Unit 306 Activity 35

Unit 306: Monitoring and supervision of food safety

Activity 35: FSMS

- 1. Design a form that captures all the daily temperature checks for food storage and cooking.
- 2. Identify the checks a food handler should take on arrival of a delivery.
- 3. Explain why food samples should be taken and how long they should be stored.
- 4. Suggest two reasons why traceability of food is important.