Unit 207: Food safety

# Activity 1: General hygiene

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| **1.** | What are the four categories of high-risk people? |  |
| **2.** | State three things that might happen as a result of an establishment not complying with legal requirements |  |
| **3.** | Give three examples of illnesses food handlers must report to their supervisors |  |
| **4.** | State four examples of undesirable behaviours for a food handler |  |