

PRPs for Food Retail based on PAS 221:2013

Duration: 1 Day

Overview: The "PRPs for Food Retail based on PAS 221:2013" course is designed to provide participants with the essential knowledge and skills required to implement and manage prerequisite programs (PRPs) specifically tailored to the food retail environment. This course focuses on the hygiene, safety, and operational requirements outlined in the PAS 221:2013 standard, which are crucial for ensuring the safety and quality of food in retail settings. Participants will learn how to establish and maintain PRPs that address the unique challenges of food retail, including contamination prevention, food handling, storage, and customer safety. This training is ideal for professionals involved in managing food safety within retail environments such as supermarkets, grocery stores, and other food retail outlets.

Course Objectives (Expected Outcomes): By the end of this course, participants will be able to:

- Understand the key requirements of PAS 221:2013 for food retail operations.
- Develop and implement effective PRPs tailored to the food retail sector.
- Ensure compliance with international food safety standards in retail environments.
- Identify and control potential hazards in food retail settings.
- Maintain hygienic conditions in food retail outlets.
- Integrate PRPs with existing food safety and quality management systems.
- Conduct regular assessments and updates of PRPs to ensure ongoing compliance.

Course Content:

- 1. Introduction to PRPs in Food Retail:**
 - Overview of PAS 221:2013 and its relevance to food retail
 - Importance of PRPs in maintaining food safety in retail environments
- 2. Facility and Equipment Requirements:**
 - Design and layout considerations for food retail outlets
 - Maintenance and sanitation of equipment used in food retail operations
- 3. Pest Control in Food Retail:**
 - Developing and implementing pest control programs for retail environments
 - Monitoring and prevention strategies specific to food retail settings
- 4. Personal Hygiene for Retail Personnel:**
 - Hygiene and health requirements for personnel involved in food handling and sales
 - Training staff on personal hygiene practices specific to food retail
- 5. Contamination Control in Food Retail:**
 - Preventing physical, chemical, and microbiological contamination in food retail
 - Managing cross-contamination risks in retail food handling and storage
- 6. Food Handling and Storage Procedures:**
 - Best practices for handling and storing food products to maintain safety and quality
 - Ensuring proper temperature control and monitoring in retail environments

7. Customer Safety and Communication:

- Strategies for ensuring customer safety and preventing foodborne illness in retail settings
- Communicating food safety practices to customers effectively

8. Waste Management in Food Retail:

- Proper disposal of waste generated in retail food operations
- Reducing waste and promoting sustainability in food retail

9. Documentation and Record-Keeping:

- Maintaining accurate records of PRPs implementation in food retail operations
- Documentation required for audits and regulatory compliance

10. PRPs Implementation and Monitoring:

- Practical steps for implementing PRPs in food retail
- Monitoring and verifying the effectiveness of PRPs

Who Should Attend? This course is ideal for:

- Store managers and supervisors responsible for food safety in retail outlets.
- Quality assurance personnel and managers in the food retail sector.
- Individuals responsible for developing, implementing, and managing PRPs in food retail.
- Food safety officers and auditors focusing on retail food safety and hygiene.
- Any personnel involved in the handling, storage, and sale of food in retail environments.

Assessment: Participants will be assessed through practical exercises, case studies, and a final examination. Successful candidates will receive a certificate of completion, recognizing their competency in implementing and managing PRPs in accordance with PAS 221:2013 standards.

Entry Requirements: Participants should have a basic understanding of food safety principles and prior experience in food retail or quality management. It is recommended that participants have completed foundational food safety or quality management training.

Progression: Upon successful completion of this course, participants may choose to advance to further training in:

- HACCP (Hazard Analysis Critical Control Point) for Food Retail
- ISO 22000:2018 Food Safety Management Systems for Retail Operations
- FSSC 22000 Lead Auditor Training for Food Retail

Training Options:

- **Online:** Live virtual sessions
- **Onsite:** Tailored training conducted at your retail outlet, focusing on specific operational needs.
- **Off-site:** Training held at an external venue, providing a focused and immersive learning experience.
- **In-Person:** Face-to-face interaction with experienced instructors