is an interactive full-text version of the Food Law Code of Practice. The purpose of this course is to assist food enforcement officers to understand the requirements of the Code.**

**Aim:** The aim of this course is to provide the reader with a working knowledge of the Food Law Code of Practice.

**Objectives:** This course contains the full text of the Food Law Code of Practice and on completion, the reader will be able to demonstrate an understanding of the Code requirements.



### Module Description

Module	Title	Estimated time for completion*
1	Communication	2 Hours
2	Administration	2 Hours
3	Qualifications and experience	2 Hours
4	Organisation of official controls	2 Hours
5	Enforcement sanctions and penalties	1 Hour
6	Sampling and analysis	1 Hour
	Total	10 Hours

\* Please note that this figure is provided to help plan your training. The actual time spent on each module may vary depending on your prior knowledge of the topic area.

## Approved Establishments

(Different versions of this course are available for England, Scotland, Northern Ireland and Wales)

A three module course providing 6 hours of CPD which considers the legal framework, scope and enforcement of establishments subject to approval under Regulation (EC) 853/2004.

**Aim:** The aim of this course is to provide the reader with a grounding in the requirements for establishments subject to approval under Regulation (EC) 853/2004.

**Objectives:** This course will help the reader to identify establishments which require approval and then undertake appropriate official controls in such establishments.



## Module Description

Module	Title	Estimated time for completion
1	Requirements for approval	2 Hours
2	Approval process	2 Hours
3	Enforcement in approved establishments	2 Hours
4	Food Standards Agency Guidance on Approvals*	2 Hours
	Total	8 Hours

**\*This module was updated in July 2016 to reflect new guidance**

## Food Law Refresher

(Different versions of this course are available for England, Scotland, Northern Ireland and Wales)

This single module course is aimed at users who require a brief refresher on the topic or are new to the area of food law enforcement.



**Aim:** The aim of this course is to provide the reader with a basic overview of food law and enforcement arrangements.

**Objectives:** On completion of this course, the reader will be able to demonstrate an understanding of the following: General food law; the requirements of food hygiene law; Food law enforcement arrangements.

## Module Description

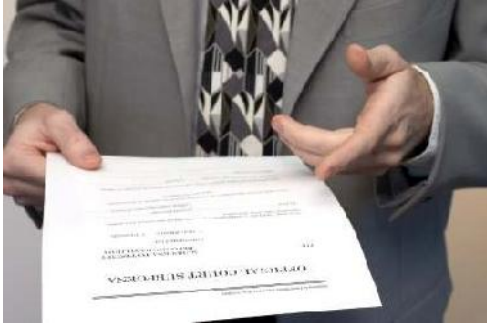
Section	Title	Estimated time for completion*
1	<a href="#">Introduction</a>	10 minutes
2	<a href="#">An overview of food law</a>	20 minutes
3	<a href="#">General food law</a>	15 minutes
4	<a href="#">Food hygiene law</a>	30 minutes
5	<a href="#">Approved establishments</a>	30 minutes
6	<a href="#">Imported food control</a>	20 minutes
7	<a href="#">Food safety management</a>	15 minutes
	<a href="#">Quiz</a>	10 minutes
	Total	2.5 Hours



## Food Hygiene Enforcement

(Different versions of this course are available for England, Scotland, Northern Ireland and Wales)

This three module course provides the reader with guidance on the use of Hygiene Improvement Notices, Hygiene Prohibition procedures and the seizure and detention of food.



**Aim:** To provide an overview of the key formal enforcement sanctions available to rectify breaches of food hygiene law.

**Objectives:** To provide the user with an understanding of the appropriate use of enforcement notices and guidance on the drafting and service of such notices.

### Food Hygiene Enforcement - England Section 4 - Hygiene Emergency Prohibition

Training Section 4 of 5

Regulation 9 of the Food Hygiene (England) Regulations 2006 provides for an authorised officer to serve a Hygiene Emergency Prohibition Notice (HEPN) in circumstances whereby the officer is satisfied that a food, premises, parts of equipment, process or treatment, constitutes an imminent risk to health.

