

Canned Foods

Insects

Occasionally small grubs may be discovered in canned vegetables. These are commonly found in sweet corn and tomatoes. The grubs are in fact the larvae of a moth. They live inside the kernel/tomato and are therefore impossible to see before processing. They are killed and sterilised by the canning process. As the use of pesticides decreases the incidence of these pests will increase

**No public health risk—
contact manufacturer**



Wasps and fruit flies

These are common in cans of fruit. They are naturally associated with ripe fruit and do not carry disease.



**No public health risk—contact
—manufacturer**

Struvite

Certain naturally occurring elements in fish may develop into hard crystals during the canning process. These crystals may be mistaken for glass fragments and are called struvite. It is not harmful and is broken down by stomach acids if swallowed and is especially common in canned salmon. Struvite crystals will dissolve if placed in vinegar and gently heated... .glass won't.

**Action: heat in vinegar, contact manufacturer
if struvite—environmental health if glass**

Mould

Dented, damaged or incorrectly processed cans may allow mould growth to occur. This could indicate an error in production or storage.



**Action: Contact Environmental Health
Possible public health risk.**

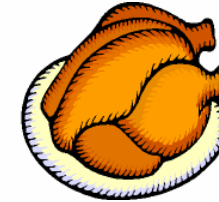
Fish

White fish such as cod or haddock may be infested with a small, round brownish yellow worm. These are found in the flesh. They are killed by cooking and are harmless to humans. The affected parts of the fish are usually cut away, but some may be overlooked.

**No public health risk contact retailer/
manufacturer**

Meat and poultry

Products made from meat and or poultry may contain small bones, skin or parts of blood vessels. These are unsightly but rarely a health hazard as they are normal parts of the original animal. Any personal inconvenience, e.g. chipped tooth, is best dealt with by the individual via the civil courts if necessary.



**No public health risk
contact retailer/
manufacturer**

Note: it is very rare for prohibited parts of an animal (e.g. eyes eyelids etc) or nonfood species (e.g. cats, dogs etc) to be used for human food. Meat such as lamb or chicken is readily available and so inexpensive that it makes the use of prohibited parts/species uneconomic.

Fruit and vegetables Stones, soil and slugs

Fruit and vegetables commonly have soil, stones or small slugs adhering to them. This is quite normal as they originate in the soil.



**Action: always wash fruit and veg thoroughly
No public health risk**

Greenfly

Salad vegetables, especially lettuce, may have greenfly attached. This is becoming increasingly common as the use of pesticides decreases.

Action: do nothing

Note: mould growth will naturally occur when fruit and vegetables become bruised and damaged. This will be minimised if the buyer checks the produce before purchase and handles carefully afterwards

No public health risk

Bakery goods



Bakery Char

Bread and cakes may contain bits of overcooked dough which has flaked off bakery tins. It is not necessarily an indicator of poor hygiene, although they may be mistaken for rodent droppings which are black and torpedo shaped. Bakery char is greyish and is unevenly shaped.

Action: contact retailer

No public health risk

Carbonised Grease

The machinery used to produce bread and cakes is lubricated with a non-toxic vegetable oil. Occasionally some may become incorporated into the dough giving areas of the product a grey/greasy appearance.

Dried Foods

Insects

Dried products such as flour, sugar and pulses

may contain small insects such as psocids (book lice). These do not carry disease but they eat through the paper of the packet. They breed very quickly in warm, dark, humid conditions and so spread into uncontaminated food very quickly.

Action: throw out all affected food and clean out cupboards. Store new dried goods in airtight containers and ensure good ventilation in kitchen.

No public health risk

Crystals

Large sugar crystals may form in confectionery and may be mistaken for glass. The crystals will dissolve in warm water.

No public health risk

No public health risk contact manufacturer

Chocolate Bloom

Chocolate may develop a light coloured bloom if stored at too high a temperature. It is not mould but is due to fat separation. It is not harmful.



Action: return to retailer

No public health risk

FOREIGN BODIES IN FOOD

DISCOVERING A FOREIGN BODY IN FOOD IS A VERY UNPLEASANT EXPERIENCE HOWEVER, NOT ALL POSE A SERIOUS HEALTH RISK. THIS LEAFLET LISTS COMMON FOOD COMPLAINTS WITH A SHORT EXPLANATION AND SUGGESTIONS FOR THE MOST SUITABLE COURSE OF ACTION SHOULD YOU FIND



 **CUSTOMER SERVICE EXCELLENCE** The Government Standard

