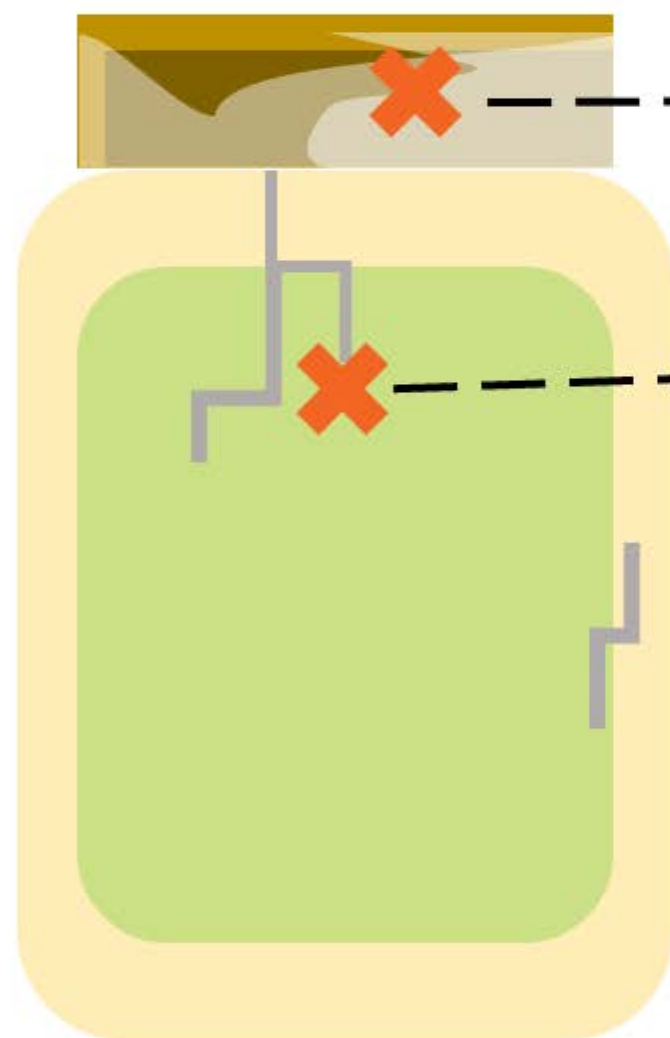


# Packaged Food Inspection

## Glass Jars and Containers



Damaged seal

Broken, cracked,  
or chipped glass

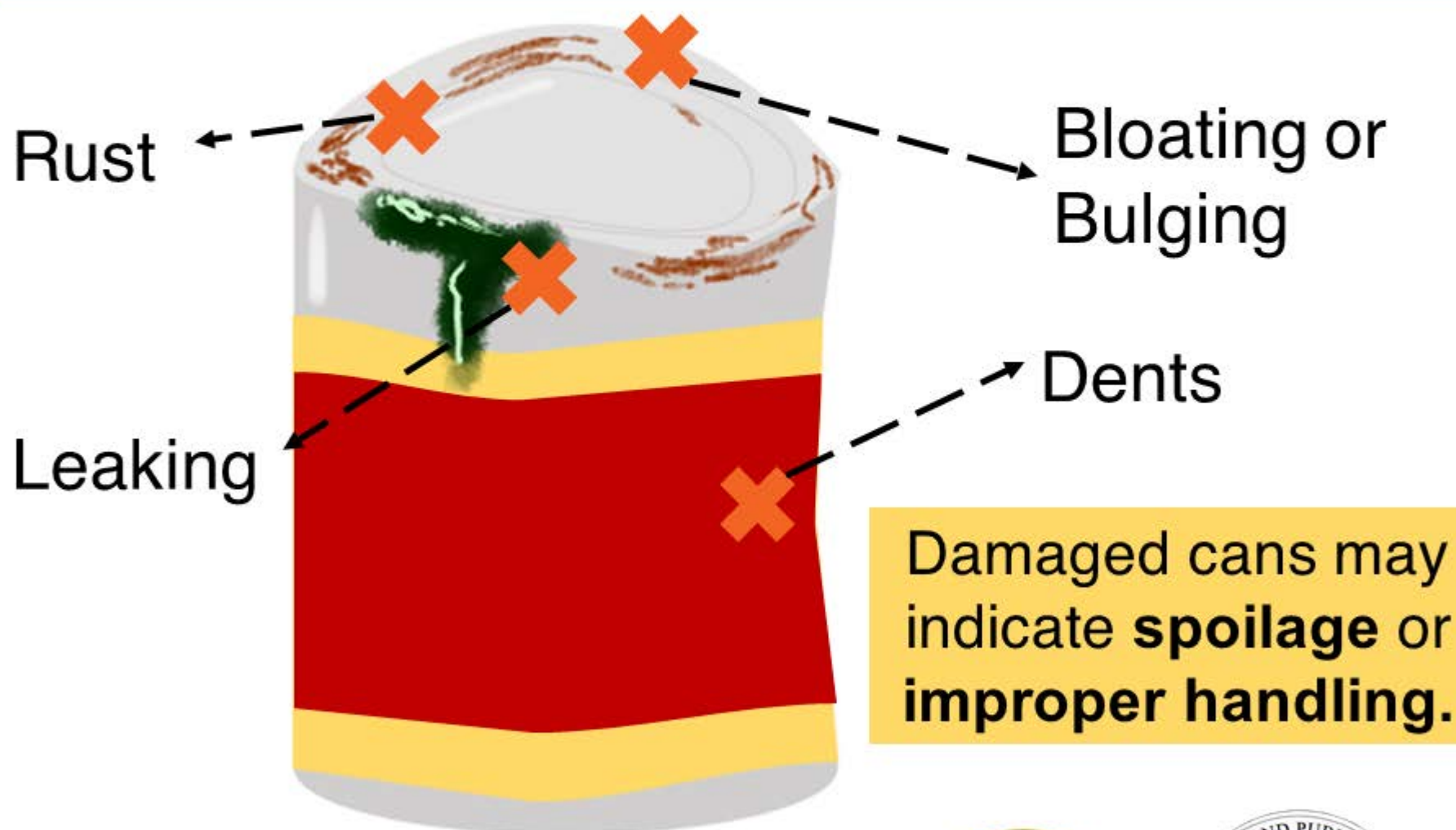
Aside from loss of  
packaging integrity, **broken  