The Regulations describe this power:

"If an authorised officer of an enforcement authority is satisfied that the health risk condition is fulfilled with respect to any food business he may by a notice served on the relevant food business operator (in these Regulations referred to as a "hygiene emergency prohibition notice"); impose the appropriate prohibition"

*Regulation 9 (2) Food Hygiene (England) Regulations 2006*



There are some key terms in this section which may need further clarification. Please click on the appropriate link for details:

- [Authorised Officer](#)
- [Health Risk](#)
- [Health risk condition](#)
- [Appropriate prohibition](#)

Before serving a HEPN, the officer must be satisfied the one or more of below apply:

Screenshot from training pages

## Module Description

Module	Title	Estimated time for completion
1	Hygiene Improvement Notices	2 Hours
2	Hygiene Prohibition Procedures	2 Hours
3	Seizure and detention of food	2 Hours
	<b>Total</b>	<b>6 Hours</b>

## Investigation of food poisoning outbreaks

(Different versions of this course are available for England, Scotland, Northern Ireland and Wales)

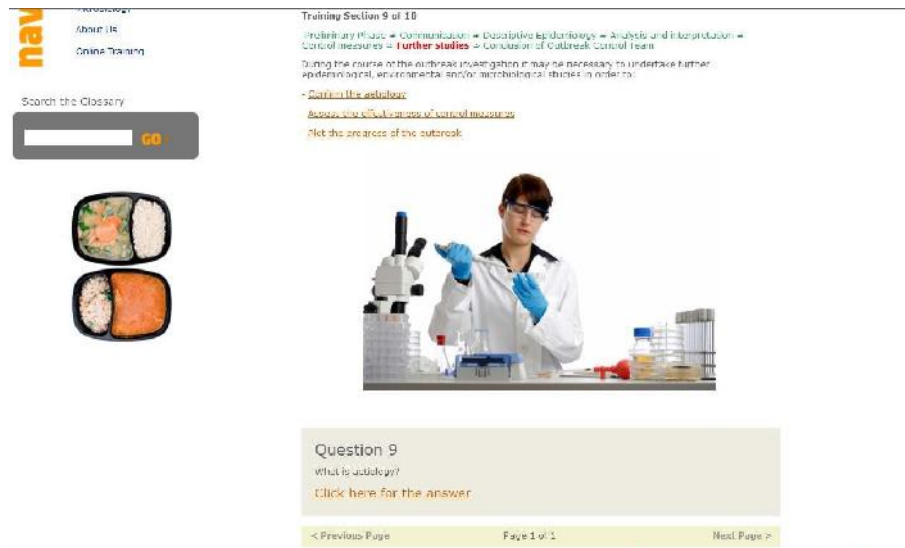
This is a two module short course which reviews the procedural elements of an outbreak investigation and provides the reader with a case study to work through.



**Aim:** This course aims to assist the reader with the effective investigation of outbreaks of Food Poisoning.

**Objectives:** On completion of this course the reader will be able to:

- Appreciate the legal framework of outbreak investigations.
- Describe the major steps in an outbreak investigation.
- Construct and interpret an epidemic curve.
- Undertake an assessment of a food business implicated in an outbreak investigation.
- Suggest appropriate control measures.



Screenshot from training pages

### Module Description

Module	Title	Estimated time for completion
1	Approach to outbreak investigations	2 Hours
2	Case Study	2 Hours
	Total	4 Hours

## Audit of HACCP systems

**Aim:** The aim of this course is to provide delegates with an overview of food safety management systems based on the principles of HACCP and guidance on the audit of such systems.

**Objectives:** On completion of this module, delegates will be able to:

- Describe the seven principles of Codex alimentarius HACCP
- Appreciate the importance of pre-requisite hygiene regimes in the successful implementation of HACCP programmes.
- Recognise the key elements of systems based on HACCP principles
- Understand the flexible approach to HACCP in food businesses

Screenshot from training pages

## Module Description

Module	Title	Estimated time for completion
1	HACCP systems	2 Hours
2	Audit approach	2 Hours
	Total	4 Hours

## Dairy Products

This five module course is intended to provide enforcement officers with a good grounding in the key issues to consider during the inspection of a dairy establishment.

