

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

2. 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