2

a) 1 mark **each** for any **four** from:
Hand contamination from infected cuts.
Re-use of unwashed tasting spoons.
Coughing/sneezing direct to food.
Coughing/sneezing causing hand contamination.
Hand contamination due to poor handwashing after visiting toilet.
Contamination of food/hand contact surfaces.

4

b) **One** mark for **each** correct description:
Convalescent carriers are those who have suffered from the symptoms of food borne illness, have recovered but are still excreting the organisms.
Healthy carriers are those who have become infected but show no symptoms whilst still excreting the organisms.

2

c) **One** mark for **each** correct statement:
Food handlers must report to their supervisor/manager any illness which could be transmitted to food.
Owners/managers must ensure that infected food handlers are not permitted to work in food handling areas if there is a risk of food becoming contaminated.

2

d) 1 mark **each** for any **four** from:
Obtain correct information on specific illness/infection.
Ensure food handler consults G P where necessary.
Consider risk to food.
Determine whether food handler should be excluded.
Consider possibility of non-food activities.
Decide when food handler can return to work.
Obtain medical clearance/bacteriological test results if necessary.
Carry out routine medicals if necessary.

4

e) 1 mark **each** for any **three** from:
Clearly communicate policy to all staff.
Give proper authority to managers/supervisors to take action.
Review cases of infectious disease and check procedures followed.
Regular briefings/discussions to identify problems.
Include in training sessions.

3