



Food Manufacture

# Foreign Body Detection

## Lesson 2

Understanding the importance of foreign body detection and identifying the different ways to detect them in a food product is explained within this course.





**A sieve is used  
as a method of  
separating  
different sizes  
where each  
particle is solid**

A filter is used  
as a method of  
separating a  
solid from a  
liquid



Any filters and sieves which are used for the control of foreign bodies are measured to ensure the mesh size or gauge causes maximum protection to the product.

The ideal size should be documented so the relevant staff who operate the equipment know what to use.





A documented visual check of the filters and sieves should be completed to monitor any damage. This should be a documented procedure which states the frequency of check, responsibilities and the action taken if there are any issues.







The frequency of checks will take into consideration the nature of the sieve or filter and any result from the check should be recorded.





**If there is any  
potential for  
contamination  
identified, then  
the products  
must be  
investigated**



# Revision Activity 2

**What are the two different functions of a filter and a sieve?**