

FOOD CONTAMINATION

PRESENTATION BY TOKOLOGO MOTSWANA

DESCRIPTION OF FOOD CONTAMINATION

- FOOD CONTAMINATION IS THE PRESENCE OF UNPLANNED HARMFUL ORGANISMS IN FOOD.
- THE CONTAMINATION CAN OCCUR AT SEVERAL POINTS ALONG THE FOOD CHAIN FOR EXAMPLE :
DURING THE PRODUCTION PROCESS, SLAUGHTERING



SLAUGHTERING

THIS PICTURE DEPICTS UNHEALTHY WAY OF SLAUGHTERING ALTHOUGH USED IN MOST INDIGENOUS CULTURES.

CAUSES OF CONTAMINATIONS

DIRECT CONTAMINATION

THE CONTAMINATION OF RAW FOODS OR PLANTS FROM ITS ORIGINAL SOURCE. CHEMICALS, BACTERIA AND FUNGI ARE PRESENT IN AIR AND SOIL.

INDIRECT CONTAMINATION

IT IS WHEREBY BACTERIA IS TRANSFERRED FROM ONE FOOD ITEM TO ANOTHER. THIS CAN HAPPEN THROUGH DIRTY HANDS, OTHER FOODS, DIRTY SURFACES AND SPONGES.

TYPES OF CONTAMINATION

- **PHYSICAL:** HAIR, GLASS, PAPER, PLASTIC, SCABS, RODENT DROPPINGS, FLIES, BONES FROM MEAT/ FISH.
- **CHEMICAL:** PESTICIDES SPRAYED ON FRUIT OR VEGETABLES, FREEZER REFRIGERANTS, DRUGS, FOOD ADDITIVES, AND CHEMICALS FROM CLEANING PRODUCTS AND METAL OR NON-FOOD-GRADE COOKWARE AND STORAGE
- **BIOLOGICAL:** BACTERIA, VIRUSES, FUNGI, PARASITES.

BIOLOGICAL CONTAMINATION USUALLY OCCURS DUE TO IGNORANCE, A LACK OF SPACE, OR POOR BUILDING DESIGN. IT MAY ALSO OCCUR WHEN FOOD HANDLERS TAKE SHORTCUTS.

PREVENTION OF CONTAMINATION

- PURCHASE FOOD FROM APPROVED, REPUTABLE SUPPLIERS
- CLOSELY INSPECT FOOD RECEIVED
- TAKE STEPS TO PREVENT PHYSICAL CONTAMINATION,
- INCLUDING PRACTICING GOOD PERSONAL HYGIENE

PREVENTION ALSO IN PERSONAL HYGIENE

PREVENTION: PERSONAL HYGIENE

Actions that can contaminate food...



PERSONAL HYGIENE

- □ WASH YOUR HANDS
- WASH YOUR HANDS FREQUENTLY, ESPECIALLY AFTER EATING, DRINKING, SMOKING, TOUCHING YOUR FACE, NOSE, EARS, HAIR, HANDLING WASTE, USING THE RESTROOM, COUGHING OR SNEEZING, HANDLING RAW FOODS, ETC. Use HOT WATER (100°) AND WASH FOR 15-20 SECONDS. PROPER WORK ATTIRE
- WEAR GLOVES OR APRONS IF AVAILABLE, CLEAN CLOTHING, APPROPRIATE SHOES AND A HAT OR HAIR RESTRAINT. REMOVE JEWELLERY BEFORE HANDLING FOOD.
- □ PERSONAL CLEANLINESS
- BATH REGULARLY, KEEP SHORT FINGERNAILS, DO NOT HANDLE FOOD IF YOU ARE ILL, OR HAVE INFECTED WOUNDS OR CUTS. INFECTED WOUNDS OR CUTS ON THE HANDS NEED TO BE COVERED WITH A BANDAGE AND GLOVE BEFORE HANDLING FOOD. EAT, DRINK, AND SMOKE ONLY IN DESIGNATED AREAS AWAY FROM FOOD.

REFERENCES

- [HTTPS://WWW.SLIDESHARE.NET/DINALITHY1/FINAL-FOOD-CONTAMINATION](https://www.slideshare.net/DINALITHY1/FINAL-FOOD-CONTAMINATION)
- [HTTPS://WWW.SLIDESHARE.NET/RIVINUSLAZARO1/FOOD-SAFETY-AND-HYGIENE-FOOD-CONTAMINATION](https://www.slideshare.net/RIVINUSLAZARO1/FOOD-SAFETY-AND-HYGIENE-FOOD-CONTAMINATION)
- [HTTPS://WWW.SLIDESHARE.NET/BARANARANGANA/METAL-CONTAMINATION](https://www.slideshare.net/BARANARANGANA/METAL-CONTAMINATION)
- [HTTPS://WWW.SLIDESHARE.NET/MAHMUD112/FOOD-ADULTERATION-FOOD-CONTAMINATION-FOOD-SAFETY-FOOD-SECURITY](https://www.slideshare.net/MAHMUD112/FOOD-ADULTERATION-FOOD-CONTAMINATION-FOOD-SAFETY-FOOD-SECURITY)
- [HTTPS://WWW.SLIDESHARE.NET/MISSINGISLAND/FOOD-SAFETY-1733998](https://www.slideshare.net/MISSINGISLAND/FOOD-SAFETY-1733998)

THANK YOU