Unit 207: Food safety

# Activity 4: Revision

Use this sheet to note key points as advised throughout your lessons. This will help you to revise at the end of the unit.

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| **Temperatures** | | **Requirements for bacterial growth** | |
| Fridge (best practice) |  | 1.  2.  3.  4. | |
| Freezer |  |
| Hot holding |  |
| Cold holding |  |
| **Types of contamination** | **Types of bacterial**  **contamination** |
| Core |  |
| Danger zone |  | P  C  B  A | P  S |
| **What is the HACCP system used for?** | |
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