

Activity Sheet 1



Key terms for food safety

It is important to know some key terms for food safety. Try to complete the table below.

Term	Definition
Hazard	
Risk	
Control measure	
Food poisoning	
Food-borne disease	
Food-borne illness	
HACCP	

Activity Sheet 2



The costs of poor standards of food safety

What are the likely costs of poor standards of food safety? Think in terms of food businesses, employees of those businesses and consumers. Complete the table below.

Food businesses	
Employees of food businesses	
Consumers	

Activity Sheet 3



Legal responsibilities for food safety

What do you think are the responsibilities of:

- food business operators?
- food handlers?

Try to complete the table below.

Food business operators	
Food handlers	

Activity Sheet 4



Sources of bacteria

What are typical sources of bacteria in the food industry? Think of as many as you can and write them in the space below.

A series of horizontal dotted lines providing space for writing answers.

Activity Sheet 5



Preventing allergenic contamination

How might your actions help to prevent the allergenic contamination of food? Write your suggestions in the space below.

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Activity Sheet 6



Physical contaminants

For each source of physical contamination, think of examples of specific contaminants and complete the table below.

Source of physical contamination	Examples of contaminants
Raw materials	
People	
Packaging materials	
Equipment	
Premises	
Pests	
The environment	

Activity Sheet 7



Preventing physical contamination

Can you think of any ways to prevent physical contamination of food? Looking again at the sources of physical contamination and at the examples you wrote on Activity Sheet 6, try to complete the table below.

Source of physical contamination	How to prevent contamination occurring
Raw materials	
People	
Packaging materials	
Equipment	
Premises	
Pests	
The environment	

Activity Sheet 8



Preventing chemical contamination

Looking at the sources of chemical contamination below, how might your actions help to prevent contamination occurring? Try to complete the table.

Source of contamination	How to prevent contamination occurring
Chemicals used when food is grown or produced	
Cleaning chemicals	
Pest control chemicals	
Perfume/aftershave	
Chemical reaction between a metal and an acidic food	
Inks, adhesives and plasticisers used in packaging	
Lubricants and refrigerants	

Activity Sheet 9



Key temperatures for food safety

What are the important temperatures to remember for food safety?
Complete the table below.

Keep cold food at or below	
Keep hot food at or above	
Keep frozen food at or below	

Activity Sheet 10



When to wash your hands

When do you think it is important to wash your hands? Complete the table below.

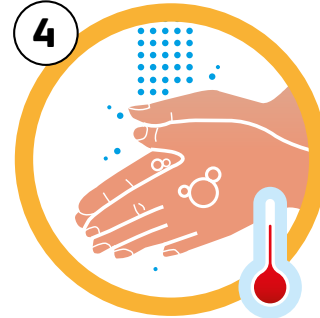
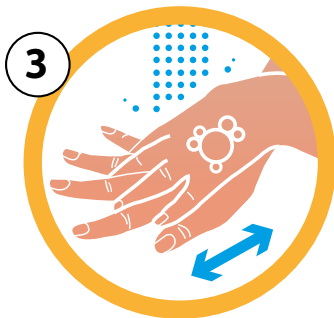
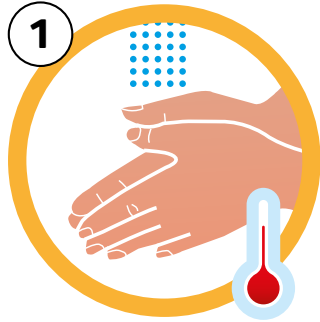
Before ...	
Between ...	
After ...	

Activity Sheet 11



How to wash your hands

Do you know how to wash your hands properly? Looking at the illustrations below, try to describe how to wash your hands safely.



Activity Sheet 12



Cleaning and disinfecting

For the different surfaces listed, decide which you think only need cleaning and which need cleaning and disinfecting. Complete the table.

- | | | |
|--------------------------|----------------|--------------------------|
| floors | mincers | lids on waste bins |
| handles on doors | wall | light fittings |
| food containers | chopping board | utensils |
| cleaning cloths and mops | dishes | handles on refrigerators |
| ceiling | plates | taps |
| mixing bowls | knives | light switches |
| slicing machines | windows | telephones |


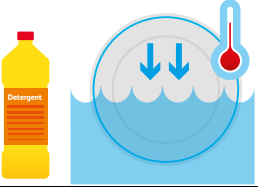
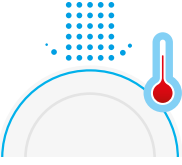

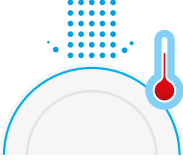
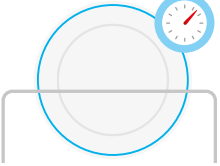
Cleaning alone	Cleaning <i>and</i> disinfecting

Activity Sheet 13



Two-stage cleaning

Can you identify what is happening in each stage of cleaning?

Stage 1	Description of step
	
	
	
Stage 2	Description of step
	
	
	

Activity Sheet 14

Using cleaning chemicals safely



Do you know how to use cleaning chemicals safely? Fill in the gaps by choosing from the words listed below.

mix	measured	multiply	weakens
strength	protective	clean and rinse	water
residues	transfer	detergent	
remove	disinfectant	fresh	
chemicals	unlabelled	contact	

Never:

- use chemicals that are.....
- labels from chemical containers
-chemicals to other containers unless they are also clearly labelled
- replace approved with others of which you do not know the source, or different chemicals (a dangerous reaction may occur)
- allow cloths to soak in for long periods of time (the solution and may allow bacteria to).

Always:

- wear appropriate clothing, e.g. goggles or rubber gloves
- use amounts of the chemical andto make up the solution to the correct
- surfaces thoroughly before disinfection (disinfectants do not work properly if there are traces of on the surface)
- use a solution of disinfectant every time you carry out a cleaning task
- leave disinfectants on a surface for the recommended time
- rinse surfaces thoroughly to remove chemical, unless the manufacturer states it is unnecessary.

Activity Sheet 15



Signs of pest activity

Do you know what signs of pest activity to look out for? Complete the table below.

Type of pest	Signs of activity
Rodents	
Birds	
Flies	
Cockroaches	
Ants	
Stored product insects	