

Unit 207: Food safety

Activity 10: Pathogenic bacteria scenarios

1. A commis chef has come into work with a sore throat, they have said they often get tonsillitis. Does this pose a risk, if so, what precautions should be taken?
2. A kitchen assistant cut their hand whilst cleaning a food processor, it was dressed by a first aider but not appears to become infected. What are the risks posed if they carry on working?
3. A number of the kitchen team are suffering from cold like symptoms, what actions should the chef take to control food safety risks?
4. During a food safety audit it was noted that there was not soap available on hand washing sinks. What impact could this have on food safety standards?