



TECHNICAL ASSISTANCE TO BUILD FOOD SAFETY CAPACITY FOR THE FISHERIES SECTOR



MODULE 1

Introduction to Food Safety

Training for TIBU Impex, Guyana



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Learning Outcomes

At the end of this session, you should be able to:

- Understand the basic principles of food hygiene
- Know the meaning of:
 - Food safety
 - Food safety hazards
 - Contamination and cross-contamination
 - Food poisoning/foodborne illness
- Highlight how good food handling practices can prevent foodborne illness



What is food safety?



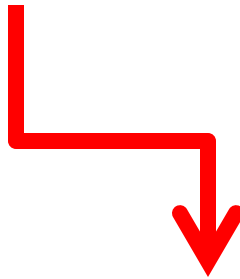
The things we do to make sure our food is safe to eat



Creating a
POSITIVE food
safety culture is
important...




FOOD SAFETY



BEHAVIOUR

Fish Processing Factory In Kepong Shut Down!

On 26 January 2021, the DBKL Health & [Environment](#)  Department inspected a fish processing factory at Jalan 4/33 B MWE in the Kepong Commercial Park.



019-9154402







Fish Processing Factory In Kepong **Shut Down!**

On 26 January 2021, the DBKL Health & [Environment](#) Department inspected a fish processing factory at Jalan 4/33 B MWE in the Kepong Commercial Park.

They discovered that this fish processing factory was unhygienic, shutting it down under Section 11 of the [Food](#) Act 1983, based on these reasons :

- the premises were unsanitary
- the walls and floors were untiled and covered in moss
- the walls and floors in the food processing area were covered in dirt and dried blood
- the fish were processed on the floor
- there was no oil trap
- fish blood and waste water were poured into the public drain
- equipment used were filthy and improperly maintained

Toxic tuna: Daily Telegraph investigation reveals the 'smelly' and 'messy' conditions at Thai tuna factories linked to poisoned fish



Food safety hazards

“Agents that can **contaminate** food
and cause
illness or injury”

*If you see any food safety hazards report them immediately to
your supervisor!*

Types of food safety hazards



MICROBIOLOGICAL – results in food poisoning
(*eg bacteria, viruses, fungi/moulds, parasites*)

CHEMICAL – results in chemical poisoning/allergic reaction
(*eg cleaning agents, pesticides, allergens*)



PHYSICAL – results in injury
(*eg broken glass, hair, insects*)



What is food poisoning?




A type of illness that can happen when you eat contaminated food

What is contamination?

The unintended presence of substances or microorganisms in food that can cause illness or injury.





**How can fish in
your factory
become
contaminated?**



**Unclean
equipment,
utensils or
surfaces**





**Poor
standards of
sanitation
and waste
disposal**





**Spread
from
pests**





Spread from workers
– clothes, skin, hair,
sneezing/coughing

**Workers can
contaminate the fish
they are handling,
if not handled
properly.**



Food Handlers and Contamination

Workers can contaminate food by:

- Working while sick
- Touching pimples or sores on their face or skin
- Touching something dirty and not washing hands
- Not covering sores or wounds
- Not washing hands (properly) after using toilet



**Not washing your hands after
the toilet is as good as ...**



Activity

Spot what the food handler is doing wrong!



Ways to reduce contamination



What is cross-contamination?

This happens when harmful bacteria or other microorganisms are unintentionally transferred from one place, object or person to another





Ways to avoid cross-contamination...



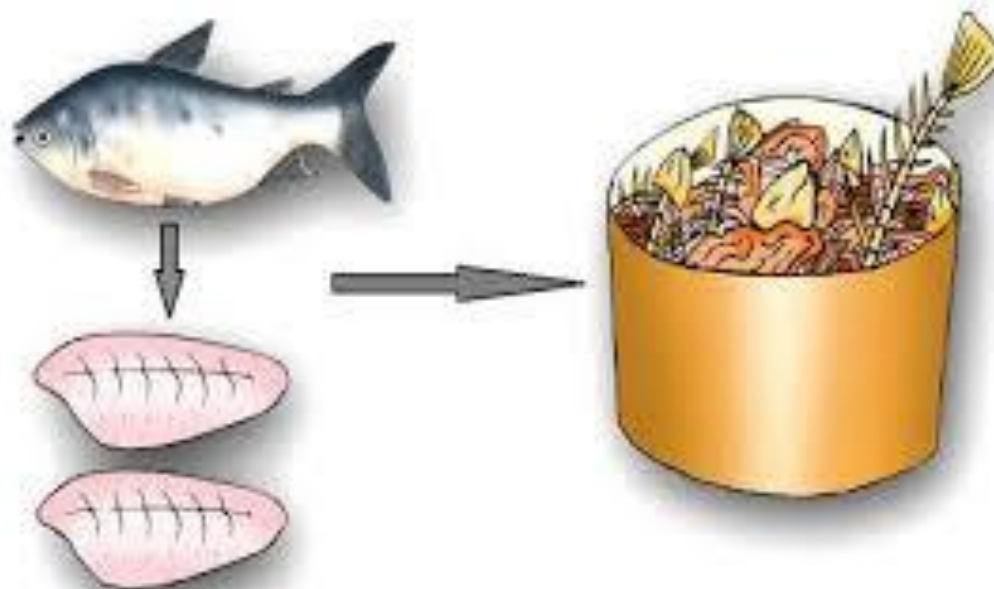
Proper employee hygiene, clothing and handling practices



**Restricted and controlled traffic/movement
about the plant (employees, product,
equipment).**



Adequate separation of raw and processed fish.



Proper waste disposal.



Food handling and processing areas and equipment adequately cleaned and disinfected.



Use of safe, clean water for making ice and cleaning.

Everyone has a role to play at TIBU Impex!



QUIZ – true ✓ or false ✗ ?

Food safety means protecting our food from hazards so it is safe to eat.



It is okay to store raw fish with fish that has already been processed.



You should always wash your hands after using the bathroom.



Bacteria and viruses are chemical hazards.



Workers can contaminate fish with dirty hands.



Fish processing areas should be adequately cleaned and disinfected.



Any questions?