**Aims:** The aim of this course is to assist enforcement officers in the inspection of dairy establishment/

**Objectives:** On completion of the course the reader will have an appreciation of:

- Key elements of dairy science
- The main laboratory tests performed by dairy processors
- The key equipment used in dairy processing
- The main methods of processing used for cheese, milk, ice cream and yoghurt production.
- The important elements of dairy establishment cleaning and disinfection programmes
- The most important issues to consider during an audit of a dairy establishment.



## Module Description

Module	Title	Estimated time for completion
1	Dairy Science	2 Hours
2	Dairy technology	2.5 Hours
3	Dairy product manufacture	1 Hour
4	Cleaning and disinfection	1.5 Hours
5	Assessment of compliance	2.5 Hours
	Total	9.5 Hours

## Intervention Risk Rating

(Different versions of this course are available for England, Scotland, Northern Ireland and Wales)

**Aim:** The aim of this course is to help the reader to effectively risk rate food businesses in accordance with the Food Law Code of Practice.

**Objectives:** This course sets out to provide:

- an overview of the risk rating scheme contained in Annex 5 of the Food Law Code of Practice.
- the reader with help in the consistent application of the risk rating scheme.
- On completion of this course the reader will be able to:
  - Use the risk rating scheme as set out in Chapter 5 of the Food Law Code of Practice to risk rate food businesses in terms of compliance with food hygiene law.



## Module Description

Section	Title	Estimated time for completion
1	<a href="#">Introduction</a>	15 minutes
2	<a href="#">Case Study 1 – St Hubbins School</a>	20 minutes
3	<a href="#">Case Study 2 – Karl’s Kebabs</a>	20 minutes
4	<a href="#">Case Study 3 – The Chippy</a>	20 minutes
	<b>Quiz</b>	15 minutes
	<b>Total</b>	<b>1.5 Hours</b>

## Food Allergen Management

This course is based on the "Guidance on Allergen Management and Consumer Information - Best Practice Guidance on Managing Food Allergens with Particular Reference to Avoiding Cross- Contamination and Using Appropriate Advisory Labelling" published by the Food Standards Agency (FSA) and is reproduced here under the terms of the Open Government Licence scheme.

**Aims:** This course aims to provide the reader with an appreciation on the appropriate management of food allergens by producers of pre-packed foods.

**Objectives:** On completion of this course, the reader will be able to:

- Recognise the main food allergens which are subject to food labelling requirements.
- Understand the principles of risk analysis in terms of food allergen advisory labelling.
- Appreciate the use of risk management techniques to protect consumers with food allergies.



### Module Description

Section	Title	Estimated time for completion*
1	<a href="#">Introduction</a>	10 minutes
2	<a href="#">Allergen Risk Assessment, Management and Communication</a>	40 minutes
3	<a href="#">Appendix 1: Allergen Prevalence and Severity</a>	20 minutes
4	<a href="#">Appendix 2: Legal Considerations of Allergen Cross-Contamination</a>	15 minutes
5	<a href="#">Appendix 3: Worked Examples</a>	15 minutes
6	<a href="#">Appendix 4: Allergen Testing Methods</a>	10 minutes
	<b>Quiz</b>	10 minutes
	<b>Total</b>	<b>2 Hours</b>

## E.coli O157: Control of cross-contamination

This course is based on the Food Standards Agency's "E. COLI O157 CONTROL OF CROSS-CONTAMINATION Guidance for food business operators and enforcement authorities" and is reproduced here under the terms of the Open Government Licence scheme.

**Aim:** The aim of this course is to familiarise food enforcement officers with the FSA guidance.

**Objectives:** On completion of the course, the reader will be able to recognise:

- The risks associated with E.coli O157
- Sources of E.coli O157 contamination in food businesses.
- E.coli O157 cross contamination risks in food businesses
- Relevant controls to prevent E.coli O157 cross contamination.



