

Part 1 food safety management

[Nutrition](#), [Food Safety](#)



Part 1 Food Safety Management a) With reference to a food item in your chosen work place, describe four distinct food safety hazards, including details of how each hazard could occur (4 X 3 marks) Food Item: - Chicken Korma (Key ingredients-cream, almonds& gravy served with rice)

Microbiological Hazards: - Cooking, cooling & storing in inadequate temperature and transporting without care of cross contamination

Pathogenic bacteria produce and multiply. Campylobacter—Generally under cooking chicken can harbour the pathogens. Staphylococcus aureus- Commonly found in human body, bad personal hygiene and preparation food too far in advance of service, Salmonella —Uncooked raw chicken milk, milk and dairy products. Clostridium perfringens- Sourced with cooked chicken and gravy and spices have been cooled too slowly, not following 90 minutes cooling hot food principle, can form spores they are heat and chemical resistant

Chemical Hazards: - Inappropriate practices & careless use of cleaning chemicals hazards can occur at any stage of cooking process, Leaking grease and oil from machinery, canopies are hazards. Keeping chemicals close to food preparation area are hazards

Physical Hazards:- Lack of good personal hygiene such as hair and nail dropping, poor maintenance and housekeeping introduce objects such as piece of wood, glass, cardboard, rotten chopping boards, rubber, jewellery into food, they are serious hazards

Allergen Hazards; -Dairy products, almonds, nuts (they can produce Mycotoxins) are the most sensitivities food for allergen hazards. Lack of enough notices on menu, separation in storages and labelling on packed food for take away can occur the hazards for some people who are allergen and suffer from those products can be very serious could lead to

Anaphylactic Shock b) For each of four hazards you have identified describe effective and practical means of control (4 X 2 marks)

Microbiological Hazards control:

- **Campylobacter**- Strictly controlling time and temperature while cooking it should be at 75° for 15 seconds. Correct pasteurization temperatures and the prevention of cross- contamination.
- **Staphylococcus aureus**- maintain high standards of personal hygiene in work place, following effective hand washing procedures, avoiding other food handlers. Try to use machinery to minimise hand touching on food contact surfaces
- **Salmonella**- avoidance of cross- contamination such as on cooking, cooling and transporting the chicken korma, thorough cleaning and disinfection of the utensils and chopping boards before or after cooking. Effective pest management in the store and strict control of time and temperature.

Thoroughly cook the chicken **Clostridium perfringens**: Strict time & temperature control in cooking over 75° and cooling in 90 minutes. Re-heating the chicken korma at 82° before serving or packaging. Separation of cooked and raw chicken throughout the processing.

Chemical Hazards control method Use of approved chemicals suppliers, avoid careless use of chemicals, store cleaning chemicals away from food store and preparation area, make sure chemicals are food safe, rinse away all traces of chemicals from chicken preparation surfaces, chopping boards. Wash hand after using. Follow manufacturer's instructions when diluting chemicals

Physical Hazards control method;

- Adequate personal hygiene, pest control, Inspect deliveries, good maintenances, wash and inspect chicken before use, train staff on awareness and hazards spotting & good housekeeping. Carryout spot check to staff

Allergen Hazards hazard control:

- Train staffs for allergy

awareness, early inform to events clients. Labelling and notification of nuts & dairy products in the recipe description. Segregation of allergens during delivery, storage, production & preparation. Make sure wash hands after cooking chicken korma

C) For two of the hazards you have identified describe: Practical methods of monitoring to establish if the control measures are working effectively (2 X 5 marks)

Practical methods of monitoring Microbiological Hazards control method

- * Check time and temperature of a thermal process while cooking using calibrated probe above 75° for 2 minutes and keep a record of any deviation
- * Delivery check record in every delivery and keep a record
- * Cold-storage temperatures should be 1 to 4° checked by calibrated fridge thermometer and keep a record in every three hour in a day before transporting
- * Use of refrigerated van for transport and record the temperature between 1 -4° in every ½ hr while on delivery by delivery staff
- * Adequate thawing the raw chicken before it cook by plan in advance, using lower level cabinet in fridge, ice water and cutting small pieces
- * Verify of good practise of personal hygiene by rechecking the supplies consumption such as hand soaps, towel, disinfectants
- * Set up a daily routine to disinfect chopping boards, knives, trays and utensils by disinfecting after every use and supervise by senior member staff
- * Ensure effective pest control in dry store
- * Introduced hygiene swabbing once in a week

Practical methods of monitoring Chemical Hazards control method

- * Make sure chefs are trained to carry out cleaning procedures and use of right chemicals.
- * Processing control, i. e. formulation control and the proper use and control of food additives and their levels
- * Proper segregation of non-food chemicals during storage and handling

Repair & maintain the machinery to control of incidental contamination from chemicals (e. g. greases, lubricants, water and steam treatment chemicals, paints) * Supervise when chemicals are mixed to ensure manufactures instructions were followed * Keep a strike check a cleaning schedules

Appropriate corrective actions that would need to be taken if monitoring indicates that control had been lost. (2 X 5 marks) Corrective actions of Microbiological Hazards control method * Investigate the cause of the breach of CCP by analysing deviation chart record * If control seriously breached, throw all suspected foods * Checking suppliers HACCP plan, staff training record, or change the supplier * Thoroughly cleaning and disinfecting for all food contact & hand contact surfaces, utensils, equipment, and use of Microbial surface swabbing * Revise on cleaning schedule and search for more effective disinfectants and bactericide to imply Clean as You Go policy * Effective measures for time and temperature while cooking, cooling, transporting and re-heating the chicken * Staff training, especially on personal hygiene & cross- contamination of raw and cooked chicken especially in transporting * Equipment should undergo periodic calibration or standardization as necessary to ensure accuracy such as Thermometers, Clocks, Scales, pH-meters Water activity meters, * Establish cause of failure of food safety culture * Effective monitoring depends upon the proper selection and calibration of the measuring Corrective actions of Chemical Hazards control method * Adequate supplies of right equipment, immediate repair of any breakdown of machinery, utensils, and chopping boards remove from food preparing area etc * Correction of human errors and improve in communication during the processing, cooking * Do not mix the

