

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?

- a) Dry goods store
- b) Refrigerators and cold rooms
- c) Chiller cabinets
- d) 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?

- a) Storing of high-risk foods in a refrigerator
- b) Storing frozen foods in a freezer
- c) 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