

TOPIC4: FOOD HYGIENE

Food hygiene principles and hygiene practices. (p73)

Definitions of terms in the table NB!!!

Food hygiene regulations and health act regulations must be followed, to ensure that the food produced is safe to eat. (p75)

Food safety control. NB

Please study all the notes in the blocks on the right side of the pages.!!!

Personal hygiene: Here we look again to personal hygiene and washing of hands. (p76)

What are the responsibilities of the managers? (77-81) NB

Environmental hygiene practices. NB

We look at:

- Food contamination. NB
Food storage NB! NB!
You must know what is the following (definitions) and the principles in storing the following foods:
Perishable food NB
Frozen food
Leavy vegetables
Small (perishable)goods
Semi-perishable foods/dry foods.
FIFO (p78)
The checking of deliveries.
The condition of the storage rooms for dried and canned food NB
- Temperature control and NB
the legal storage temperatures for food. (p78-79) NB!!!
Heating of food NB!
- Dishwashing and cleaning procedures. (p79)
- Waste handling(p80)
- Pest control. (p80-81) NB
Know how to prevent access
Good housekeeping to ensure that pests is kept at minimum.

The importance of food safety. (p82-85)

Bacteria are transferred by means of: NB

Prevention of cross-contamination. (p94-95) NB

Food deliveries. What you must be aware of.

Stock rotation. NB

Preparation of food. NB (p95)

Waste (p95). Study this with p80

Factors contributing to the spread of micro-organisms. There are main areas to avoid/to regulate properly. They are also sources of food contamination (p97-98)

Food handling practises and procedures. (p99) NB!!!

Microbiological critical control points and areas of cross-contamination. (p100-103)

HACCP system NB!!!

Principles of the HACCP system / Steps of the HACCP system. NB!

The typical bacteria hotspots where you work. (7 points) (p102)

How to prevent microbiological cross-contamination (p103) NB