

Unit 306: Monitoring and supervision of food safety

Worksheet 5: Monitoring (Tutor)

1. Describe two methods giving examples used to control safe temperatures of food:

- Monitoring temperatures
- Calibrated and sanitised temperature probes
- Recording of temperatures

2. Explain methods used to control hazardous substances

Containers should be checked for:

- Damage
- Correct labelling

- Separate storage areas
- Care when handling/transporting
- Care when being used following manufacturer's instructions
- Care when dispensing product – automated/manual system
- Care when disposing