

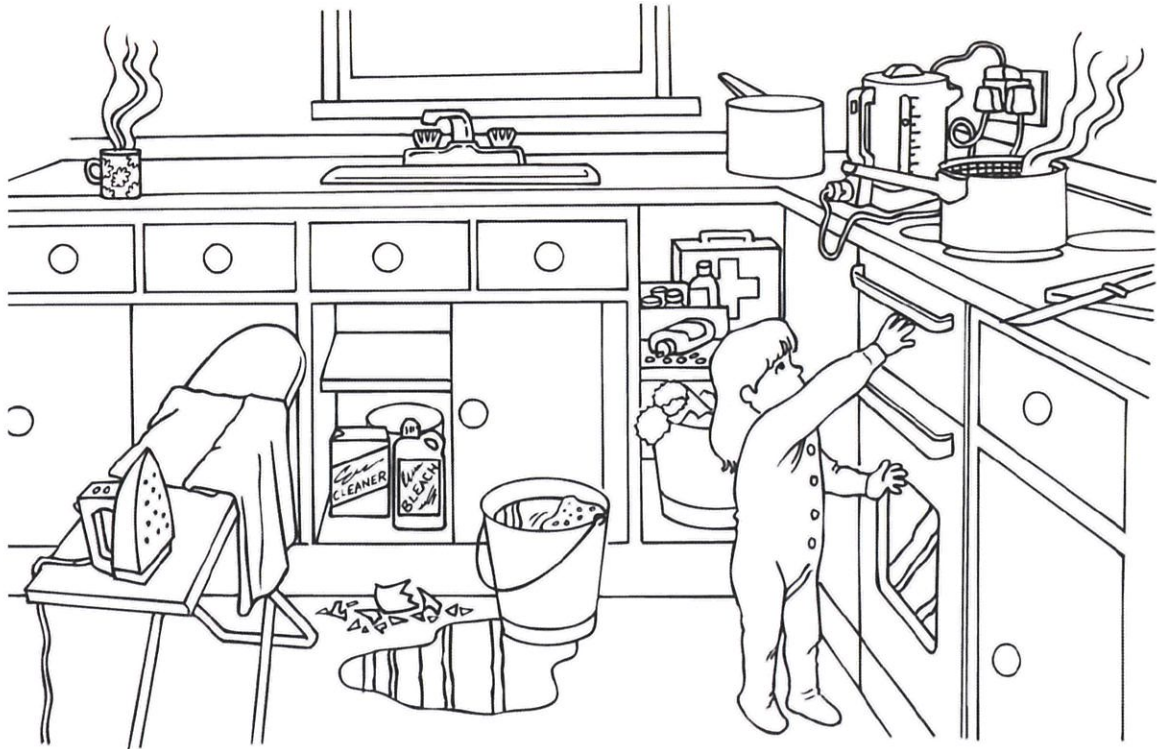
# 7/8 FOOD STAY AT HOME WORK



GOOGLE CLASSROOM CODE: y3vantw

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# Health & Safety in the Food Room



## Question 1

Looking at the image above, list all the unsafe hazards that are occurring and write ways of preventing them.

Hazards	Ways to Prevent

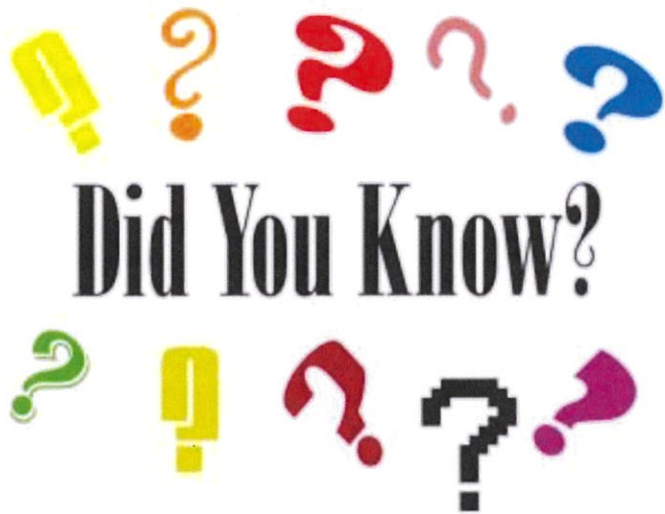


**Some of the leading causes of food borne illness outbreaks include:**

- Failure to cool food properly
- Food not hot enough
- Infected food handlers
- Preparation a day or more ahead of time
- Raw food mixed with cooked
- Food left in the danger zone (41o to 140oF)
- Leftover food not reheated high enough
- Cross contamination

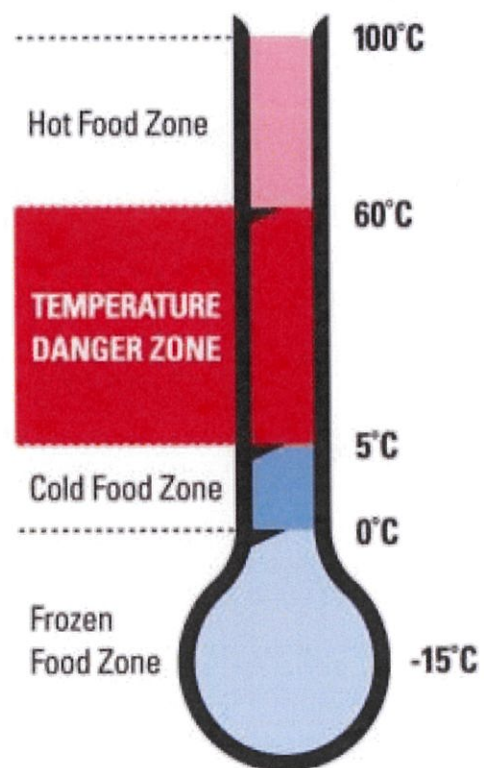
# Symptoms of food Poisoning

- Nausea
- Vomiting
- Diarrhea
- High temp
- Stomach pains
- Muscle ache
- Chills
- Dizziness
- Weakness
- Fainting
- Dehydrated



## Food zones

Temperature - food poisoning bacteria grow best in the temperature range between 5°C and 60°C. This is referred to as the 'temperature danger zone'. This means that we need to keep perishable food either very cold or very hot, in order to avoid food poisoning.



Question 2

Using the information on pages 3-4, complete the table below.

Food Hygiene Rule	Reason why it is important