

WHICH ARE FOOD SAFETY HAZARDS?

The hazard is any biological, chemical, or physical property that may cause food to be unsafe for human consumption. The hazards are a huge threat for the food business.



BIOLOGICAL HAZARDS

- Bacteria and their toxins
- Parasites
- Viruses
- Moulds and yeasts



CHEMICAL HAZARDS

- Natural plant and animal toxins
- Pesticides
- Processing chemicals, chemicals for cleaning
- Non labelled allergens
- Drug residues



PHYSICAL HAZARDS

- Jewellery - glass
- Stone
- Bones
- Part of packaging material
- Metal fragments

Many food ingredients are derived from farm or field, in natural conditions, therefore this food may contain microorganisms (Biological hazards). Some of these microorganisms are pathogens, which means that under certain conditions this can cause illness.

The food can be contaminated with toxic chemicals from your work facilities or the environment (Chemical hazards). The food can be naturally contaminated from the soil or during the harvesting, during storage, or transportation. Some types of food undergo further manufacturing under which they can also be contaminated. These potential hazards can lead to injury, illness, or death.

Physical hazards like jewellery, glass, stone, bones, parts of packaging material, or that can origin from the work facilities, like metal fragments from equipment, can lead to injury, illness, or death.



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