

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		