

Unit 207: Food safety

Activity 3: Procedure for food safety (Tutor)

Learners will give a range of answers: some examples are shown below.

Delivery	 Check packaging is intact and in good order No evidence of pests In date Temperature correct
Storage	 Store within 15 minutes of delivery being checked Store chilled goods below 5_oc Store frozen goods between -18_oc and -25_oc Store dry/ambient goods in cool storeroom, off the floor Ensure FIFO stock control system is in operation
Preparation	 Wash hands before starting work Check all preparation system is clean and in good repair Separate areas for raw and cooked foods Clean as you go
Service	 Service area near preparation area if possible Wash hands prior to service Keep hot food above 63°c Keep cold food below 4°c Keep food and clean equipment away from used equipment and waste