



FOOD & BEVERAGE – FOOD SAFETY

BASIC INTRODUCTION TO FOOD SAFETY

- Food Hygiene
- Food Law



Food Law

- Food Handler Training
- Typhoid Injection



Food Hygiene

- Health & Hygiene
- Food Preparation
- Kitchen & Pantry Equipment
- Temperature Control
- Slip, Fall & Trip Hazard (Safety)
- Refrigerator, Freezer & Storeroom



Consequences of Poor Food Hygiene

- Health Issues
- Product Recall / Pest Infestations
- Loss of Production
- Reputational Damage (Brand Image)
- Reduce Staff Morale
- Prosecution (Legal Action)
- Decontamination Process



Benefits of Food Hygiene Practice

- Good Reputation
- Productivity Increased
- Brand Protection
- Satisfied Customer
- Legal Compliance
- Conducive Working Environment
- Reduces risk of Food Poisoning
- Longer Shelf-Life
- Higher Staff Morale



Symptoms of Food Poisoning



Population at High Risk of for Food Poisoning



Pregnant Women



Infants and Young Children



Older Adults



People with Weakened
Immune Systems

Microorganisms

MICROORGANISMS

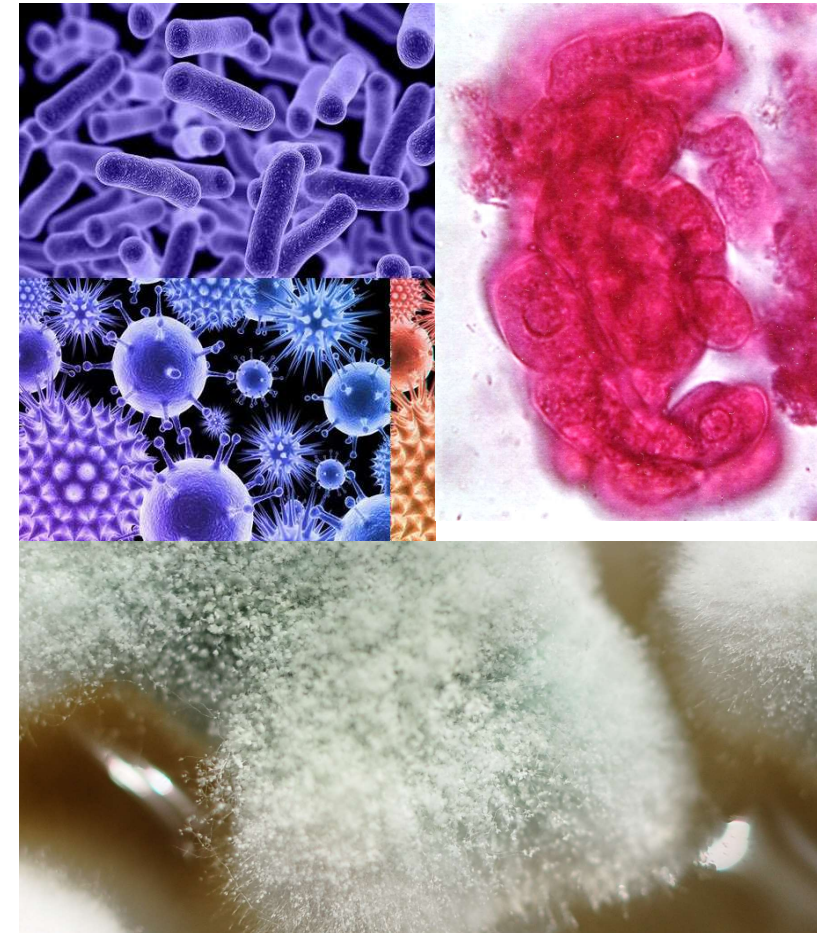
Microorganisms are small, living organisms that can be seen only through microscope

Pathogens

Disease –causing microorganisms

Toxin

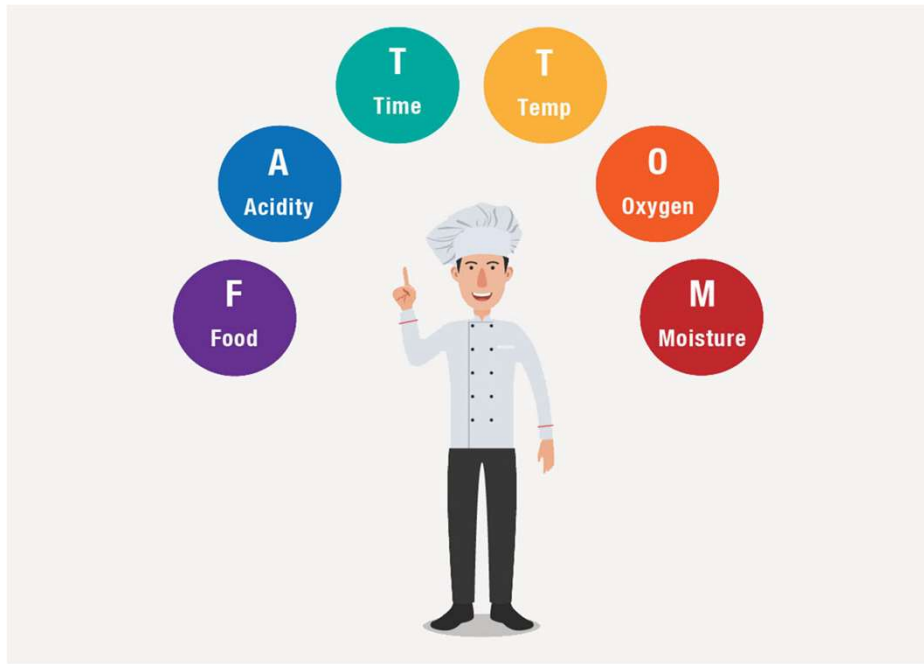
Poison



Where is microorganisms found?

