

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

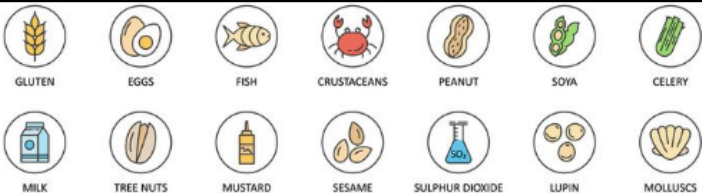
Other legislation for working in food

- 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

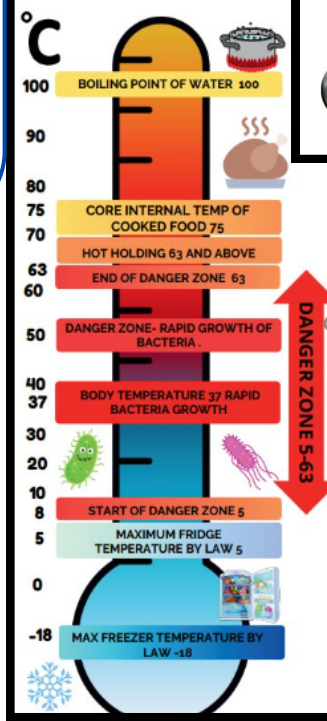
HACCP- Hazard analysis of critical control points

- 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

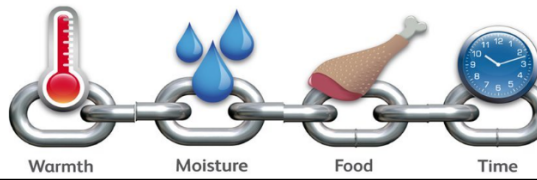
Known food allergens



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.

COOKED LEFTOVERS
Leftovers are safe for 3 to 4 days in the refrigerator.

RAW MEAT
Prevent juices from leaking by putting on a separate plate in a sealed container.

SEALED DRAWERS
Drawers are the best storage option for fruits and vegetables.

FREEZER
Set to 0 °F or below. Frozen food is safe forever though quality may suffer with lengthy storage.

TEMPERATURE
An appliance thermometer lets you know your fridge is set to 40 °F or below.

DOORS
Temperature changes frequently—avoid storing perishable foods here.

MAIN COMPARTMENT
Temperature is more stable—store perishable foods like raw meat, dairy, and eggs here.

ADDITIONAL TIPS
Clean refrigerator surfaces with hot, soapy water and diluted bleach solution.
Keep fridge smelling fresh by placing an opened box of baking soda on a shelf.

USDA Food Safety & Inspection Service
—FoodSafety.gov—