Physical contaminants and controls

HANDOUT HO 12(i) ANSWERS

Source	Hazards	Controls
Raw ingredients	Natural poisons	Approved suppliers
	Stones/bones/dirt	Product specification/routine checking
	Glass	Cleaning/washing/inspection
	Pests/pest debris	Optical systems
	Wood	Air/liquid separation
	Cigarette ends	Illuminated inspection belts/spotters
	Metal - nails/wire/nuts	Sieving/filtration
	Plastic	Metal detection/x-ray/magnets
Building	Flaking paint/rust/nails	Maintenance programme
	Condensation	Replace worn and damaged surfaces
	Glass - light-fittings/windows	Effective ventilation/cover food/enclosed systems
	Insulation	
	Wood	
Equipment	Bolts/nuts/screws	Metal detection/self-locking
	Grease/oil	Staff training (not above open food)
	Glass	Use perspex/glass policy/breakage
	Wood	Wood policy
Notice boards	Drawing pins	Not to be used. Perspex covered notice boards
Packaging materials	Staples	Specify packaging e.g. tape, not staples
	String	Strict instructions on un-packaging/de-boxing
	Wood (pallets)	Remove secondary packaging before entering high-risk areas. Clean on arrival
	Nb containers	Separate de-boxing areas
	Plastic	Strict rejection policies if contaminated
	Glass	
Maintenance operatives	Swarf	Training of maintenance operatives
	Screws/nuts/bolts	Cleaning and inspection after maintenance
	Wire	Metal detection
	Fibres/cloth	Avoid maintenance during food production/remove food and food equipment from food areas
Food handlers and visitors	Jewellery	High standards of personal hygiene
	Buttons	Staff training
	Pen tops/cigarette ends	Strict rules enforced
	Dressings	Visitors to wear protective clothing
		No eating/smoking
Cleaning activities	Plastic slivers	Regular checking/replacement of suspect equipment
	Chemicals	Use of correct equipment/chemicals (not phenols)
		Training of cleaners
		No inappropriate methods e.g. high pressure spraying near open food
Pests	Bodies	Effective pest control
	Droppings	Prevent entry
	Webbing	Correct storage and rotation
	Larvae/eggs	Training of operatives to spot and report signs
	Feathers	Reject potentially contaminated food
		Physical control preferable
		Correct siting of electric fly killers

Physical contaminants and controls

HANDOUT
HO
12(ii)
ANSWERS

Source	Hazards	Controls
Pesticides	Spraying on food/ equipment Contaminated raw materials	Control systems/approved contractors Operator/staff training Cleaner training Approved suppliers
Industrial chemicals	Contaminated raw materials Freezer breakdown Veterinary drugs/fertilisers Environmental contamination e.g. dioxins	Approved suppliers Segregation/leaks Staff training (leaking refrigerants) Note distribution/delivery vehicles
Sabotage	Needles Razor blades Toothpicks Glass	Tamper evident packaging Vigilance Thorough investigation of complaints
Food containers (jars and bottles used for filling, e.g. jam)	Glass shards Careful handling/distribution/unloading Staff training, effective supervision Inversion and cleaning (compressed air/water jets) Protect after cleaning prior to filling Effective procedures for dealing with breakage	Approved supplier/correct glass
	Chemical contamination	Effective/cleaning/rinsing/emptying