Unit 306 Activity 28

Unit 306: Monitoring and supervision of food safety

Activity 28: Storage conditions

Identify the correct storage and temperature conditions for the following:	

Dry stores

- •
- •
- •
- •
- •
- •

Chilled foods

- •
- •
- •
- •

Frozen foods

- •
- •
- •
- •

Hot holding equipment

- •
- •
- •
- •