Safety Moment

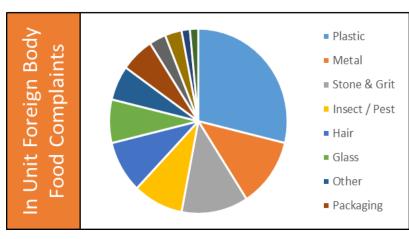


Foreign bodies found in food are our biggest cause of food safety complaints. Each incident contributes towards our company Food Safety Incident Rate that measures our overall performance.

A wide range of physical contaminants are involved, with plastic, metal and stone/grit top of the list of items most frequently found

In Unit Foreign Body Food Complaints

The biggest cause of customer foods safety complaints





Preventing In Unit Foreign Body Food Complaints

- Open food packaging carefully ensuring that any excess packaging is disposed of in the waste bin
- Follow good personal hygiene rules
 whenever handling food ensuring clothing & uniform is in good condition and jewellery is removed
- Ensure glass products are removed from the kitchen where possible
- Check the condition of storage containers, cooking equipment and serviceware before use
- If a food complaint is received ensure you obtain all the necessary details regarding the foreign body type and the preparation & cooking method.



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Safety Moment



A greater percentage of foreign bodies found in food come through our supply chain, but there are measures a unit can take to minimise these ending up upon the customers plate.

Supplier Foreign Body Food Complaints













Preventing In Supplier Foreign Body Food Complaints

- Always examine food ingredientsbefore use to identify and remove any foreign body objects
- Ideally sieve powdered or fine grainproducts to remove any foreign bodyobjects before use
- All non pre-packed salad leaves, salad vegetables and unpeeled fruit to be sold as ready to eat must be thoroughly washed (unless stated pre-washed)

Use running water in a food preparation sink to remove soil and grit from vegetables and salad leaves

Agitate salad leaves vigorously in the water ensuring that all visible soiling is removed

Examine and wash baked potatoes before cooking to remove dirt, sprouting buds or stones embedded in the skin