**HAZARDS**

There are various factor affecting **Food Safety**, the biggest one being **Food Hazard.** Food hazard can be defined as a biological, chemical or physical agent in a food, or condition of a food, with the potential to cause an adverse health effect.

**Different type of hazards**

**PHYSICAL HAZARD** – Any foreign materiel not normally found in food, wich may causes illness by using the products.

Example - glass, hair, stones, plastic, bone, jute, matchstick, feathers etc

**BIOLOGICAL HAZARDS** – Microorganism that causes diseases are termed asfood born pathogwns.There are three type of food born diseases- infection, intoxication, and toxcication.

Example – Microbiological pathogenic bacteria

Spore forming

Non spore forming – parasites, protozoa, virus.

**CHEMICAL HAZARDS-** Any chemical contaminants introduced in food system which may causes illness to the individual using the products.

Examples- colours, flavours, pesticides, adulterants, cleaning chemicals

Veterinary residues etc.