

# Summary

Reducing the risk from food safety hazards is an essential part of any food production business – irrespective of its size. It is the responsibility of any industry involved in manufacturing food products, to sell to be aware of and always follow the food regulations relevant to the types of products they are producing. A thorough understanding of biological and chemical hazards is the first essential step for its management. In this connection several factors responsible for food safety hazards are discussed in this unit with examples.