

Meet food safety requirements essay sample

[Nutrition](#)



**ASSIGN
BUSTER**

1. 1 Workers should be aware of and practice personal Hygiene - eg, hand washing. Food stored at correct temperature Food stored in correct conditions - eg raw meat not contaminating cooked meat & veg Not using same utensils for raw meat and other foods Food should be served at the correct temperature, temperature should be monitored if food is kept in warming trays.

1. 2.

Potential food safety hazards when preparing, serving, clearing away and storing food and drink : contamination eg bacteria, molds, viruses physical and chemical contaminants eg foreign bodies, chemicals food pests eg flies, weevils, cockroaches The importance of implementing food safety measures when providing food and drink for individuals: complying with health and safety legislation policies and procedures of setting reducing the risk of food poisoning Why personal protective clothing should be used when handling food and drink: protecting food from contamination eg dust, hairs, responsibly worn on food preparation/serving area Why surfaces, utensils and equipment must be clean before beginning a new task: removing matter on which bacteria grows reducing the risk of foreign matter in food preventing cross contamination eg direct, indirect The importance of clearing and disposing of food waste promptly and safely: preventing pest hazards preventing the multiplication of food poisoning bacteria (pathogens) reducing risk of food decay eg smell, becoming unfit to eat The importance of storing different types of food and drink safely: use by dates, best before dates types of food eg dry foods, chilled foods, raw foods frozen foods reducing risk

of contamination of high risk foods eg direct or by drip/ping; reducing the multiplication of bacteria

1. 3. P. p. e should be use to stop cross contamination.

1. 4. All equipment must be cleaned properly to stop bugs spreading and cross contamination.

1. 6. Making sure all surfaces and disposing of food waste should be followed thought properly to help prevent cross camramination and to help stop infestation. 1. 6. Making sure that you store different types of food separately is important, this helps to prevent cross contamination. For example storing raw meat below dairy products.

2. 1. Your hands must be washed before and after preparing food, handling food, serving food.

Keep the surfaces of the prep area and your hands clean at all times. Cover your hair with something. 1. Prevent contaminating food with pathogens spreading from people, pets, and pests. 2. Separate raw and cooked foods to prevent contaminating the cooked foods. 3. Cook foods for the appropriate length of time and at the appropriate temperature to kill pathogens. 4. Store food at the proper temperature.

5. Do use safe water and cooked materials

5. 1. Make sure you store food in the correct place, for example store cans in dry place such as cupboard, store frozen food in freezer, store food in the fridge in the right order raw meats at bottom and fresh food at top, if putting

cooked food in fridge make sure it is cooled right down to put in fridge, do not store cans in the fridge.