### Module Description

Section	Title	Estimated time for completion*
1	<a href="#">Introduction</a>	10 minutes
2	<a href="#">E.coli O157 Why is there a risk?</a>	10 minutes
3	<a href="#">Sources of E.coli O157 contamination in food businesses</a>	10 minutes
4	<a href="#">E.coli O157 cross contamination risks in food businesses</a>	10 minutes
5	<a href="#">Controlling the risk of E.coli O157 cross contamination</a>	40 minutes
6	<a href="#">Management controls for E.coli O157 cross-contamination in food businesses</a>	20 minutes
7	<a href="#">Enforcement action</a>	10 minutes
	<a href="#">Quiz</a>	10 minutes
	<b>Total</b>	<b>2 Hours</b>

## Vacuum Packing and Sous Vide Systems

This two module course seeks to provide delegates with an overview of the food safety hazards and controls with respect to vacuum packing and sous vide.



**Aim:** To provide an overview of the main food safety issues with respect to these food processing techniques.

**Objectives:** To provide the user with an understanding of the key food safety hazards and appropriate controls for these techniques.

### Vacuum Packing and Sous Vide Systems Section 2 : Food Safety Concerns

Training Section 2 of 5

As well as the inherent microbiological risks associated with the outgrowth of anaerobic pathogens, it should be remembered that vacuum packing machines are considered to be complex in nature and should never be used for the handling of both raw and ready to eat foods.



This is discussed in more detail in our "E.coli o157: Control of cross contamination" course.

Screenshot from training pages

## Module Description

Module	Title	Estimated time for completion
1	Vacuum and Modified Atmosphere Packing	2 Hours
2	Sous Vide Systems	2 Hours
	Total	4 Hours



## Work related deaths and inquests

(England and Wales only)

This course is based on the "Enforcement Guide" published by the HSE and is reproduced here under the terms of the Open Government Licence scheme.

This course, which concerns work-related deaths, liaison with other agencies, inquests and Coroners, gives guidance on the most sensitive investigations that HSE and local authorities carry out. The circumstances and considerations that surround such investigations differ in a number of ways from other investigations. These differences are outlined and explained in this section.

**Aims:** The aims of this module are to provide the reader with guidance on the investigation of fatal accidents in the workplace.

**Objectives:** On completion of this module, the reader will be able to:

- Describe the roles and functions of the Coroner.
- Appreciate the role of local authorities, HSE and others in fatal accident investigations.
- Understand inquest procedures.

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Work Related Deaths and Inquests Section 4 - The coroner

Training Section 4 of 4  
Coroners' officers

Coroners' officers are often former or current police officers and they are responsible for investigating an incident that has occurred. This normally involves interviewing witnesses (colleagues), taking witness statements and giving the Coroner facts of the incident.

Question 15  
What are the Coroner's primary functions?  
[Click here for the answer](#)

Previous Page Page 2 of 4 Next Page

Previous Section Take The Quiz

Screenshot from training pages

## Module Description

Section	Title	Estimated time for completion*
1	Introduction	5 minutes
2	Investigation	45 minutes
3	Chronology of Proceedings	45 minutes
4	The Coroner	15 minutes
	<b>Quiz</b>	10 minutes
	<b>Total</b>	<b>2 Hours</b>

## A Guide to Health and Safety Legislation

(England, Wales and Scotland only)

This course comprises an electronic version of the HSE's "A Guide to Health and Safety Regulation in Great Britain" published in 2009. This course has been produced with regard to the conditions of the Open Government Licence for Public Sector Information.

**Aims:** The aim of this course is to provide the user with an overview of health and Safety regulation in Great Britain.

**Objectives:** On completion of the course the user will be able to:

- Describe the legal framework for the enforcement of Health & safety legislation.
- Recognise the main strategies available to obtain compliance with Health & safety law.



### Module Description

Section	Title	Estimated time for completion*
1	Introduction	10 minutes
2	The System	20 minutes
3	The Health and Safety Executive	15 minutes
4	The legal framework	15 minutes
5	The policy process	15 minutes
6	Enforcement	20 minutes
7	Control of risks at the workplace	15 minutes
	<b>Quiz</b>	10 minutes
	<b>Total</b>	<b>2 Hours</b>

## Regulation of Investigatory Powers Act (RIPA)

(Different versions of this course are available for England, Scotland, Northern Ireland and Wales)

This is an introductory course to the main requirements of RIPA and how this legislation impacts on the work of local government officers.

