

Bacteria

Bacteria are found everywhere - some are friendly and others are harmful and can cause Food Poisoning.



The main sources of food poisoning bacteria are people, insects, rodents, slugs, soil, dirt, refuse and raw foods.

The bacterial risks that exist in the manufacture of food packaging are much lower than that of a food business, especially if the packaging is not used in direct contact with food.



Even so people handling food packaging can be an important source of food poisoning bacteria, which if transferred to food could make the people who eat it very ill.

Bacteria can be found in humans.

Personal Hygiene

Excellent standards of personal hygiene are essential to ensure our food packaging is safe for use with food - please follow the personal hygiene rules at all times.



Do - cover cuts, sores and open wounds with a clean, disposable plaster.

Do - wear the protective clothing correctly, such as hats, hairnets, aprons & overalls.

Do - wash your hands regularly, especially after visiting the toilet, eating, drinking or smoking.

Do - report to a supervisor if you are suffering from or have been in contact with any disease likely to be transmitted through food, such as infected wounds, skin complaints or diarrhoea.



Do - follow the jewellery policy at all times.

Personal Hygiene

Excellent standards of personal hygiene are essential to ensure our food packaging is safe for use with food - please follow the personal hygiene rules at all times.



Don't - eat, drink or smoke outside of designated areas.



Don't - bring personal items into production areas.



Don't - wear strong smelling perfume, aftershave or hand cream.



Don't - sneeze or cough near food packaging.



Don't - be a source of conversation.

Cleaning

Regular Cleaning is the key to removing foreign bodies, dirt and waste, which could contaminate product, encourage pests or allow bacteria to grow.



Proper Cleaning can make our products unsafe and our customers unhappy.

KEEP your work area as clean and tidy as possible
NEVER begin cleaning until you have moved or covered exposed products
FOLLOW manufacturers instructions on cleaning chemicals
STORE cleaning equipment away safely before you go

Quick Hygiene Quiz

Now that you have read through the booklet, test what you have learned by taking the quick hygiene quiz. If you get stuck have another look through the booklet to find the answer.

Questions

1. What is the main purpose of food packaging?
2. Name the three main types of contamination?
3. List as many foreign body contaminants as you can!
4. Which of the foreign body contaminants do you think could cause most harm to the consumer?
5. What should you do with product before starting to clean?
6. Complete the following sentence 'CLEAN -- FOD --'
7. What should you never do with chemicals?
8. Name three sources of bacteria?
9. What should you wash your hands?
10. Who is the most important person in preventing Food Packaging Contamination?

Answers

1. To protect and preserve food products.
2. Clean, bacteria, chemical and foreign.
3. Glass bottles, empty objects, dry-cleaning, dust, dirt, paper, bacteria, insect, jewellery, paint, equipment, left-over oil.
4. Glass bottles, empty objects, left-over oil.
5. Foreign bodies, chemicals and bacteria.
6. Clean, bacteria, chemical and foreign.
7. Never mix or use together.
8. Glass bottles, empty objects, left-over oil.
9. Dry-cleaning, dust, dirt, paper, bacteria, insect, jewellery, paint, equipment, left-over oil.
10. The packager (the factory worker).



Specialising in Safety Packaging

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Spot the Food Packaging Safety Hazards



Study this food packaging manufacturer with poor hygiene controls and try to identify the hazards that could be a risk to food packaging safety. Turn to pages 10-11 for the answers.



This is the factory where the piggy bank is made. The factory is very old and the workers are not very clean. There are many hazards in the factory that could be a risk to food packaging safety. Can you spot them?

1. Foreign Bodies: There are many foreign bodies in the factory, such as glass bottles, empty objects, left-over oil, and insects. These could all get into the piggy bank and make it unsafe to use.

2. Chemicals: The workers are using chemicals to clean the factory. They are not wearing any protection and the chemicals are getting everywhere. This could be a risk to the workers and the piggy bank.

3. Bacteria: The workers are not washing their hands properly. They are also wearing gloves that are not clean. This could mean that bacteria get into the piggy bank.

4. Cleanliness: The factory is very dirty. There is a lot of dust, dirt, and paper everywhere. This could all get into the piggy bank.

5. Hygiene: The workers are not following good hygiene practices. They are not wearing clean clothes and they are not using clean tools. This could be a risk to the piggy bank.

6. Packaging: The piggy bank is made of plastic. It is not very strong and it could break. This could be a risk to the piggy bank.

7. Labels: The piggy bank has a label that says 'SAFERPAK'. This is a good thing, but it is not very clear and it is not very easy to read. This could be a risk to the piggy bank.

8. Storage: The piggy bank is stored in a box that is not very clean. This could be a risk to the piggy bank.

9. Transport: The piggy bank is transported in a truck that is not very clean. This could be a risk to the piggy bank.

10. Distribution: The piggy bank is distributed to shops and supermarkets. This could be a risk to the piggy bank.