

Foreign Bodies

Leading cause of Food Safety incidents.

Over the course of the last financial year there has been a significant rise in the number of foreign bodies in food we have served to customers. The items which accounted for 48% of all foreign bodies reported are: plastics from broken utensils, signage, security tabs and packaging; Many of these foreign bodies could be harmful if swallowed.

Here are some examples of plastic from packaging, in each case those security tabs, all found their way in to a customers food.



What can you do to prevent these types foreign bodies?

Careful Opening and Disposal of Packaging:

Carefully open packaging with the appropriate tools, away from open food, to avoid contamination from torn or broken plastic. Immediately dispose of packaging materials in designated bins, away from food preparation areas.

Thorough Washing of Food:

Ensure all fruit, vegetables and salad items are thoroughly washed. Washing salad leaf in smaller batches and ensuring it is agitated to ensure no small insects/ bugs get missed.

Visual Inspection of Equipment:

Before using any equipment, visually inspect them for any signs of damage or missing parts. This is also relevant to front of house in servery areas and servery equipment. Check for loose screws, bolts and ensure anything damaged is reported and removed from service until suitably repaired.

This includes crockery and glassware, pre and post service checks and removal of damaged items into the correct waste streams.

Top 5 Foreign Bodies

- Plastic 39%
- Insects/Bugs 11%
- Metal 10%
- Unidentified items 10%
- Packaging 9%

MORE INFORMATION

Looking for more information:

HSE Website > Home > Food Safety > Food Safety Management System