

Food Hygiene & Safety

Food safety versus food quality Student Answer Sheet

1. What does the 'use by' label mean?

The food will be safe to eat up to this date but should not be eaten past this date. This label is about food safety. After this date, microbes may have grown to harmful levels in the food.

2. What types of food might have a 'use by' label?

Usually seen on raw meat and fish, chilled or ready to eat foods, prepared vegetables, bagged salad.

3. What does the 'best before' label mean?

The food can be consumed after this date but it may no longer be at its best quality. This label is about food quality not safety

4. What types of food might have a 'best before' label?

Usually seen on food that can keep for a long time, e.g. tinned food, pasta, rice, frozen food.

5. Define the term 'food safety', what label is associated with it?

Food safety is what we can do to prevent contamination of food by harmful microbes and prevent foodborne illnesses (food poisoning). Food safety is associated with the 'use by' label.

6. Define the term 'food quality', what label is associated with it?

Food quality refers to characteristics of the food that make it acceptable to consumers, including: taste and flavour, appearance and texture. Food quality is associated with the 'best before' label.

