



UNIVERSITY OF SWAZILAND
Faculty of Health Sciences

BSC IN ENVIRONMENTAL HEALTH
FINAL EXAMINATION PAPER 2014

TITLE OF PAPER : FOOD INSPECTION

COURSE CODE : EHS 508

DURATION : 2 HOURS

MARKS : 100

INSTRUCTIONS : READ THE QUESTIONS & INSTRUCTIONS
CAREFULLY

: ANSWER ALL FOUR (4) QUESTIONS

: EACH QUESTION CARRIES 25 MARKS.

: WRITE NEATLY & CLEARLY

: BEGIN EACH QUESTION ON A SEPARATE SHEET OF
PAPER.

**DO NOT OPEN THIS QUESTION PAPER UNTIL PERMISSION IS
GRANTED BY THE INVIGILATOR.**

Question 1

- a). You are conducting an inspection in the Shoprite Supermarket and you observe that the following labeled dates on foodstuffs have elapsed. What action should you take and why?
- i. "Sell by date" [2]
 - ii. "Best before date" [2]
 - iii. "Use by date" [2]
- b). You open a canned solid packed cured meat product and you find that the surface of the meat has yellow or brown discoloration. What would have caused that? [3]
- c). When you open a canned high acid food product, you observe that there is a metallic taint on the surface of the food? Explain the possible causes. [5]
- d). How are the following food label terms different from each other: food additive, ingredient and processing aids? [6]
- e). Using appropriate examples, describe lean and extra lean meat. [5]

[25 Marks]

Question 2

During food inspection of a supermarket, explain all the possible conditions that may lead you to condemn and seize prepackaged foods and also give reasons why each condemnation is unfit for human consumption.

[25 Marks]

Question 3

- a. Design a label of a food product of your choice, showing all the requirements necessary in a food label. [10]
- b. What is a health claim and why is it allowed on a prepackaged food? [5]
- c. The technique of sampling food for laboratory analysis has failed to ensure food safety in the food industry. Why is that so? [5]
- d. Explain thermophilic spoilage in canned foods and show how it can be controlled. [5]

[25 Marks]

Question 4

The Swaziland Poultry Processor has won a tender for supplying poultry meat to South Africa. But before the contracts are signed the South African Company has to ensure that the products supplied will be safe. Discuss the steps that are necessary to provide confidence that the product is safe.

[25 Marks]