**Aims:** To provide delegates with an overview of the legal framework and an understanding of surveillance as it affects local authorities

**Objectives:** On completion of this course the reader should be able to:

- Explain the legal framework relating to the use of surveillance techniques.
- Recognise activities which will require RIPA authorisation.
- Make appropriate RIPA applications for authorisation.



### Module Description

Section	Title	Estimated time for completion*
1	Introduction	10 minutes
2	Overview of RIPA	20 minutes
3	Communications data	20 minutes
4	Directed Surveillance	20 minutes
5	Covert Human Intelligence Sources	20 minutes
6	Case studies	20 minutes
	Quiz	10 minutes
	Total	2 Hours

## Interviewing Witnesses

(England and Wales only)

**Aims:** This course aims to provide the reader with some best practice guidance on the writing of section 9 witness statements.

**Objectives:** On completion of this course the reader will be able to:

- Recognise the circumstances where section 9 statements should be used.
- Appreciate the rules regarding the drafting and use of section 9 statements.



## Module Description

Section	Title	Estimated time for completion*
1	Introduction	10 minutes
2	Identification of witnesses	30 minutes
3	Obtaining statements from witnesses	40 minutes
4	Treatment of witnesses	10 minutes
5	Case study	20 minutes
	Quiz	10 minutes
	Total	2 Hours

## Interviewing Suspects

(England Northern Ireland and Wales only)

**Aims:** This course aims to provide the reader with the necessary skills and confidence to undertake PACE interviews.

**Objectives:** On completion of this course the reader will be able to:

- Appreciate the requirements of the Police and Criminal Evidence Act 1984 as it applies to the interview of suspects.
- Understand the requirements of PACE Codes of Practice.
- Undertake interviews of suspects.



## Module Description

Section	Title	Estimated time for completion*
1	Introduction	30 minutes
2	Purpose of PACE interviews	10 minutes
3	Preparation for PACE interview	30 minutes
4	Tape recorded interviews	20 minutes
5	Conduct of the interview	35 minutes
6	Common problems	15 minutes
	Quiz	10 minutes
	Total	2.5 Hours

## Introduction to the Food Information for Consumers Regulation

This course provides users with a comprehensive guide to the Food Information for Consumers Regulation. It explains the requirements for food labelling for both prepacked and non-prepacked foods and also describes the enforcement arrangements for non-compliances.

**Aims:** To provide a thorough grounding in the Food Information Regulations.

**Objectives:** On completion of this course, users will be able to:

- Explain the fair information practices and responsibilities for food business operators.
- Describe the rules for the labelling of prepacked and non-prepacked foods.
- Describe the rules for nutritional labelling of food.



### Module Description

Section	Title	Estimated time for completion*
1	Scope & Definitions	1 hour
2	Fair Information Practices & Responsibilities	30 minutes
3	Mandatory Particulars	2 hours
4	Nutritional Information	2 hours
5	Non-prepacked Food	1 hour
6	Enforcement	30 minutes
	<b>Quiz</b>	10 minutes
	<b>Total</b>	7 Hours

## Food Additives, Flavourings and Enzymes

This course provides users with a comprehensive guide to the Regulatory framework for food additives, flavourings and enzymes.

**Aims:** To provide a thorough grounding in the use and regulation of food additives.

**Objectives:** On completion of this course, users will be able to:

- Explain the authorisation procedure for food additives.
- Recognise the main types of food additives
- Use the food additives database
- Describe the requirements for food enzymes and flavourings
- Take appropriate enforcement action for non-compliance.



### Module Description

Section	Title	Estimated time for completion*
1	Introduction and overview	10 minutes
2	Authorisation of food additives	20 minutes
3	Regulation 1333/2008	2 hours
4	Regulation 1332/2008 and Regulation 1334/2008	2 hours
5	Enforcement	30 minutes
	Quiz	
	Total	5 hours

## Further details

Please visit [www.abcfoodlaw.co.uk](http://www.abcfoodlaw.co.uk) or contact us at: [Lynn.gallant@abcfoodsafety.co.uk](mailto:Lynn.gallant@abcfoodsafety.co.uk)

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