



Food Manufacture

Physical and Chemical Contamination

Lesson 4

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



Wood is not used in process areas except where it is part of the process requirements e.g., maturation of products in wood





Where wood cannot be avoided there is a certain procedure to follow that includes:

- Completing a HACCP assessment of the wood
- Identify damaged items
- Minimise any contamination potential
- Regular checks to monitor the condition of the wood



**Raw material
packaging is
checked before
it is taken into
the processing
areas and it will
be cleaned if
necessary**



Where raw material packaging is removed there will be a procedure to show how this is done without causing any contamination risk





All raw materials are visually checked for any natural physical contaminants e.g., stalks and stones





Where pens are used in the factory there will be minimum risk of physical contamination.

The best practice is to use pens which are designed without small parts and can be detected by foreign body detection equipment e.g., metal detectable





The food operative may be a source of physical contamination e.g. hair, jewellery clothing and finger nails.

Food hygiene rules must be followed at all times and personal protective equipment must be worn correctly





Food pests may be a physical contaminant. A food factory must have pest control procedures in place which are followed correctly to prevent any pest infestations from occurring





Revision Activity 4

Name two ways in which the food operative can cause physical contamination?