

**Benha University**

**Time: 3 Hours**

**Faculty of Veterinary Medicine**

**Date: 22/1/2013**

**Food Quality & Control Program (FQCP)**

**إسم المقرر: صحة وسلامة القائمين على الأغذية**

**Course: Health & Safety of Food Handlers**

**Final Examination, First Semester (2012-2013)**

**5<sup>th</sup> Year (Graduating Senior)**

**Total 50 Marks**

## **Model of Answer**

### **1- Food-borne Illness symptoms (10 marks):**

1. Abdominal pain
2. Vomiting
  - A. mild
  - B. profuse
3. Diarrhea
  - A. watery
  - B. bloody
  - C. acute or chronic
4. Fever
5. Chills
6. Headaches
7. Fatigue/weakness
8. Neurological problems
  - A. dizziness
  - B. temporary loss of neurological control
9. Death

### **2- Enumerate factors that contribute to foodborne outbreaks (15 marks)**

- **IMPROPER HAND WASHING.**
- **CHEMICAL OR BACTERIAL TOXINS.**
- **IMPROPER COOLING.**

- **INADEQUATE COOKING TIMES OR TEMPERATURES.**
- **INGESTION OF RAW CONTAMINATED FOODS.**
- **EMPLOYEES WHO ARE ILL WORKING IN FOOD PREP.**
- **IMPROPER CLEANING OF EQUIPMENT.**
- **IMPROPER THAWING OF FROZEN FOODS.**
- **MULTISTAGE FOOD PREPARATION WITH LONG TIME LAPSES BETWEEN STAGES.**
- **EMPLOYEES WHO PRACTICE POOR PERSONAL HYGIENE.**
- **CROSS CONTAMINATION.**
- **FOOD PRODUCTS FROM UNSAFE SOURCES.**

**III - What are the requirements for health certificate? (10 marks)**

- **2 photos**
- **ID copy**
- **Fees required**
- **Swab from nose and throat, for bacteriological examination**
- **Urine and stool sample for microscopically and bacteriological exam.**
- **Dermatological exam.**
- **X ray chest for T.B**
- **Validity for certificate 1 year**

**IV- Define the following terms: (5marks)**

**a) Food handlers.**

**A food handler is anyone who works in a food business and who either handles food or surfaces that are likely to be in contact with food.**

**Examples include making, cooking, preparing, serving, packing, displaying and storing food. Food handlers can also be involved in manufacturing, producing, collecting, extracting, processing, transporting, delivering, thawing or preserving food.**

**b) Occupational health.**

**Occupational health is about the effect of work on health and about making sure that workers are fit for the work that they do.**

**V- How to assess the risks in your workplace? (10 marks)**

**Follow these five steps:**

- **STEP 1 Look for hazards.**

**Ignore the trivial and concentrate on significant hazards which could result in serious harm or affect several people. Ask your employees or their representatives what they think. Manufacturers' instructions or data sheets can help you spot hazards and put risks in their true perspective. So can accident and ill-health records.**

- **STEP 2 Decide who might be harmed and how.**

**There is no need to list individuals by name – just think about groups of people doing similar work or who may be affected, e.g.**

- **Office staff**
- **Maintenance personnel**
- **Contractors**
- **Members of the public**

- **STEP 3 Evaluate the risks and decide whether the existing precautions are adequate or whether more should be done.**

- Consider how likely it is that each hazard could cause harm. This will determine whether or not you need to do more to reduce the risk. Even after all precautions have been taken, some risk usually remains. What you have to decide for each significant hazard is whether this remaining risk is high, medium or low.

For the hazards listed, determine whether the precautions already taken

- meet the standards set by a legal requirement
- comply with a recognized industry standard
- represent good practice
- reduce risk as far as reasonably practicable

- **STEP 4 Record your findings.**

If you have fewer than five employees you do not need to write anything down, though it is useful to keep a written record of what you have done. But if you employ five or more people you must record the significant findings of your assessment. You must also tell your employees about your findings.

Risk assessments must be suitable and sufficient, not perfect. You need to be able to show that:

- a proper check was made;
- you asked who might be affected;
- you dealt with all the obvious significant hazards, taking into account the number of people who could be involved;
- the precautions are reasonable, and the remaining risk is low.

- **STEP 5 Review your assessment and revise it if necessary.**

**Review your assessment from time to time to make sure that the precautions are still working effectively. Ongoing assessment for new risks due to new equipment, chemicals, etc.**

**Good Luck**

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22/1/2013**