

DAY 2 CHEF PREP (JUNIORS) BLIZZARD BAG LESSON REVIEW QUESTIONS: FOOD SAFETY AND SANITATION

Name \_\_\_\_\_

CIRCLE THE CORRECT ANSWER TO THE FOLLOWING QUESTIONS:

1. WHAT IS THE TEMPERATURE RANGE FOR THE TEMPERATURE DANGER ZONE?

- A. 0 F to 32 F
- B. 41 F to 145 F
- C. 50 F to 140 F
- D. 70 F to 125 F

2. A CRITICAL CONTROL POINT (CCP) IS A POINT

- A. in a recipe when ingredients are added
- B. when chemically contaminated food is identified.
- C. where measures can be applied to prevent hazards.
- D. in the cooking process where food is tasted.

3. THE TEMPERATURE OF A ROAST IS CHECKED TO SEE IF IT HAS MET ITS CRITICAL LIMIT OF 145 F FOR 4 MINUTES. THIS IS AN EXAMPLE OF WHICH HACCP PRINCIPAL?

- A. verification
- B. monitoring
- C. record keeping
- D. hazard analysis

4. FIRST IN, FIRST OUT (FIFO) IS A METHOD OF

- A. pest control
- B. stock rotation
- C. record keeping
- D. temperature control

5. HOW SHOULD FOOD BE LABELED IF STORED OUT OF ITS ORIGINAL CONTAINER?

- A. contents and date
- B. foodhandler's name and title
- C. foodhandler's name and date
- D. date and temperature at time of storage

6. IF FOOD CONTACT SURFACES ARE IN CONSTANT USE, THEY MUST BE CLEANED AND SANITIZED EVERY \_\_\_\_\_ HOURS.

- A. two
- B. four
- C. five
- D. six

7. TO PREVENT FOOD ALLERGENS FROM BEING TRANSFERRED TO FOOD,

- A. avoid pewter tableware and copper cookware
- B. store cold food at 41 F or lower
- C. buy food from an approved, reputable supplier
- D. clean and sanitize utensils before use.

8. FOODHANDLERS SHOULD KEEP THEIR FINGERNAILS

- A. short and unpolished
- B. long and unpolished
- C. long and painted with nail polish
- D. short and painted with nail polish

9. TO MEASURE THE TEMPERATURE OF EQUIPMENT SURFACES, USE A(N)

- A. thermistor
- B. thermocouple
- C. infrared thermometer
- D. bimetallic stemmed thermometer

10. WHAT IS THE MAXIMUM ACCEPTABLE RECEIVING TEMPERATURE FOR FRESH BEEF?

- A. 50 F
- B. 45 F
- C. 41 F
- D. 35 F

11. WHERE SHOULD RAW POULTRY BE PLACED IN A COOLER THAT INCLUDES RAW AND READY-TO-EAT FOOD?

- A. on the top shelf
- B. next to the produce
- C. on the bottom shelf
- D. above the ready-to-eat-food

12. THAWING FOOD AT ROOM TEMPERATURE COULD LEAD TO

- A. cross-contamination
- B. poor personal hygiene
- C. physical contamination
- D. time-temperature abuse

13. THE PURPOSE OF A FOOD SAFETY MANAGEMENT SYSTEM IS TO

- A. identify and control possible hazards
- B. keep all areas of the facility clean and pest free
- C. identify, document, and use the correct methods for receiving food
- D. identify, tag, and repair faulty equipment within the operation

14. WHICH POPULATIONS HAVE A HIGHER RISK OF GETTING A FOODBORNE ILLNESS AND WHY?

15. WHAT PERSONAL BEHAVIORS CAN CONTAMINATE FOOD?

16. LIST ALL THE INSTANCES IN WHICH FOODHANDLERS SHOULD WASH THEIR HANDS.

17. EXPLAIN THE FIFO METHOD OF STOCK ROTATION.

18. EXPLAIN THE DIFFERENCE BETWEEN CLEANING AND SANITIZING.

Cleaning –

Sanitizing –

19. LIST THE SEVEN HACCP PRINCIPLES.

20. HOW CAN CROSS CONTAMINATION BE PREVENTED?