

## Unit 207: Food safety

### Activity 4: Revision (Tutor)

Use this sheet to note key points as advised throughout your lessons. This will help you to revise at the end of the unit.

Temperatures		Requirements for bacterial growth	
Fridge (best practice)	0 - 5°C	1. Food  2. Warmth  3. Time  4. Temperature	
Freezer	-18°C		
Hot holding	63°C or above		
Cold holding	5°C or lower		
Core	75°C	Types of contamination	Types of bacterial contamination
Danger zone	5 - 60°C	Physical  Chemical  Biological  Allergens	Pathogenic  Spoilage
What is the HACCP system used for?			
Food safety management			