

# Food Safety

## Hygienic Premises

This course explores hygiene in relation to food premises. We will examine the legal requirements for any premises responsible for the preparation, distribution and sale of food. We will examine the four stages of effective cleaning and the implementation of a cleaning schedule. Furthermore we will look at maintenance and pest control.

## In this Module

Videoscribe explainer video, with professional audio (duration: 03:39)

English Subtitles

13 Expanded learning content blocks in the module format

'Check my understanding'  
5 Question knowledge check

## Top Tips

1. Keep your premises clean and in good repair.
2. Dispose of food waste and rubbish promptly.
3. Put procedures in place to control pests and check your premises regularly for signs of pests.

