Unit 306: Monitoring and supervision of food safety

# Activity 8: Food safety responsibilities

* Discuss all the due diligent steps a supervisor must take to monitor food safety within their area of responsibility.

* Identify (✓) which of the following are high risk foods:

|  |  |  |  |
| --- | --- | --- | --- |
|  | High risk ✓ |  | High risk ✓ |
| Raw meat |  | Cooked meat |  |
| Fresh fruit |  | Fresh vegetables |  |
| Cooked prawns |  | Cream cakes |  |
| Gravy sauce |  | Gravy powder |  |
| Orange juice |  | Skimmed Milk |  |
| Milk powder |  | Red wine |  |
| Bread |  | Biscuits |  |
| Pickled vegetables |  | Tinned fruit |  |

* Identify good or bad personal hygiene practices:

|  |  |  |
| --- | --- | --- |
| **Personal hygiene practice** | **Good****✓** | **Bad****✓** |
| Blowing into a paper bag |  |  |
| Rinsing hands before preparing food |  |  |
| Using an oven cloth to wipe down surfaces |  |  |
| Wearing a nose stud |  |  |
| Displaying a healing tattoo |  |  |
| Wearing appropriate head wear |  |  |
| Reporting minor but reportable illnesses |  |  |
| Completing a food safety qualification |  |  |
| Using a food preparation sink to wash hands |  |  |
| Inspecting food deliveries before accepting them |  |  |