

# Year 9 Food Technology

## Laws in Food

- Food safety act 1990
- Food safety (general food hygiene regulations) 2006/2013

## Pathogenic bacteria

- ECOLI
- CAMPYLOBACTOR
- LISTERIA
- SALMONELLA
- STAPHYLOCOCCUS
- AUROUS

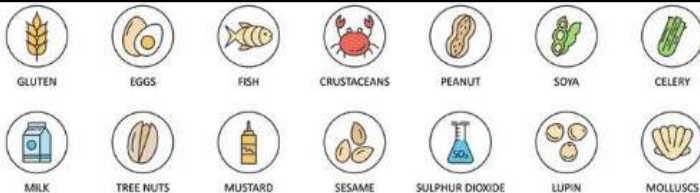
## Other legislation for working in food

- COSHH- Control of substances hazardous to health
- Riddor- Reporting injuries, diseases and dangerous occurrences
- Manual handling
- PPE- Personal Protective Equipment
- Health and safety at work act

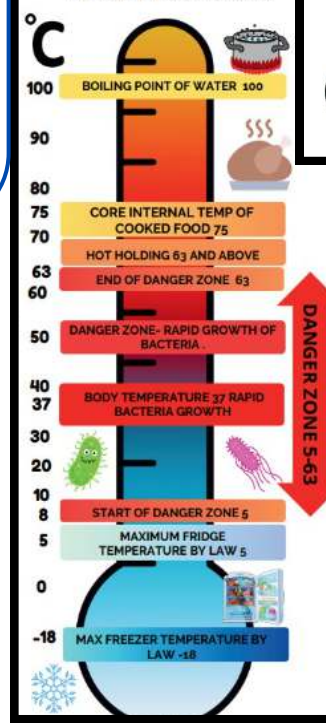
## HACCP- Hazard analysis of critical control points

- Hazard Analysis- analysing and identifying the hazard and what could go wrong
- Critical control points- what we put in place to stop the hazard occurring or reduce the risk.
- EG: Hazard analysis- mouse found in the kitchen
- Critical Control point- close the kitchen, deep clean and bring in pest control

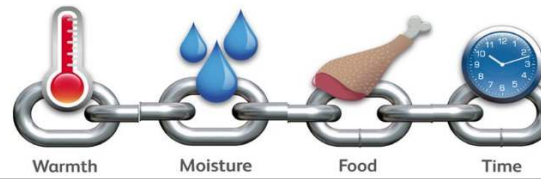
## Known food allergens



## FOOD BACTERIA TEMPERATURES



## For bacteria to grow they need:



## FOOD POISONING SIGNS AND SYMPTOMS



## Kitchen pests

Animal that spreads disease and bacteria around a kitchen eg mouse, rat, ants, flies

## Date Labels

Use by- put on high risk foods (high protein and moisture). Illegal to sell after the date and not FIT FOR HUMAN CONSUMPTION after the date. Sell by- can still be sold and eaten after this date, wont make you ill.

## Cross contamination

Surface to surface contamination that spreads bacteria. Ways to avoid: Washing hands, different coloured chopping boards, cleaning down surfaces and equipment after use.



## Allergies and Intolerances

Allergy is the immune system releasing histamines to fight off a threat to the body. Intolerance is the body not digesting food properly so it causes feeling of ill health

## ENVIRONMENTAL HEALTH OFFICER

EHO will carry out unannounced inspections of a food business to check they are following the laws on food safety. They have more powers than the police to prosecute.

- Temperature: Bacteria grows at temperatures between 5-63oc. This is known as the danger zone. The optimum temperature is body temperature at 37oc.
- Food/moisture: Bacteria mostly grows on foods high in moisture content eg raw or cooked meat, dairy and eggs
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## Contaminants

Biological- bacteria's, cold/ flu virus  
 Chemical- washing up liquid, spray cleaner, pesticides and fertilisers  
 Physical- Hair/ nails, plastic packaging, metals and glass  
 All of the above make food not FIT FOR HUMAN CONSUMPTION.