Unit 207: Food safety

# Activity 1: General hygiene (Tutor)

|  |  |  |
| --- | --- | --- |
| **1.** | What are the four categories of high-risk people? | 1. elderly 2. pregnant 3. already ill or low immunity 4. babies |
| **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 |
| **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 |
| **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. |