

Unit 306: Monitoring and supervision of food safety

Activity 10: Supervisor checks

Identify at least six checks you take as a supervisor to ensure effective cleaning and disinfection takes place:

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.

Identify at least six checks you take as a supervisor to ensure kitchen waste is disposed of effectively:

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.