
Unit 203 Food safety in catering
Worksheet 4:

1. What are the essential requirements for surfaces and equipment in food preparation areas to comply with food safety requirements?

2. Which provisions must be in place to store, dispose of or recycle the different waste categories in food operations?

3. List 5 examples of pests which can pose a problem in food premises:

4. What is the purpose of pest control? Which measures can be employed to control pests effectively and safely in food premises?

5. List 4 signs which would indicate the presence of food pests:

Evidence includes

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Worksheet 4:

1. What are the essential requirements for surfaces and equipment in food preparation areas to comply with food safety requirements?

Surfaces in food service areas must minimise contamination and potential for accumulated dirt. All equipment and surfaces should be non-porous, smooth and easy to clean. Materials must not corrode or rust and should be smooth.

2. Which provisions must be in place to store, dispose of or recycle the different waste categories in food operations?

Rubbish should be placed in designated bins, with tight-fitting lids lined with a plastic bag. It is important to remove rubbish from the kitchen regularly and to store it in containers in a cool and regularly cleaned area, ready for collection by a garbage contractor. This prevents unseemly smells, pests and bacteria growth. The rubbish container should be covered to prevent flies and other vermin from feeding on the scraps. Garbage should be placed as far from a building entrance as is practical. In general, access for pests and lack of sanitation are the major contributors to pest problems. **Contaminated rubbish** e.g. waste affected by chemicals or pests must be removed according to local regulations. **Recycling** of rubbish does not only make environmental sense but can also save you money! Collecting glass, cardboard, paper and even food scraps for the local pig farmer, worm farm or compost, reduces your waste charges!

3. List 5 examples of pests which can pose a problem in food premises:

1. Flies
2. Cockroaches
3. Mice
4. Rats
5. Birds
6. Pets

4. What is the purpose of pest control? Which measures can be employed to control pests effectively and safely in food premises?

Proper storage and regular pest controls are necessary because pests transmit germs and spoil food. Pests are undesirable for any food business. Not only can they spread diseases, they can also find their way into foodstuffs. The evidence of pests is a common reason for Environmental Health Officers handing out fines.

UV lights, fly strips and fly spray are ways of controlling adult insects, however it is important to consider the regulations. Fly zappers and fly strips are prohibited in many food preparation areas due to the risk of carcasses contaminating food. Aerosols must not be used in food production areas. Flyscreens and plastic curtains help to keep out adult insects.

Traps can be used for larger pests such as mice and rats.

Control pests through preventative measures and regular pest control and inspection.

Monitor for any signs of pests or vermin. Vermin can be controlled by eliminating breeding spaces and food sources. Good cleaning regimes and pest control management are the best ways to contain pests. Cockroaches breed in cracks and warm, moist areas. They can be a major problem if good sanitation regimes are not implemented. This would include scheduled maintenance of premises and equipment. Appropriate provisions for screens and the elimination of cracks, holes and damp spots are important measures to keep vermin out of premises. Kick boards and sealants can be used to close hard to get to areas.

5. List 4 signs which would indicate the presence of food pests:

Evidence includes

1. Droppings, pupae cases,
2. Hatched moths,
3. Larvae,
4. Eggs,
5. Smell
6. Gnawed food.