**Food Service 1 & 2 Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Unit 1: Sanitation PowerPoint Review**

1. The good reputation of a food service establishment can be quickly *ruined* by which two factors?
	1. Location and price
	2. Food and service
	3. Poor hygiene and sanitation
	4. Price and food
2. What can occur as a result of improper food handling, sanitation, and personal hygiene procedures?
	1. Bacteria
	2. Poor service
	3. Foodborne illness
	4. A & C
3. Which level is responsible for revising and publishing the Food Code?
	1. Food and Drug Administration (FDA)
	2. National level (United States government)
	3. State level (Illinois)
	4. Local level (Peoria County Health Department)
4. Which agency is responsible for the safety of meat, poultry, and eggs?
	1. FDA
	2. FSIS
	3. APHIS
	4. OHSA
5. Which agency is responsible for the investigating foodborne illness outbreaks?
	1. FDA
	2. FSIS
	3. CDC
	4. OHSA
6. Which agency is responsible for maintaining workplace safety standards?
	1. FDA
	2. FSIS
	3. CDC
	4. OHSA
7. Which definition best describes a potentially hazardous food?
	1. Any food that requires temperature control
	2. Any food capable of supporting rapid toxic bacteria growth
	3. Any cold food
	4. Both A & B
8. Which populations are considered “At Risk” for Food Borne Illness?
	1. Elderly
	2. Children under the age of 4
	3. Pregnant women
	4. All the Above
9. Identify the proper personal hygiene habit.
	1. Wearing gloves over painted or acrylic nails while prepping food.
	2. Cooking food in the kitchen with hair not tied back or covered.
	3. Sneezing and coughing into your hands while chopping food.
	4. Wearing hand and arm jewelry while working in the kitchen.
10. Identify the circumstance when an individual should wash their hands before working with food?
	1. Took out the garbage to the dumpster.
	2. Used the restroom.
	3. Sneezed and coughed into hands.
	4. All the Above
11. Identify the most common vehicle for transmitting bacteria to food.
	1. Dirty cutting boards
	2. Dirty aprons
	3. Dirty hands
	4. Dirty knives
12. Identify the proper hand washing procedure.
	1. Wet hands/arms with warm water---scrub for 20 seconds---rinse with warm water---dry with paper towel.
	2. Wet hands/arms with hot water---scrub for 20 seconds---rinse with warm water---dry with paper towel.
	3. Wet hands/arms with cold water---scrub for 30 seconds---rinse with warm water---dry with paper towel.
	4. Wet hands/arms with hot water---scrub for 30 seconds---rinse with cold water---let air dry.
13. How often can harmful bacteria divide and grow in contaminated food?
	1. Every 20 seconds
	2. Every 20 minutes
	3. Every 30 seconds
	4. Every 1 minute
14. Transferring bacteria from one location to another would describe which term?
	1. Cross-contamination
	2. Microorganisms
	3. Sanitation
	4. Pathogens
15. Which method is best for controlling bacterial growth in warm, moist foods?
	1. Hand washing
	2. Temperature control
	3. Time supervision
	4. Both B & C
16. Which statement correctly depicts the Danger Zone?
	1. Food left longer than 4 hours in the Danger Zone must be thrown out.
	2. Bacteria stops growing in food at O degrees F and is killed at 160 degrees F.
	3. Bacteria growth is slowed at or below 40 degrees F and at or above 140 degrees F.
	4. All the Above
17. If food is cooked to its minimum internal temperature how long must that temperature be held to kill the bacteria?
	1. 15 seconds
	2. 3 minutes
	3. 2 hours
	4. 4 hours
18. Identify the proper way to thaw out food.
	1. Food in a refrigerator at or below 41 degrees F.
	2. Food submerged under running cold water or an ice bath.
	3. Food under the defrost method in the microwave.
	4. All the Above.
19. Identify the minimum internal temperature for poultry.
	1. 135 degrees F
	2. 145 degrees F
	3. 155 degrees F
