

SSS Topic Reference	FCP	NP3	NP2	NP1	NP Topic Guidance
		4	4	4	What is a National Programme?
		6	6	6	Instructions
		8	8	8	Overview of getting started
		9	9	9	Records required
		10	10	10	Top 5 requirements (see below for links to MPI posters)
		11	11	12	Taking responsibility
Day cycle	1.1				
Business details	1.2				
Business layout	1.3	21	21	22	Places and equipment
Checking the programme is working well	1.4	17	17	18	Checking the programme is working well
Training and competency	1.5	30	30	32	Competency and training
Registered water supplier	1.6	25	25	26	Suitable water
Roof water and surface or ground water	1.7				
Wash hands	2.1	42	42	42	Personal Hygiene
Protecting food from contamination by staff	2.2				
Keeping food cold	2.3	54	54	54	Safe storage and display
Checking for pests	2.4	37	37	38	Checking for pests
Separating food	3.1	62	61	62	Separating/unsafe foods and goods
Preparing food safely	3.2	47	47	46	Producing, processing or handling food
Sourcing, receiving and storing food	3.3	50	50	49	Sourcing, receiving and tracing food
Cooking food	4.1	65	64		Thoroughly cooking or pasteurising food
Cooking poultry, minced meat and chicken liver	4.2	65	64		Thoroughly cooking or pasteurising food
Proving the method you use to kill bugs works every time	4.3	65	64		Thoroughly cooking or pasteurising food
Reheating food	4.4	47	47	46	Producing, processing or handling food
Cooling freshly cooked food	4.5	65	64		Thoroughly cooking or pasteurising food
Defrosting food	4.6	47	47	46	Producing, processing or handling food
Using water activity, acid or hot-smoking to control bugs	4.7	69	69		Reducing water content in food
		72	72		Making food acidic
Keeping food hot	5.1	54	54	54	Safe storage and display
Transporting your food	5.2	82	82	72	Transporting food
Displaying food customers serving themselves	5.3	54	54	54	Safe storage and display
Knowing what's in your food	5.5	58	58	58	Knowing what's in your food
Packaging and labelling your food	5.6	77	77	67	Packaging and labelling
Selling food to other businesses	5.7	86	86	76	Recalling food
Cleaning up	6.1	33	33	35	Cleaning and sanitising
Maintaining equipment and facilities	6.2	21	21	22	Places and equipment
		38	38	39	Maintaining equipment and facilities
		74	74	64	Keeping foreign matter out of food
When something goes wrong	7.1	84	84	74	When something goes wrong
Dealing with customer complaints	7.2				
Tracing your food	7.3	50	50	49	Sourcing, receiving and tracing food
Recalling your food	7.4	86	86	76	Recalling food
Making sushi with acidified rice	8.1				
Making Chinese style roast duck	8.2				
Making doner kebabs	8.3				
Cooking using sous vide	8.4				
Preparing red meat for mincing and serving lightly-cooked or raw	8.5				
Top 5 Food Safety Factors - FCPs (Custom and Template)	Manufacturers of food for vulnerable people (Custom)				
	Manufacturers of ready to eat salads (Custom)				
	Manufacturers of non-shelf-stable sauces, spreads, dips and soups (Custom)				
	Food service e.g. restaurants, cafes and takeaways (S39 Template)				
Top 5 Food Safety Factors - National Programmes (NP3 & NP2)	Retailers who handle food, but do not prepare or manufacture food (NP3)				
	Manufacturers of non-alcoholic beverages (NP3)				
	Producers of herbs and spices (NP3)				
	Manufacturers of food additives, processing aids, vitamins, minerals and other nutrients added to food (NP3)				
	Early childhood education services (NP2)				
	Processors of nuts, coffee and seeds (NP2)				
	Bakeries that prepare or manufacture bread or bread based products only (NP2)				
	Retailers of packaged chilled and frozen food, excluding ice cream and iced confectionery (NP2)				
Top 5 Food Safety Factors - National Programme (NP1)	Manufacturers of confectionery (NP2)				
	 Honey Tutin status of honey  Horticulture Water & spray application  Sugar Foreign matter checks  Ice-cream, hot drinks, transport & distribution Check your temperatures				