



Food Manufacture

# Goods In Department

## Lesson 2

Improve your knowledge of the goods in department in a food factory, focusing on key roles and actions within the department with this course.





Risk assessments are carried out on raw materials including packaging which come onto the site to be used.





# The risk assessments test for seven key factors

1. Allergens
2. Foreign bodies
3. Microbiological contamination
4. Chemical contamination
5. Variety or species cross contamination
6. Substitution or fraud
7. Any risks which are subject to legislative control



Testing can be carried out as part of a raw material acceptance and testing procedure and can be used for supplier approval and monitoring.





# **Risk assessments are carried out on raw materials if:**

- There is a change in raw material
- There is a change in the processing of raw materials
- There is a change in supplier
- A new risk emerges
- A product recall or withdrawal occurs
- At least every three years



# Revision Activity 2

**What reasons are there for carrying out a risk assessment on a raw material?**