

Unit 306: Monitoring and supervision of food safety

Worksheet 12: Food safety management system (Tutor)

1. Describe what a food safety management system is?

A FSMS is a systematic approach to controlling food safety hazards within a food business in order to ensure that food is safe to eat. All businesses are required to put in place, implement and maintain a FSMS based on the principles of hazard analysis critical control point (HACCP).

2. Identify four documents that are part of the food safety management system relevant to food temperature controls
 - Delivery records
 - Temperature control records