



DVC – CULN 153:
Safety & Sanitation
FINAL EXAM Study Guide

INTRODUCTION

The background features abstract, overlapping geometric shapes in various shades of green, ranging from light lime to dark forest green. These shapes are primarily located on the right side of the slide, creating a modern, layered effect. The rest of the slide is a plain white background.

QUESTION 1

To learn a new skill, learners must be given the opportunity to:

QUESTION 1

To learn a new skill, learners must be given the opportunity to:

practice a skill

QUESTION 2

When should employees receive food safety training?

QUESTION 2

When should employees receive food safety training?

when hired, and then periodically
after that

QUESTION 3

On-the-job training works best for:

QUESTION 3

On-the-job training works best for:

individuals or small groups

QUESTION 4

When designing a food service establishment, what is the most important consideration for keeping food safe?

QUESTION 4

When designing a food service establishment, what is the most important consideration for keeping food safe?

how easy it will be to clean and maintain the facility

QUESTION 5

New employees should receive training on:

QUESTION 5

New employees should receive training on:

HACCP

QUESTION 6

Which agency enforces food safety
in a foodservice operation?

QUESTION 6

Which agency enforces food safety
in a foodservice operation?

State or local regulatory authority

QUESTION 7

What is the FDA Food Code?

QUESTION 7

What is the FDA Food Code?

the federal government's
recommendations for foodservice
sanitation regulations

QUESTION 8

A training need is a:

QUESTION 8

A training need is a:

gap between what an employee
knows and what an employee needs
to know

QUESTION 9

Which establishment would most likely be subject to a food safety inspection by a federal agency?

QUESTION 9

Which establishment would be most likely be subject to a food safety inspection by a federal agency?

nation-wide airline company

QUESTION 10

Most regulations for foodservice operations are monitored and enforced at what level?

QUESTION 10

Most regulations for foodservice operations are monitored and enforced at what level?

county

QUESTION 11

What is the first step in developing a HACCP plan?

QUESTION 11

What is the first step in developing a HACCP plan?

conduct a hazard analysis

QUESTION 12

Which Organization certifies equipment that meets sanitation standards?

QUESTION 12

Which Organization certifies equipment that meets sanitation standards?

NSF

SANITIZING

The background features abstract, overlapping geometric shapes in various shades of green, ranging from light lime to dark forest green. These shapes are primarily located on the right side of the frame, creating a modern, layered effect against the white background.

QUESTION 13

What is the definition of sanitizing?

QUESTION 13

What is the definition of sanitizing?

Reducing the number of pathogens
on a surface to safe levels

QUESTION 14

How should a prep table be cleaned and sanitized?

QUESTION 14

How should a prep table be cleaned and sanitized?

clean with cleaner, rinse the surface, then sanitize the surface

QUESTION 15

If a food contact surface has been soiled, what three actions must be performed before it can be used again?

QUESTION 15

If a food contact surface has been soiled, what three actions must be performed before it can be used again?

cleaned, rinsed, sanitized

QUESTION 16

To make sure that the chemical sanitizer being used on a food-prep surface is at the correct strength:

QUESTION 16

To make sure that the chemical sanitizer being used on a food-prep surface is at the correct strength:

use a test kit to check the sanitizer's concentration when mixing it

QUESTION 17

Which factor influences the effectiveness of a chemical sanitizer?

QUESTION 17

Which factor influences the effectiveness of a chemical sanitizer?

amount of time in contact with the item, temperature of the solution, AND concentration of the sanitizer

QUESTION 18

If food contact surfaces are in constant use, they must be cleaned and sanitized every:

QUESTION 18

If food contact surfaces are in constant use, they must be cleaned and sanitized every:

4 hours

QUESTION 19

The effectiveness of chemical sanitizers is NOT affected by its:

QUESTION 19

The effectiveness of chemical sanitizers is NOT affected by its:

color

DISHWASHING

QUESTION 20

In a heat-sanitizing dishwashing machine, what is the minimum temperature for the final rinse?

QUESTION 20

In a heat-sanitizing dishwashing machine, what is the minimum temperature for the final rinse?

temperature of the sanitizing rinse
must be at least 180 F (82 C)

QUESTION 21

What happens when the water temperature in a high-temperature dishwashing machine is too high?