glass may be present in  
food.**

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# Packaged Food Inspection

## Canned Goods



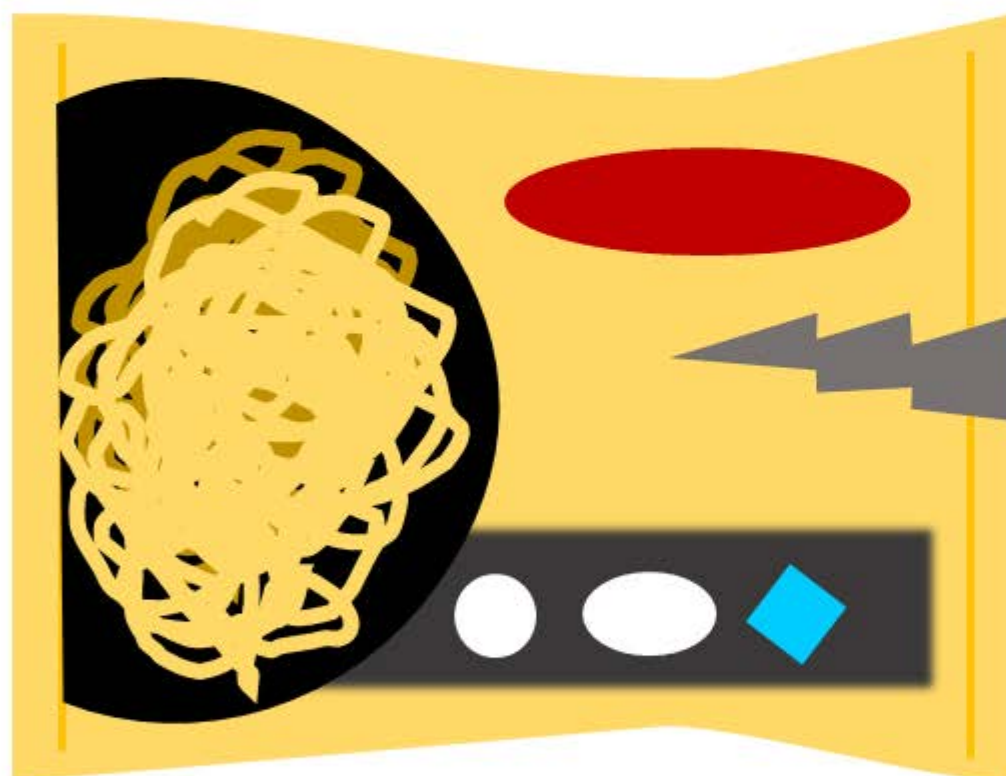
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# Packaged Food Inspection

