Unit 306: Monitoring and supervision of food safety

# Worksheet 9: Contamination (Tutor)

1. Bacteria are the most common form of microbial contamination. Give four sources and an example of how they contaminate food.

* Raw food/food waste
* People
* Equipment
* Air and dust
* Soil
* Pests
* Water
* Viruses
* Moulds
* Yeasts

1. Identify four sources of physical contamination and explain the harm they may cause:

Sources:

* People
* Packaging materials
* Machinery/equipment
* Premises
* Pests
* Environment
* Raw materials
* Increases risks of choking
* Increases risk of hurting guests

1. Describe how allergens can be harmful to some people

* Increases the risks associated with allergens and anaphylactic shock