

**Recognising food poisoning:**

- Vomiting
- Diarrhoea
- Nausea
- Abdominal pain
- Temperature
- Heart burn
- Blisters to the mouth
- Breathing difficulties

- A group displaying symptoms

**Treatment:**

- Identify any possible risks
- Save a sample
- Send people home or to hospital
- Rehydration treatments
- Clean the areas they have been
- Review the kitchen areas
- Take action on the cause

Preventing food poisoning

Food

Kitchen

Chef

Temperature and the danger zone:

The danger zone is the temperature range in which bacteria growth on food becomes most active

- The danger zone is between 8° and 63°
- The danger zone is also under -18°
- When food stored at 8° after 4 hours the food must be thrown because of the risk of bacterial growth

HACCP

Hazard Analysis Critical Control Point is a document used to identify any risks in the environment and decide on a way to remove the them

1. Identify the hazards
2. Identify the point the hazard occurs
3. Implement control
4. Establish a form of monitoring
5. Establish a procedure to correct
6. Review the process
7. Document the process

