Food handlers control chart

Hazards - Bacteriological and physical contamination

HANDOUT HO 26 ANSWERS

Sources and/or causes of hazards	Controls	Monitoring	Corrective action
Contaminated hands, e.g. after going to the toilet or handling a sick person	Effective hand washing. Provision of adequate facilities including wash basins, liquid soap, warm running water, nailbrush, paper towels and hand washing notices	Observation (CCTV) hand swabbing/UV light fluorescent dye Competency testing of staff and supervisors Auditing of facilities	Re-wash hands • Improved supervision/instruction/ training/motivation • Issue new procedures /instructions • Discipline staff if instructions ignored } GCA Provision of additional facilities
Food Handler ill or/and diarrhoea and vomiting	Use of medical questionnaire Exclusion policy (including reporting of illness)	Check policies adhered to	• GCA Relocation of suspect food handler Exclude suspect food handler
Boil/septic cut	Exclusion policy (including reporting of illness)	Check policies adhered to	• GCA
Cuts/abrasions	Appropriate waterproof dressing(blue)	Check policies adhered to Check first aid box	• GCA Replenish first aid box
Poor hygiene e.g. picking nose, sneezing over food, smoking etc.	High standards of personal hygiene/practices Sneeze, cough into shoulder	Check policies adhered to Regular auditing/inspection Competency testing of staff and supervisors	• GCA
Contaminated protective clothing	Effective system for provision and replacement of protective clothing	Regular auditing/inspection Check policies adhered to	Change protective clothing immediately • GCA
Jewellery	Clear instructions re: wearing of jewellery and enforcement of policy	Regular auditing/inspection Check policies adhered to	• GCA

Generic controls - staff training and vigilance - Effective supervision and instruction
• Generic corrective action (GCA)

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