



Hospitality and Catering

Food safety in Hospitality and Catering

Lesson 7

This is a level 2 standard course which explores all aspects of food safety, within hospitality and catering businesses.





Pests

Pests are attracted and thrive if they can find food, moisture, warmth and shelter.





Pests

What is a pest?

- Rats
- Mice
- Cockroaches
- Birds
- Ants
- Flies
- Stored product pests
- Squirrels
- Foxes



Pests

What can they do?

Transmit disease

Vermin carry various diseases. These can be very harmful to humans. This can be spread by pests running over and eating food left in the workplace.



Pests

What can they do?

Contaminate food

They can eat into packaging and die, leaving bodies in the food. They shed hair and leave faeces and urine in food as they run through it.



Pests

What can they do?

Damage the structure of premises and equipment.

If a pest knows it will have access to food, it will start to chew through doors, walls and the electrics.



Don't interfere with pest prevention measures or equipment.

Pest control treatments are:

- Electronic fly killers (EFK)
- Monitors
- Traps
- Insecticide sprays
- Pesticide baits
- Shoots



What are signs of pests?

- You could see a pest - alive or dead bodies, in food, packaging or in the work area
- Droppings – on the floor or in food
- Unusual smells – a dead pest will start to rot





What are signs of pests?

- Scratching, pecking or gnawing marks – pests will scratch or chew
- Torn or damaged packaging - check all packaging. Pests will eat through packaging to get to the food
- Spilled food – pests will drag food to a safe place to eat





What are signs of pests?

- Eggs, feathers, fur and nesting material – Pest will nest, especially where it is warm
- Paw or claw prints – they can leave prints as they run
- Smears – pests can leave smear marks on floors and walls





Reporting pest control

You must report any of these signs to a manager straight away. Don't wait until the end of the shift, or on your break.

Make sure you report any findings to the correct person. A manager or line leader will report the findings to the correct pest control department.





Role of enforcement officers

The EHO (Environmental Health Officer) or trading standards officer work for the local authority (council)

- They provide food safety advice
- They will inspect food premises
- They will enforce legislation covering food





Powers of enforcement officers

- They can enter and inspect food and premises without prior notice
- They will be informed of any outbreaks of food-borne disease and possible offences
- They can remove suspect food and have it destroyed if it is considered to be unsafe to eat
- They will serve improvement and prohibition notices
- They can take food businesses to court for breaking food safety laws from their findings



Powers of enforcement officers

Following their findings

The EHO will serve a Hygiene Improvement Notice to the business with a list showing what improvements must be carried out to be able to carry on trading.

The EHO will also serve a Prohibition Notice. This will state the amount of time a business will have to carry out all improvements.



Powers of enforcement officers

Following their findings

People who could be prosecuted for failing to meet the hygiene laws are:

- The owners
- Managers
- Supervisors
- The food handlers



Powers of enforcement officers

Following their findings

The penalties could be:

- Fines
- Imprisonment
- Stopped from working with food



Food handler legal requirements

Keep yourself clean – To include clean clothes, clean footwear and good personal hygiene.

Keep the workplace clean and follow the clean as you go policy.





Food handler legal requirements

Protect food from contamination or anything that could cause harm and follow the correct storage procedures.

Follow good personal hygiene practices e.g. hand washing procedures.





Food handler legal requirements

Wear appropriate protective clothing. Use the correct PPE for the job you are carrying out. If PPE isn't safe, you must not use it and report it.

Tell your employer if you are suffering from or are a carrier of a food-borne illness. Do this either before your shift, by phone, or by informing your manager as soon as you feel unwell.





Food handler legal requirements

- By law all food handlers must receive enough supervision instruction and training in food hygiene for the work they do.
- This course is not a legal requirement for food handlers, but it is a way of providing a type of training which is expected.
- All training should be refreshed, and training records should be kept.



Revision Activity 7

List two signs of a pest infestation?