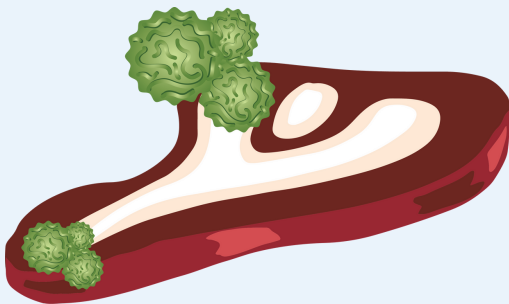
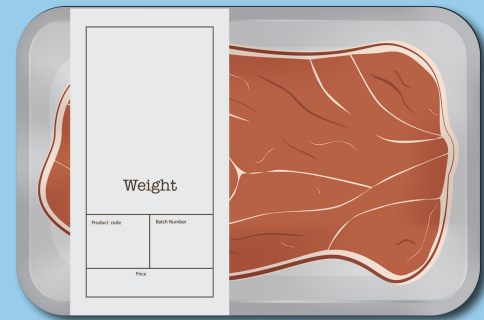


COMMONLY ASKED QUESTIONS

Fact sheet No:1

WHY ARE THERE SO MANY LEGAL REQUIREMENTS FOR SH AND BUTCHERS SHOPS?

To try and prevent contaminated product being sold



WHAT IS CONTAMINATED PRODUCT?

Food (meat) which contains hazards such as pathogens (germs), parasites, chemicals or other materials that can cause illness in humans if consumed

HOW DOES CONTAMINATION GET ONTO THE MEAT?

Two main sources

1. Pathogens and parasites can be found on and in raw meat from the animal or its faeces

2. Hazards can transfer (cross contaminate) from other (dirty) sources such as waste, sewerage, pests, dirty premises and equipment

