Unit 306: Monitoring and supervision of food safety

# Worksheet 7: Food safety standards (Tutor)

1. Explain the importance of good personal hygiene standards:
* Prevents food poisoning
* Reduces the risks associated with food safety
* Prevents the transmission of pathogenic bacteria
* Prevents physical hazards from an individual getting into the food chain
* Prevents convalescent and healthy carriers contaminating food
* Prevents infecting co-workers
* Promotes a safe working environment
* Promotes an organisation’s reputation
1. Outline requirements relating to the design of food premises and equipment:

Food equipment should:

• be easily taken apart

• be in a good state of repair

• be installed to allow adequate cleaning of surrounding areas

• be easily cleaned

• be impervious, non-tainting, resistant to corrosion,

• be fit for purpose for commercial use

• use suitable work surfaces – smooth