

Physical Hazards in Food Preparation

Physical hazards are either foreign materials unintentionally introduced to food products (e.g. metal fragments in mincemeat) or naturally occurring objects (e.g. bones in fish) that are a threat to the consumer.



Physical Hazard	Likely Source
Stones, grit and soil	Dried fruit, nuts, vegetables, leafy salads
Wood	Damaged or worn equipment including chopping boards, wooden spoons, pallets
Bone	Chopped meat, especially chicken and fish
Insulation tape, wire, nails, screws, etc.	Repairs, servicing and maintenance of equipment and facilities
Faecal dropping	Rats, mice, cockroaches
Insects	Inefficient fly proofing, lack of pest control contractor, dry goods already infested at receipt
Glass	Unprotected light fixtures, glass containers
Fibers	Frayed cleaning cloths and tea towels
Metal	Equipment/machinery in poor condition, metal thumb tacs, scourers
Plastic	Packaging, containers, bags, seals
Jewelry, personal items, band aids, etc.	Food handlers
Egg shell	Eggs
Texture Modified Foods & Thickened Drinks	Food Handlers – incorrect consistency can be a choking hazard

Food Safety Supervisor 2018 Training

OSCAR Hospitality, Level 4D 88 Ricketts Rd., Mt Waverley VIC
 2018 Dates: 25 May, 29 June, 27 July, 31 August, 21 September
Email or Call OSCAR Hospitality to book your training today!



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