



UNIVERSITY OF SWAZILAND
Faculty of Health Sciences

DEGREE IN ENVIRONMENTAL HEALTH
FINAL EXAMINATION PAPER 2019

TITLE OF PAPER : FOOD INSPECTION

COURSE CODE : EHS 428

DURATION : 2 HOURS

MARKS : 100

INSTRUCTIONS :

- : READ THE QUESTIONS & INSTRUCTIONS CAREFULLY
- : ANSWER ANY 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 open a canned solid packed cured meat product and you find that the surface of the meat has yellow or brown or black discoloration. What would have caused that? [4]
 - b. When you open a can of a high acid food product, you observe that there is a metallic taint on the surface of the food? Explain the possible causes. [5]
 - c. Swazi Can has made a shipment of canned pineapple juice to Canada, on arrival most of the shipment had leakages. Explain the possible cause. [5]
 - d. Describe flat-sour spoilage in canned foods and the likely cause. [4]
 - e. When does thermophilic spoilage occur in canned food stuffs? [5]
 - d. Which microorganisms are associated with high acid food spoilage? [2]
- [25 Marks]**

Question 2

During food inspection of a supermarket, describe all the possible conditions that may lead you to condemn and seize canned 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 on a food label. [8]
 - b. What is a health claim and why is it allowed on a prepackaged food? [7]
 - 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. What do you understand by sulfide spoilage in canned food stuffs? [5]
- [25 Marks]**

Question 4

- a. Using good examples, explain the meaning of the following;
 - i) Food processing aids [4]
 - ii) Food ingredient [2]
 - iii) Adulteration [3]

- b. You find a label on a prepackaged food container with the following words; cholesterol and sodium free; high fiber and low fat. [9]
- c. A routine sampling program at Spar Supermarket by their quality assurance officers revealed that their product, raspberry cream bars, tested positive for *Listeria monocytogenes*. Discuss the measures the company has to take to ensure food safety and the health of their customers. [7]
[25 Marks]

Question 5

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]