



Remember – if you cannot observe something yourself, ask a friendly stallholder or customer!

1. What do you notice about the difference in surfaces at the Market compared with a mall or supermarket?
2. What are the laws pertaining to food hygiene that the Market would have to adhere to?
3. Who checks to see that the stallholders are following food hygiene laws?

Food Safety

List five ways food may become unsafe or contaminated.

1. Make a list of the food safety measures you observe as you tour. Again, think broadly and observe closely!
2. What laws would the Market Management have to follow in regards to customer and stallholder safety?
3. How do the Market stalls try to ensure food is not made unsafe by germs from customers?

General

1. Name five types of food where the nature or structure of the food means the food is less vulnerable to food safety issues.
2. Describe the food hygiene purpose of each of the following:
 - Till guard
 - Sneeze guard
 - Rubber gloves
 - Bain marie
 - Refrigerator
 - Polythene wrapping
3. If you could buy any item of fruit from the Market for eating now, what would you buy that minimises food safety risks? What would be the least safe? Why?
4. Why do you need to know if fish has previously been frozen?

NB – some of these questions have no 'correct' or one answer. However, you need to be ready to argue your case back at school!