



# safety share

Warmer weather sees a lot of flies, then wetter weather an increase in larvae and crawling insects looking for shelter.

The warm weather this year, followed by severe downpours has washed off pesticide used in fields, thus allowing pests greater freedom to find a home.

## Preventing Insect Foreign Body Complaints



### **Preventing Supplier Foreign Body Food Complaints**

1. Always examine food ingredients before use to identify and remove any foreign body objects.
2. Use running water in a food preparation sink to remove soil and grit from vegetables and salad leaves.
3. All non pre-packed salad leaves, salad vegetables and unpeeled fruit to be sold as ready to eat must be thoroughly washed (unless stated pre-washed).
4. Agitate salad leaves vigorously in the water ensuring that all visible soiling is removed.
5. Examine and wash baked potatoes before cooking to remove dirt, sprouting buds or stones embedded in the skin.
6. Read Good Hygiene Practice Guide No. 7 Food Preparation for further information.