Unit 306: Monitoring and supervision of food safety

# Activity 10: Supervisor checks

Identify at least six checks you take as a supervisor to ensure effective cleaning and disinfection takes place:

1.

2.

3.

4.

5.

6.

Identify at least six checks you take as a supervisor to ensure kitchen waste is disposed of effectively:

1.

2.

3.

4.

5.

6.