

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

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
-
- 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