



**UNIVERSITY OF SWAZILAND**  
**Faculty of Health Sciences**

**DEGREE IN ENVIRONMENTAL HEALTH**  
**RESIT EXAMINATION PAPER 2021**

**TITLE OF PAPER** : FOOD INSPECTION

**COURSE CODE** : EHS 407

**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). Labeling of all prepackaged foods to be offered to the consumer or catering purposes should conform to the Codex general Standard for Labeling of prepackaged foods.

Define the following terms (Date marking on prepackaged food)

- i. "Sell by date" [2]
- ii. "Best before date" [2]
- iii. "Use by date" [2]
- iv. Why are these dates marked on prepackaged foods? [2]

b) Design a check list that will assist you to perform a food hygiene inspection in a restaurant. [17]  
[25 Marks]

### Question 2

- a. Design a label of a food product of your choice, showing all the requirements necessary in a food label. [10]
  - b. Swazi beverages has discovered through lab analysis that batch 8 of Zero Coke is contaminated with mercury and 60% of the consignment has already been distributed to retailers. How would you ratify the problem? [10]
  - c. Describe the possible health effects that may be caused by eating a blown canned food stuff. [5]
- [25 Marks]

### Question 3

Using good examples explain the chemical food spoilage in canned food stuff. [25 Marks]

### Questions 4

Briefly explain all the likely reasons that may result into microbial food spoilage of canned foods. [25 Marks]