

## Unit 306: Monitoring and supervision of food safety

### Worksheet 9: Contamination (Tutor)

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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

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

Sources:

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

3. Describe how allergens can be harmful to some people

- Increases the risks associated with allergens and anaphylactic shock