Unit 306: Monitoring and supervision of food safety

# Worksheet 5: Monitoring (Tutor)

1. Describe two methods giving examples used to control safe temperatures of food:

* Monitoring temperatures
* Calibrated and sanitised temperature probes
* Recording of temperatures

1. Explain methods used to control hazardous substances

Containers should be checked for:

* Damage
* Correct labelling
* Separate storage areas
* Care when handling/transporting
* Care when being used following manufacturer’s instructions
* Care when dispensing product – automated/manual system
* Care when disposing