Micro-organisms are responsible for food spoilage, food poisoning and food born disease

- Soil
- Dust
- Animals
- Raw Food
 - Water
 - People



What is FAT TOM?

Factors that influence the growth of microorganisms

Food Contaminant

Something that should not be in a food and makes it unfit for human consumption.

Biological Contaminant

Viruses
Bacteria
Parasites
Insects
Other organisms or microorganisms



Physical Contaminant

Plastic
Steel wool
Glass
Metal
Other foreign objects



Chemical Contaminant

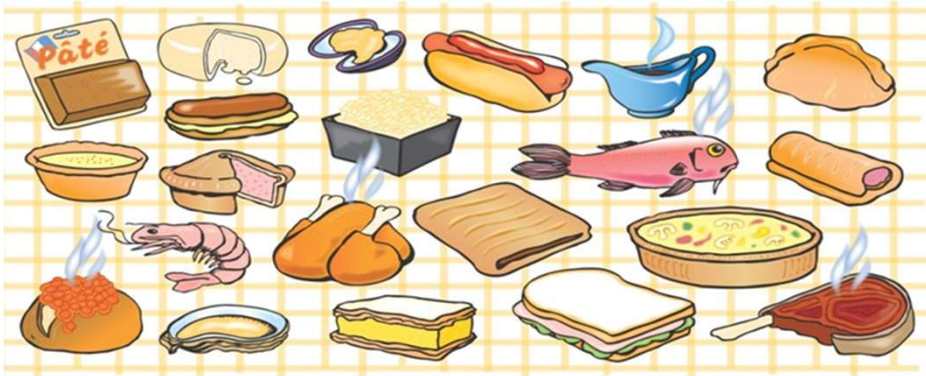
Pesticides
Herbicides
Rodenticides
Arsenic
Mercury
Other toxins



Types of food Contaminants

Food Poisoning Reason

- Pathogens (Bacteria, Virus, etc)
 - Chemical (Detergent, Soap, etc)
 - Metals
 - Poisonous Plants
 - Physical (Hair, Nail, Plastic, Rubber, etc)
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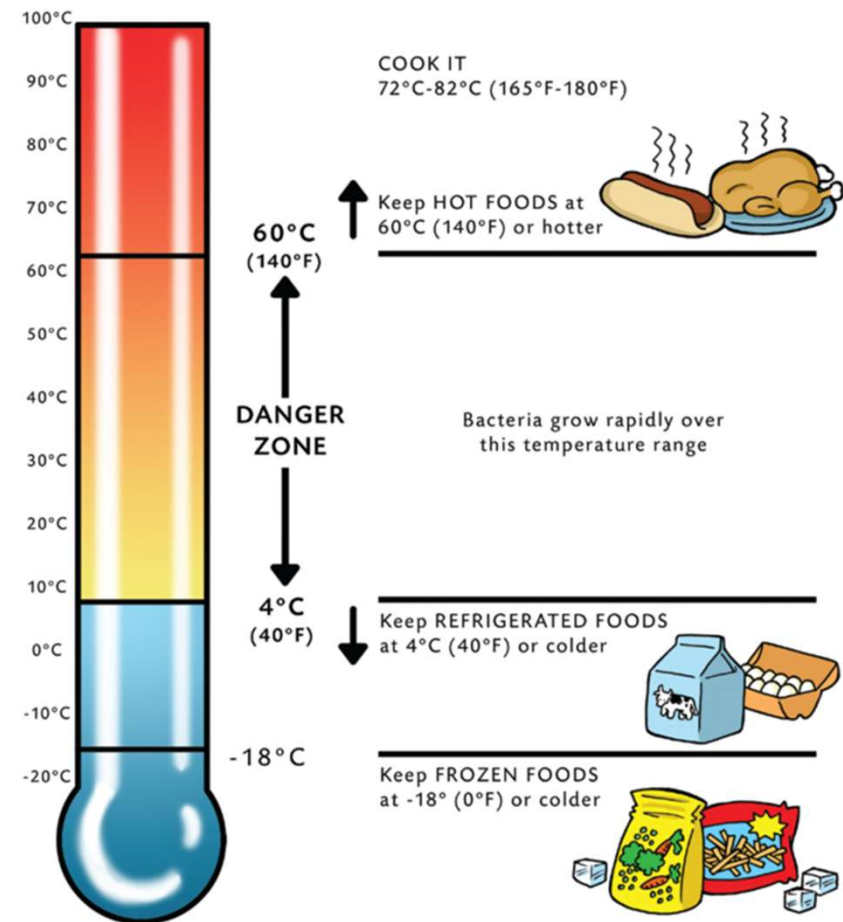


High Risk Food



**Low Risk
Food**

Food Danger Zone



Cross Contamination



Dos to prevent cross contamination

- During Food Preparation
- During Storage

