



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

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