Part A

1) 1 mark for an answer that covers the following:
Removes available moisture therefore destroying vegetative pathogens and spoilage organisms to make product safe for long term storage.

b) 1 mark each for any two from:
Does not destroy spores.
May not prevent spoilage as effectively as pathogens.
Product safe only if maintained in dry correct conditions.
Product safe only if packaging kept intact.

2) 1 mark each for any four from:
Correct/adequate dehydration-process.
Suitable means of reducing oxygen necessary (preservatives).
Thorough disinfection routines for equipment.
Recording/monitoring of process.
Batch traceability.
Packaging, sealing in hygienic conditions.
Testing to ensure adequate reduction of moisture.

d) 1 mark each for any four from:
Avoid damage to packaging.
Correct storage conditions.
Damaged products discarded/removed.
Transportation damage prevented.
Date coding checked/out of date stock discarded.

4) e) 1 mark each for any four from:
Investigate extent of batches affected/suspected.
Hold suspect product.
Organise product recall.
Contact EHO for advice/assistance.
Cease production while process checked.