Top ten contributory factors of food poisoning (the top ten hazards)

HANDOUT
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ANSWERS

Contributory factors of food poisoning (hazard)	Controls
Preparation too far in advance and storage at ambient temperature (multiplication)	• Food Stored below 5°C or above 63°C • Prepare minimum amount of food • Time at ambient during preparation minimised
Inadequate cooling (multiplication)	• Food cooled from 60°C to 10°C within 1.5 hours - Blast chilling • Food cooled from 60 to 21°C in 2 hours • Food cooled from 21°C to 7°C in 4 hours • After cooling - food stored in a refrigerator below 5°C • Weight/thickness of joints of meat controlled
Inadequate reheating (survival)	• Reheat greater than 75°C at the coolest point (82°C in Scotland)
Contaminated processed/canned food (inherent contamination)	• Purchase all food from approved suppliers • Do not use damaged/old cans/damaged packaging • Inspect food prior to use
Undercooking (survival)	• Centre temperature at least 75°C • Frozen poultry/joints thawed prior to cooking
Inadequate thawing (survival during cooking)	• Ensure poultry/joints completely thawed (thawing cabinet) • Avoid cross-contamination • Knowledge of time to thaw specific weights at specific temperature
Cross-contamination (contamination)	• Raw and high-risk food to be segregated at all stages from delivery to service • Separate food contact surfaces/equipment (colour coding) • Effective cleaning and disinfection • High standards of personal hygiene/staff training • Effective pest control
Raw food consumed (inherent contamination)	• Hazardous raw food not to be consumed • Only use reputable suppliers • Suspect food not to be used (staff training)
Improper warm holding (multiplication)	• All food maintained above 63°C • Prepare minimum amount of food
Infected food handlers (contamination)	• Pre-employment medical questionnaire/screening • Screening of ill staff • High standards of personal hygiene • Appropriate facilities provided • Staff training, especially reporting of illness and hand washing