Unit 207: Food safety

# Activity 15: Summative food storage quiz (Tutor)

1. What is the aim of safe food storage?

* To prevent illness linked to food
* Preserve the foods taste, appearance, nutritional value
* Provide adequate supplies when needed
* Avoid food waste and spoilage
* To keep within the law

2. What are the following types of storage used for?

1. Dry goods store
2. Refrigerators and cold rooms
3. Chiller cabinets
4. Freezers

a) for short- and long-term storage of non-perishable foods

b) for high-risk and perishable foods for short periods

c) for displaying foods for a short period of time

d) for longer-term storage of frozen foods

3. Why should stock be rotated?

* To ensure old stock is used before new stock
* To help ensure food is eaten whilst it is safe

4. What is meant by FIFO?

* First in first out

5. What are the temperatures / conditions storage ions that must be maintained for the following?

1. Storing of high-risk foods in a refrigerator
2. Storing frozen foods in a freezer
3. Storing dry goods in dry store

a) 0°C to 5°C

b) -18°C or colder

c) Cool dry and well-ventilated

6. What are the general rules to be observed when storing food?

* Keep storage areas clean
* Store food immediately after delivery
* Deal with high-risk foods before non-perishable foods
* Check and record temperatures of deliveries
* Check and record temperatures of fridges and freezers
* Keep cooked and uncooked food separate
* Store food off of the floor
* Use clean dry containers for storing foods
* Rotate stock
* Protect food from contamination by covering