

Level 4 Food Safety - Ten

The risk of contamination is a major concern in food business

- a. Outline with use of examples for each, 3 ways in which suitable premises and equipment design can reduce the risk of cross contamination (6 marks)

- b. When designing cleaning procedures to ensure they are effective in controlling contamination in a catering business, outline considerations that should be given to:

Chemicals (3 marks)

Equipment (3 marks)

- c. Personnel who work while sick can directly contaminate food. Outline 3 key points to include in a personal hygiene procedure regarding fitness to work of food handlers, which is to be implemented in a large multi site business. (6 marks)

- d. Outline the controls of a food business can implement to avoid consumers suffering from campylobacter