QUESTION 21

What happens when the water temperature in a high-temperature dishwashing machine is too high?

the water vaporizes before items
can be sanitized

QUESTION 22

What is an improper method for storing clean and sanitized tableware?

QUESTION 22

What is an improper method for storing clean and sanitized tableware?

waiters putting away clean plates after handling dirty dishes

PEST MANAGEMENT

The background features abstract, overlapping geometric shapes in various shades of green, ranging from light lime to dark forest green. These shapes are primarily located on the right side of the slide, creating a modern, layered effect. The rest of the slide is a plain white background.

QUESTION 23

Who should apply pesticides in an operation?

QUESTION 23

Who should apply pesticides in an operation?

pest control operator

QUESTION 24

Where should pesticides be stored?

QUESTION 24

Where should pesticides be stored?

designated pest and chemical area
away from food

QUESTION 25

To prevent a pest infestation, you should store food at least _____ inches off the ground.

QUESTION 25

To prevent a pest infestation, you should store food at least _____ inches off the ground.

6

QUESTION 26

What is the first step to be used in an integrated pest management program?

QUESTION 26

What is the first step to be used in an integrated pest management program?

deny pests food, water, and a nesting or hiding place

QUESTION 27

Which is a sign of a possible rodent infestation?

QUESTION 27

Which is a sign of a possible rodent infestation?

pile of soft materials in a corner

QUESTION 28

Cockroaches prefer which conditions?

QUESTION 28

Cockroaches prefer which conditions?

warm, moist, dark

QUESTION 29

When pesticides are applied in an establishment you must do all of these EXCEPT:

QUESTION 29

When pesticides are applied in an establishment you must do all of these EXCEPT:

leave fixed equipment uncovered

WATER/SEWAGE/BACKFLOW/GREASE

QUESTION 30

An establishment should respond to a raw sewage leak by:

QUESTION 30

An establishment should respond to a raw sewage leak by:

closing in order to clean and eliminate the problem

QUESTION 31

A backup of raw sewage has occurred in the kitchen. What should happen next?

QUESTION 31

A backup of raw sewage has occurred in the kitchen. What should happen next?

close the affected area and clean it

QUESTION 32

What is the only certain way to prevent backflow?

QUESTION 32

What is the only certain way to prevent backflow?

air gap

QUESTION 33

A hose connected to a running faucet that is left submerged in a bucket is an example of a(n):

QUESTION 33

A hose connected to a running faucet that is left submerged in a bucket is an example of a(n):

cross-connection

QUESTION 34

What is the purpose of a grease trap?

QUESTION 34

What is the purpose of a grease trap?

to prevent oil from clogging drains

COOKING TEMPERATURES

The background features abstract, overlapping geometric shapes in various shades of green, ranging from light lime to dark forest green. The shapes are primarily triangles and polygons, creating a dynamic, layered effect. The overall composition is clean and modern, with the text centered in the upper left quadrant.

QUESTION 35

Poultry should be cooked to an internal temperature of _____degrees F.

QUESTION 35

Poultry should be cooked to an internal temperature of _____ degrees F.

165 degrees F

QUESTION 36

Ground meats such as hamburger should be cooked to an internal temperature of _____.

QUESTION 36

Ground meats such as hamburger should be cooked to an internal temperature of _____.

155 degrees F

MISCELLANEOUS

The background features abstract, overlapping geometric shapes in various shades of green, ranging from light lime to dark forest green. These shapes are primarily located on the right side of the page, creating a modern, layered effect. The rest of the page is a plain white background.

QUESTION 37

What is the purpose of Material Safety Data Sheets (MSDS)?

QUESTION 37

What is the purpose of Material Safety Data Sheets (MSDS)?

inform employees of safe use and hazards associated with chemicals used in the operation

QUESTION 38

An employee diagnosed with Staphylococcal Gastroenteritis and wounds on his or her arms should be:

QUESTION 38

An employee diagnosed with Staphylococcal Gastroenteritis and wounds on his or her arms should be:

told to stay home

QUESTION 39

Which delivery should be rejected?

QUESTION 39

Which delivery should be rejected?

a case of whole eggs with one
broken shell

QUESTION 40

The risk of physical contamination
can be reduced by:

QUESTION 40

The risk of physical contamination
can be reduced by:

using shields on fluorescent light
bulbs where food is stored