Unit 306: Monitoring and supervision of food safety

# Activity 14: Food safety

1. Discuss how the following should be stored in the workplace:
* Raw eggs
* Milk/dairy products
* Raw poultry
* Cooked meats
* Bread
* Hot food for service
* Fresh salad for service
1. State at least five times when hands should be washed prior to preparing food and the best method/technique to do this:
2. Identify three areas of the kitchen/equipment that should be cleaned and sanitised immediately before/after food preparation activities:
3. As a supervisor discuss the importance of temperature control and how it could be monitored:
4. Identify where the following temperatures are important to food safety:

|  |  |
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| **Temperature °C** | **State the importance of the temperature** |
| -18°C |  |
| 1-4°C |  |
| 8°C |  |
| 37°C |  |
| 5-63°C |  |
| 63°C or above |  |
| 75°C |  |
| 100°C |  |