## Plastic Containers/Packaging



- ✗ Tears
- ✗ Punctures
- ✗ Damaged seals

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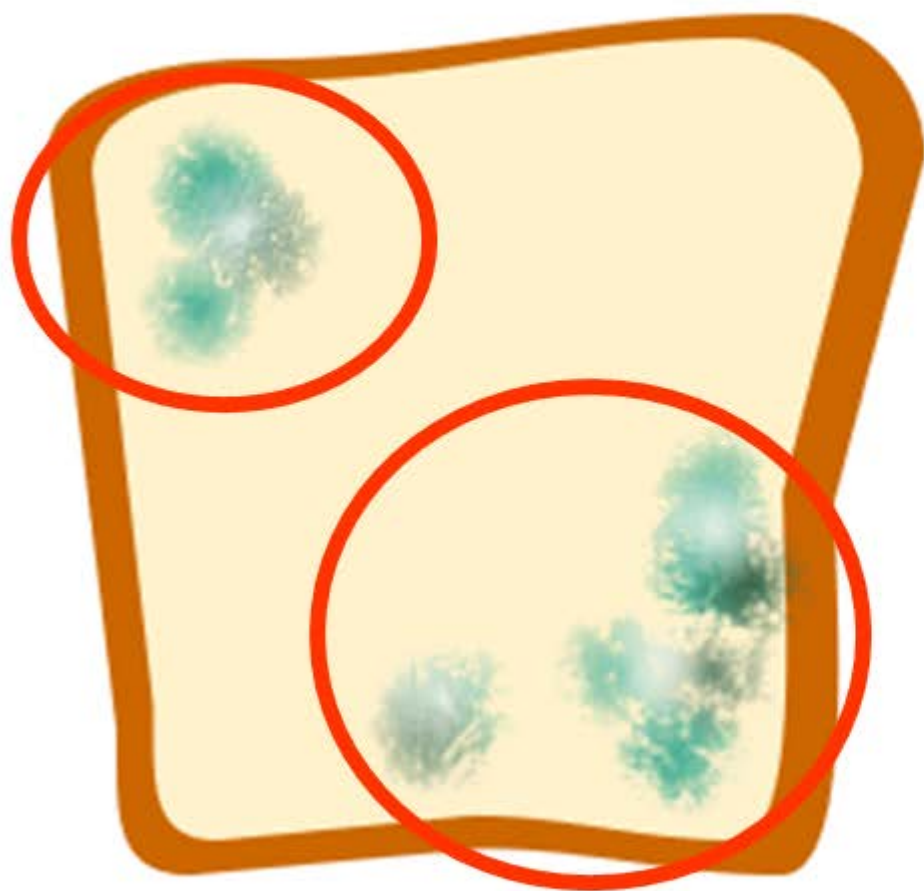


