Unit 207: Food safety

# Activity 1: General hygiene (Tutor)

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| **1.** | What are the four categories of high-risk people? | 1. elderly
2. pregnant
3. already ill or low immunity
4. babies
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| **2.** | State three things that might happen as a result of an establishment not complying with legal requirements | 1. loss of custom leading to loss of income
2. bad reputation
3. fined or closed down
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| **3.** | Give three examples of illnesses food handlers must report to their supervisors | 1. diarrhoea / vomiting
2. eye or ear discharge
3. illness on return from holiday
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| **4.** | State four examples of undesirable behaviours for a food handler | 1. smoking near food
2. touching nose or mouth near food
3. spitting
4. tasting food with fingers, playing with hair, not

washing hands, not wearing clean uniform. |