Food Safety and Sanitation

Sanitation is:			
	tion and mainten	ance of cond	that will prevent food
		or food-borne ill	
Contamination The pres		nintended of harmful organism	s or substances
Contaminants can	be:		
• (3 :		
Cont	taminant	<u>E</u>	xample:
В	hazard		
C	hazard		
P	hazard		
Direct contamin	ation is caused by	y	
Cross-contamina	ation is caused by	'	

Preventing bacteria intoxications and infections. **Biological hazards:**

Bacteria need certain things **to live**. These are:

Condition	How
Food	
Temperature	
Time	
Moisture	
Acid/alkali balance	pH scale
Atmosphere	Some need oxygen (aerobic) Some cannot survive in the presence of oxygen (anaerobic) Some can adapt and survive with or without oxygen

The temperature danger zone

CELSIUS 100°C← 74°C← 57°C←	→165°F	The temperature danger zone is from:°c to° c and is the temperature that bacteria multiplies The most dangerous temperature for food to be left at is around°c to°c
5°C← 0°C← -18°C←	→ 41°F → 32°F → 0°F	We can control bacteria by making sure the food is cooked at a temperature of above °c. or kept below a temperature of °c. Keep hot foods h Keep cold foods

Chemical c	ontaminants are mainly caused	d by:	
R	chemicals such as		
F	service chemicals such a	as	
т	metals from		
Cross-con	ntamination:		
Microorgan	nisms and contaminants can't	move on their own so they are car	by
h	,or	·	
An example	e is		
	an example yourself)		
We can pre	event cross-contamination by:		
Personal clea	anliness:	How?	
Dish and eq	uipment cleanliness:		
Pest manage	ement		

Summary of worksheet	Summary of worksheet in Chinese
In your opinion, what is the most important thing to remember?	

What are the keywords from this worksheet?

English:	Chinese translation: