

DVC Hotel and Restaurant Department
Course 153 Final
Food Safety & Sanitation
STUDY GUIDE

Introduction

1. To learn a new skill, learners must be given the opportunity to
Answer: practice a skill
2. When should employees receive food safety training?
Answer: when hired, and then periodically after that
3. On-the-job training works best for
Answer: individuals or small groups
4. When designing a food service establishment, what is the most important consideration for keeping food safe?
Answer: how easy it will be to clean and maintain the facility
5. New employees should receive training on
Answer: HACCP
6. Which agency enforces food safety in a foodservice operation?
Answer: State or local regulatory authority
7. What is the FDA Food Code?
Answer: the federal government's recommendations for foodservice sanitation regulations
8. A training need is a
Answer: gap between what an employee knows and what an employee needs to know
9. Which establishment would most likely be subject to a food safety inspection by a federal agency?
Answer: nation-wide airline company
10. Most regulations for foodservice operations are monitored and enforced at what level?
Answer: county

11. What is the first step in developing a HACCP plan?

Answer: conduct a hazard analysis

12. Which Organization certifies equipment that meets sanitation standards?

Answer: NSF

Sanitizing

13. What is the definition of sanitizing?

Answer: Reducing the number of pathogens on a surface to safe levels

14. How should a prep table be cleaned and sanitized?

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

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

Answer: cleaned, rinsed, sanitized

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

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

17. Which factor influences the effectiveness of a chemical sanitizer?

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

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

Answer: 4 hours

19. The effectiveness of chemical sanitizers is NOT affected by its

Answer: color

Dishwashing

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

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

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

Answer: the water vaporizes before items can be sanitized

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

Answer: waiters putting away clean plates after handling dirty dishes

Pest Management

23. Who should apply pesticides in an operation?

Answer: pest control operator

24. Where should pesticides be stored?

Answer: designated pest and chemical area away from food

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

Answer: 6

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

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

27. Which is a sign of a possible rodent infestation?

Answer: pile of soft materials in a corner

28. Cockroaches prefer which conditions?

Answer: warm, moist, dark

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

Answer: leave fixed equipment uncovered

Water/Sewage/Backflow/Grease

30. An establishment should respond to a raw sewage leak by

Answer: closing in order to clean and eliminate the problem

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

Answer: close the affected area and clean it

32. What is the only certain way to prevent backflow?

Answer: air gap

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

Answer: cross-connection

34. What is the purpose of a grease trap?

Answer: to prevent oil from clogging drains

Cooking Temperatures

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

Answer: 165 degrees F

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

Answer: 155 degrees F

Miscellaneous

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

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

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

Answer: told to stay home

39. Which delivery should be rejected?

Answer: a case of whole eggs with one broken shell

40. The risk of physical contamination can be reduced by:

Answer: using shields on fluorescent light bulbs where food is stored