

## 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.

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