

# HOW FOOD BECOMES UNSAFE

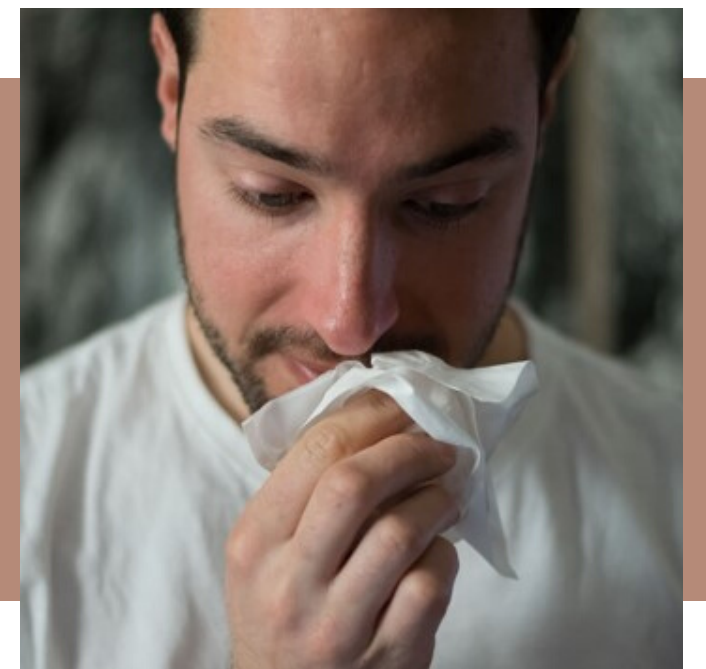


## PURCHASING FOOD FROM UNSAFE SOURCES

When food is purchased from unapproved suppliers, the food they supply may be contaminated, and this can be passed on to the customers.

## POOR PERSONAL HYGIENE

Poor personal hygiene, carelessness and bad personal habit can lead to contamination of food. We must NEVER transfer pathogens from our body to food



## CROSS CONTAMINATION

This is the transfer of hazards such as pathogens from one surface or food to another such as by reusing the same chopping boards for raw and ready to eat food.

## TIME TEMPERATURE ABUSE

This is letting food stay too long at temperatures that are good for pathogen growth.



## POOR CLEANING AND SANITIZING

Letting food come into contact with surfaces that have not been adequately cleaned and sanitized.