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 |  | PCBA | PS |
| **What is the HACCP system used for?** |
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