Unit 207: Food safety

# Activity 4: Revision (Tutor)

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) | 0 - 5°C | 1. Food  2. Warmth  3. Time  4. Temperature | |
| Freezer | -18°C |
| Hot holding | 63°C or above |
| Cold holding | 5°C or lower |
| **Types of contamination** | **Types of bacterial**  **contamination** |
| Core | 75°C |
| Danger zone | 5 - 60°C | Physical  Chemical  Biological  Allergens | Pathogenic  Spoilage |
| **What is the HACCP system used for?** | |
| Food safety management | |