



Food Manufacture

# Physical and Chemical Contamination

## Lesson 2

Gain knowledge and understanding in the importance of preventing and detecting chemical and physical contamination in a food factory.



Physical contamination is when there is a foreign object in the food. This could cause the consumer to break their teeth or cause choking.

Some examples of physical contaminants are jewellery, hair, nails, pests, stalks, stones, metals, glass, plastic and wood





Where sharp metals such as needles, knives and cheese wire are used there will be a documented procedure which controls their usage.





## **The control of sharp metals procedure contains:**

- What controls are in place
- Inspection and breakage/loss reporting procedures
- Storage when not being used
- Other controls such as knife numbering or issue and return logs



If there are any incidents of shards of missing metal then the company should aim to locate all parts.





**There will be no ingredients or packaging which uses staples or other foreign body hazards as part of their packaging**



No paperclips,  
drawing pins or  
staples will be  
used in the open  
product areas.





# Revision Activity 2

**What should be included in a control of sharp metals procedure?**