# Packaged Food Inspection

## Mold Growth

Molds must be

**ABSENT**



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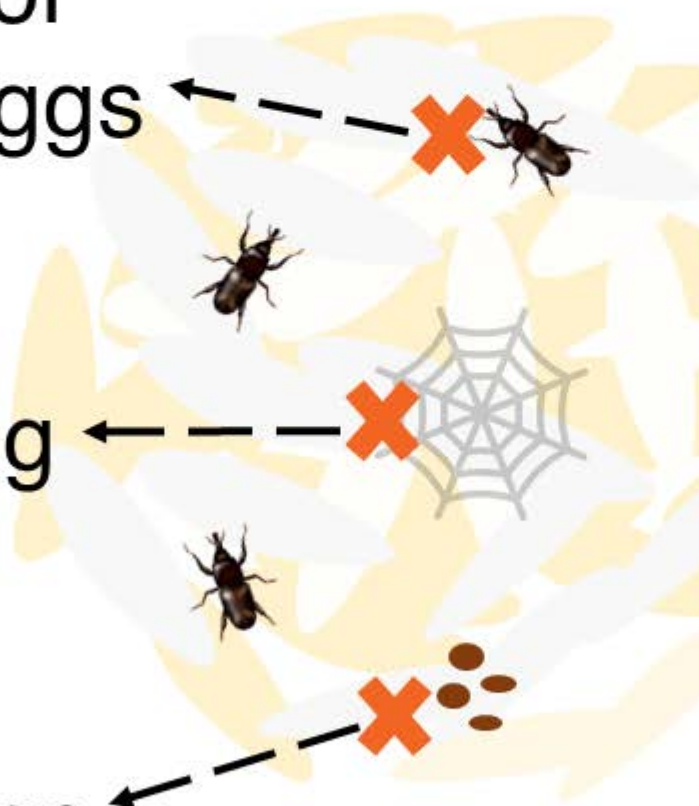
# Packaged Food Inspection

## *Insect or Pest Infestation*

Insects or  
insect eggs

Webbing

Droppings



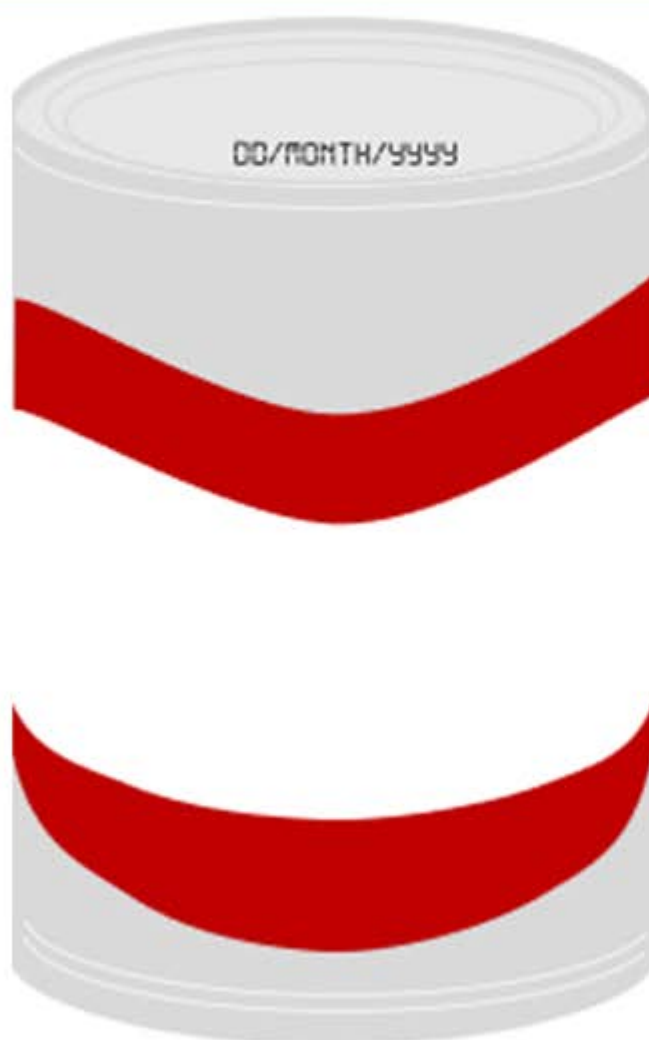
Infested products may indicate **improper sanitation and storage**. Rat and cockroach infestations must be checked as well, as these are **carriers of many disease-causing pathogens**.

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# Packaged Food Inspection

## Checking the Expiry/Expiration Date



“The **expiry date** (or use-by-date) is the date which signifies the end of the period under any stated storage conditions, after which the product **should not be sold or consumed due to safety and quality reasons.**”

*(Codex Alimentarius)*

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# Packaged Food Inspection

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