a) 1 mark for any three from:
Physical injury, cuts in mouth, broken teeth, choking etc.
Food borne illness due to bacterial contamination.
Psychological distress.
Chemical/metallic contamination introduced.

b) Plastic fragment from food container in sandwich filling.
1 mark each for any two from:
Physical examination of filling before use.
Physical examination during filling manufacture.
Examination of containers before use/re-use.
Use of disposable containers.
Use of non-fragile containers.

Finger dressing in dry ingredient mix
1 mark each for any two from:
Physical observation during ingredient use.
Use of bright colour/metal detectable dressings.
Strict control of issue of dressings/count-up procedures.
Personal hygiene training and observation.

Fragment of screw within prepared salad mix
1 mark each for any two from:
Physical examination of salad mix.
Strict maintenance controls.
Metal detection.
Pre-start checks for machinery.

c) Any six of, 0 marks for less than 3, 1 mark for 3, 2 marks for 4, 3 marks for 5 and 4 marks for 6 from:
Food item.
Batch number or date code.
When/where purchased.
How the contamination was discovered.
When the item was discovered.
Whether illness/injury claimed.
Nature of contamination.
Whether reported to EHO/Trading standards.
Any action already taken by staff.
Remedial action to be taken.

d) 1 mark each for any four from:
History of likely contamination.
Need for ferrous/non-ferrous detection.
Tolerance necessary/limitation of detection.
Where to locate to cover all production.
Provision for regular testing.
Staff training in operation.
Recording system to monitor problems.