Unit 306: Monitoring and supervision of food safety

# **Activity 4: Food checks**

Identify five checks you should take when food is delivered to the workplace:

1.

2.

3.

4.

5.

Identify the food safety and temperature control checks you should take when food is thawed, prepared, cooked, chilled and reheated:

1.

2.

3.

4.

5.

6.

7.

8.

9.

10.