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## Overview

This standard is about the skills and knowledge needed for you to identify and report potential food hazards in food and drink operations. It is important to report food hazards to check the product is not at risk. It is also essential to maintaining the quality and safety of the final product.

A hazard is something that can cause harm to a consumer and hazards can typically be classified as biological, physical and chemical.

You will need to be able to identify potential food hazards. You also need to show you can take immediate action in response to identified food hazards. You must also show you can escalate action in response to identified food hazards.

It involves understanding what signs signify when food may be at risk and what the relevant organisational reporting procedures are.

This standard is for you if you work in food and drink manufacturing operations or animal feed operations and your job requires you to monitor key food manufacturing processes.

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## Performance criteria

### You must be able to:

Identify potential food hazards

1. monitor food production processes within own area of responsibility
- 2.

check that machinery and manufacturing processes comply with standard operating procedures

3. check that personnel are complying with organisational procedures relating to food safety and hygiene
- 4.

identify where processes are not in accordance with standard operating procedures

Take immediate action in response to identified food hazards

5. inform staff in immediate work area that a potential food hazard has been identified in accordance with organisational requirements
- 6.

isolate machinery, packaging and potentially hazardous food items in accordance with organisational requirements

7. check contaminated food is put into quarantine in accordance with organisational requirements
- 8.

document the incident and collect evidence that will help any subsequent investigation / risk assessment

9. complete records relating to actions taken in accordance with organisational procedures

Escalate action in response to identified food hazards

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10. inform relevant personnel as to the nature of the suspected food hazard in accordance with organisational requirements

11.

provide line manager with information relating to the time, place, and nature of the suspected food hazard in accordance with organisational requirements

12. provide relevant information to assist in the completion of documentation in accordance with organisational requirements

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## Knowledge and understanding

### You need to know and understand:

1. the importance of identifying food hazards and the potential impact on health if hazards are not spotted and dealt with promptly
2. how to identify and deal with food hazards relating to incoming raw materials, handling and storage
3. what the relevant food and environmental indicators presenting a hazard to health during operations are
4. the role of standard operating procedures in ensuring the food is produced safely and consistently
5. what forms of biological, physical and chemical contamination may present a food safety risk
6. how biological, physical and chemical contamination can take place and how it can be detected
7. the organisational procedures in place to avoid biological, physical and chemical contamination
8. actions that should be taken in immediate response to spotting a potential hazard
9. the organisational procedures that should be followed to quarantine potentially contaminated foods and for implementing corrective action
10. when to escalate a potential breach to senior managers
11. why incidents should be recorded
12. the relevant documentation that should be used to record potential food hazards during the manufacturing process

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Identify and report potential food hazards in food and drink operations



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