Unit 207: Food safety

# Activity 3: Procedure for food safety (Tutor)

**Learners will give a range of answers: some examples are shown below.**

* Wash hands before starting work
* Check all preparation system is clean and in good repair
* Separate areas for raw and cooked foods
* Clean as you go
* Store within 15 minutes of delivery being checked
* Store chilled goods below 5oc
* Store frozen goods between -18oc and -25oc
* Store dry/ambient goods in cool storeroom, off the floor
* Ensure FIFO stock control system is in operation
* Check packaging is intact and in good order
* No evidence of pests
* In date
* Temperature correct



* Service area near preparation area if possible
* Wash hands prior to service
* Keep hot food above 63oc
* Keep cold food below 4oc
* Keep food and clean equipment away from used equipment and waste