	4. 165 degrees F
20. Identify the minimum internal temperature for ground beef and ground pork.
	1. 130 degrees F
	2. 140 degrees F
	3. 150 degrees F
	4. 160 degrees F
21. Identify the minimum internal temperature for beef, pork, veal, and lamb.
	1. 135 degrees F
	2. 145 degrees F
	3. 155 degrees F
	4. 165 degrees F
22. Remembering this acronym is an easy way to remember the six hazardous conditions under which bacteria grow.
	1. FAT DON
	2. CAT TOM
	3. PAC TAM
	4. FAT TOM
23. Under which set of criteria will bacteria grow more quickly?
	1. Food times and temperatures
	2. Protein, acidic and high moisture foods
	3. Foods exposed to oxygen
	4. All the Above
24. Identify the proper cooling method for cooked foods?
	1. Cool cooked foods down to 41 degrees F in less than 4 hours.
	2. Cool cooked foods down to 41 degrees F in less than 8 hours.
	3. Cool cooked foods down to 70 degrees F in less than 2 hours and then to 41 degrees F in less than 4 hours.
	4. Cool cooked foods down to 70 degrees F in less than 2 hours and then to 41 degrees F in less than 6 hours.
25. Identify the proper way to cool down cooked foods quicker.
	1. Place food items in shallow pans.
	2. Use an ice paddle or an ice bath.
	3. Use aluminum pans.
	4. All the Above
26. Identify the poor habits that can lead to foodborne illnesses in foods.
	1. Abuse of food holding temperatures.
	2. Poor personal hygiene.
	3. Rodent infested food.
	4. All the Above
27. Identify the food source where the bacterium Salmonella is found.
	1. Cow feces
	2. Poultry
	3. Water
	4. Shellfish
28. Identify the food source where the bacterium E.Coli is found.
	1. Cow feces
	2. Poultry
	3. Water
	4. Shellfish
29. Identify the food source where the bacterium Shigella is found.
	1. Feces
	2. Shellfish
	3. Eggs
	4. Infectious People
30. Identify the food source where the bacterium Hepatitis A is found.
	1. Feces
	2. Shellfish
	3. Eggs
	4. Infectious people
31. Identify the food source where the bacterium Norovirus is found.
	1. Cow Feces
	2. Shellfish
	3. Eggs
	4. Infectious people
32. Identify what HACCP represents.
	1. Hazard Analysis Care Control Point
	2. Hazard Analysis Critical Control Point
	3. Hazard Analysis Conduct Critical Point
	4. Hazard Analysis Control Care Point
33. Identify the purpose of HACCP.
	1. To identify food safety hazards.
	2. To evaluate food safety hazards.
	3. To control food safety hazards.
	4. All the Above.
34. Identify the reason why the *pretreatment* stage for dirty dishes is vital in the dishwashing process.
	1. Water temperature drops.
	2. Detergent loses its strength.
	3. Detergent’s concentration is too great.
	4. Food clogs the drains.
35. Identify the first step of the dishwashing procedure.
	1. Wash
	2. Rinse
	3. Sort & Scrape
	4. Sanitize
36. How must you dry dishes once they have been sanitized?
	1. Air dry.
	2. Cloth towel dry.
	3. Paper towel dry.
	4. All the Above.
37. Identify the minimum *dishwasher* *washing* temperature and the minimum *dishwasher* *rinsing* temperature.
	1. 110 degrees F and 180 degrees F
	2. 180 degrees F and 110 degrees F
	3. 150 degrees F and 180 degrees F
	4. 180 degrees F and 150 degrees F
38. Identify the proper sanitation guideline.
	1. Never refreeze thawed foods.
	2. Store opened canned food in original cans.
	3. Use dented cans.
	4. All the Above.
39. Identify the proper sanitation guideline.
	1. Always use pasteurized eggs for partially cooked food items.
	2. Calibrate thermometers and scales consistently each week.
	3. Reheat leftovers to 165 degrees F---stirring half way through cooking process.
	4. All the Above.
40. Identify the proper sanitation guideline.
	1. There is no need to inspect food on delivery days.
	2. It is ok to handle food when sick.
	3. Store clean glasses, cups, pots, and bowls upside down.
	4. None of the above.