Canadian Food Inspection Agency
Agence canadienne d'inspection des aliments

CATEGORIES OF HAZARDS

Keeping Food Safe

The following are considered to be international **best practices** to identify food hazards. A hazard is anything present in food with the potential to harm someone, either by causing illness or injury.

Biological Hazards
Bacteria, viruses, or parasites that could cause foodborne illness

Watch out for:

- Staff with poor hygiene or food handling techniques
- Bacteria commonly found in food
- Storing or preparing food at a temperature that allows bacteria to grow
- Ingredients that have spoiled

Protect your food by:

- Rotating stock
- Storing and preparing food at proper temperatures
- Practicing good hygiene in your facilities

Chemical Hazards
Anything that could introduce an unwanted chemical into your food

Watch out for:

- Food in contact with cleaning chemicals
- Unintentional contact with common food allergens, such as peanuts or seafood
- Improper use of food additives during preparation

Protect your food by:

- Labelling and storing chemicals separately from food
- Using correct cleaning and preparation procedures

Physical Hazards
Unintentional or dangerous materials that could end up in your food

Protect your food by:

- Conducting regular visual inspections
- Following appropriate procedures in your facility

Watch out for:

- Personal objects, such as jewelry, that may fall into the food
- Materials that do not belong in some food, such as bone chips, leaves, shells and pits

By preventing food safety hazards, you:

- Reduce the likelihood of foodborne illness and recalls
- Protect your business and reputation

DID YOU KNOW? Food can become contaminated during growing, harvesting, processing, shipping, storing or handling.

▶ **inspection.gc.ca/safefood**

Canada