

# - TOP 5 FOOD SAFETY FACTORS -

Manufacturers of food additives, processing aids, vitamins, minerals, and other nutrients intended to be added to food

## Get the right training



'Most foodborne disease is caused by poor hygiene practices and improper handling of food' - WHO

It doesn't need to be a formal qualification

Everyone must know how to keep food safe.

## Know what's in your food

Your customers need to know exactly what is in your products, so they can make the right choices and label their food correctly.

This is especially important for products containing allergens.

### Allergens include:



### THESE CAN KILL

Even small traces can cause an allergic reaction.



due to undeclared allergens in a wide variety of foods

Make sure you meet the relevant specifications for identity and purity.

## Cleaning & Sanitising

Bugs can be found everywhere - even on surfaces that look clean.

Cleaning removes dirt to stop bugs from growing. Sanitising kills any leftover bugs.

Bugs can survive up to 2 hours on hard surfaces.

Regular **CLEANING** reduces bugs

## Moisture Control

Control the moisture of food to prevent the growth of bugs.



Water activity needs to be **less than 0.85**

**MOULD** can cause **AFLATOXIN POISONING**

which can damage the liver and even cause DEATH

Make sure you meet the relevant specifications for identity and purity.

## Hygiene

Avoid spreading bugs by keeping hands clean, wearing suitable clothing and not going to work sick.

**KILL 90% of BUGS** by washing your hands properly

1 in 4



people have faecal bacteria on their hands

Wet hands under running water



Rub hands together with soap for 20 seconds



Rinse hands with water



Dry hands thoroughly with a clean, dry towel or hand drier