### ServSafe What Do You Already Know?

ID Number
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- 1. The greatest threat to food safety is caused by:
  - A. Physical hazards such as hair, dirt and other objects that accidentally get into food.
  - B. Biological hazards such as bacteria, viruses, parasites and fungi.
  - C. Chemical hazards such as food additives, preservatives, cleaning supplies and pesticides.
  - D. Environmental hazards such as air and water pollutants.
- 2. The most commonly reported causes of foodborne illnesses in the U.S. are:
  - A. Failure to properly cool foods
  - B. Failure to cook and hold foods at proper temperatures
  - C. Poor personal hygiene of foodhandlers
  - D. Unsanitary conditions in the kitchen
- 3. Viral foodborne illness is often caused by:
  - A. Foodhandlers who didn't wash their hands before handling food items.
  - B. Fruits and vegetables that have been sprayed with pesticides.
  - C. Thawing frozen foods at room temperature.
  - D. Poultry and beef that have been cooled inadequately.
- 4. The key factors in the prevention of bacterial growth is:
  - A. Clean Kitchen
  - B. Handwashing
  - C. Controlling pests and infestations
  - D. Time and temperature control
- 5. Foods that contain molds that are not a natural part of them should be:
  - A. Frozen
  - B. Discarded
  - C. Saved, since the food is acceptable after the mold is scraped off the surface.
  - D. Cooked to 165 F for at least 10 minutes
- 6. Which one of the following best guards against cross-contamination?
  - A. The time and temperature principle
  - B. The exclusion of infected employees from food preparation duties.
  - C. Separate cutting boards for cooked and raw foods.
  - D. An integrated pest management (IPM) program.
- 7. Always calibrate your food thermometer:
  - A. Before each shift
  - B. Every day before the restaurant opens
  - C. When it is dropped
  - D. Both A and C

8. The to	emperature danger zone, which is the range that most bacteria grow and reproduce, is:
A.	41° F and 140° F
В.	51° F and 140° F
C.	61° F and 150° F
D.	71° F and 160° F

- 9. The FIFO Method of storage involves:
  - A. Shelving food by category/food type, then using foods with the longest shelf life first
  - B. Shelving food as it is delivered beginning at the front of the storage area first
  - C. Shelving food by its use-by or expiration date, then using the older food first
  - D. None of the above
- 10. Lasagna that is on the steam table must be held to a temperature <u>higher than</u>:
  - A. 110° F
  - B. 120° F
  - C. 130° F
  - D. 140° F
- 11. Deep-chill storage is used to hold foods at temperatures between:
  - A. 26° F to 32° F
  - B. 28° F to 32° F
  - C. 28° F to 34° F
  - D. 30° F to 36° F
- 12. When cleaning and sanitizing the food preparation area, the proper procedure to follow is:
  - A. Spray with a strong sanitizing solution
  - B. Wash with a detergent, rinse, then wipe with a sanitizing solution
  - C. Wipe with a sanitizing solution, then rinse with clear water and wipe dry.
  - D. Scrape and brush off soil, then wipe with a sanitizing solution.
- 13. Ready-to-eat or prepared foods that are to be refrigerated before serving should be stored:
  - A. Above raw foods
  - B. Below raw foods
  - C. Either above or below raw foods if properly covered
  - D. On the same shelf as raw foods
- 14. Gloves should be changed:
  - A. Anytime you would wash your hands
  - B. After touching raw foods
  - C. After handling money
  - D. All of the above
- 15. Shellfish offered for sale in a food establishment must:
  - A. Come from an approved source
  - B. Be frozen
  - C. Be washed before cooked
  - D. Cooked prior to serving

## ServSafe What Have You Learned?

ID Number
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- 1. The greatest threat to food safety is caused by:
  - E. Physical hazards such as hair, dirt and other objects that accidentally get into food.
  - F. Biological hazards such as bacteria, viruses, parasites and fungi.
  - G. Chemical hazards such as food additives, preservatives, cleaning supplies and pesticides.
  - H. Environmental hazards such as air and water pollutants.
- 2. The most commonly reported causes of foodborne illnesses in the U.S. are:
  - E. Failure to properly cool foods
  - F. Failure to cook and hold foods at proper temperatures
  - G. Poor personal hygiene of foodhandlers
  - H. Unsanitary conditions in the kitchen
- 3. Viral foodborne illness is often caused by:
  - E. Foodhandlers who didn't wash their hands before handling food items.
  - F. Fruits and vegetables that have been sprayed with pesticides.
  - G. Thawing frozen foods at room temperature.
  - H. Poultry and beef that have been cooled inadequately.
- 4. The key factors in the prevention of bacterial growth is:
  - E. Clean Kitchen
  - F. Handwashing
  - G. Controlling pests and infestations
  - H. Time and temperature control
- 5. Foods that contain molds that are not a natural part of them should be:
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  - F. Discarded
  - G. Saved, since the food is acceptable after the mold is scraped off the surface.
  - H. Cooked to 165 F for at least 10 minutes
- 6. Which one of the following best guards against cross-contamination?
  - E. The time and temperature principle
  - F. The exclusion of infected employees from food preparation duties.
  - G. Separate cutting boards for cooked and raw foods.
  - H. An integrated pest management (IPM) program.
- 7. Always calibrate your food thermometer:
  - E. Before each shift
  - F. Every day before the restaurant opens
  - G. When it is dropped
  - H. Both A and C

8. The te	emperature danger zone, which is the range that most bacteria grow and reproduce, is:
E.	41° F and 140° F
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  - After touching raw foods F.
  - G. After handling money
  - H. All of the above
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  - F. Be frozen
  - G. Be washed before cooked
  - H. Cooked prior to serving

### ServSafe How did we do?

Rate the value of each of the following presentations in helping you understand food safety issues that are important to your foodservice establishment

1 = Poor; 2 = Fair; 3 = Good; 4 = Very Good and 5 = Excellent. Circle one.

= <b>P</b> oor; $2 =$ <b>F</b> air; $3 =$ <b>G</b> ood; $4 =$ <b>V</b> ery <b>G</b> ood						
	P	F	G	VG	E	
. Preparing Safe Food	1	2	3	4	5	
. The Microworld	1	2	3	4	5	
. Contamination, Food Allergies & Illness	1	2	3	4	5	
. The Safe Foodhandler	1	2	3	4	5	
. Purchasing & Receiving Food	1	2	3	4	5	
. Keeping Food Safe in Storage	1	2	3	4	5	
. Protecting Food During Preparation	1	2	3	4	5	
. Protecting Food During Service	1	2	3	4	5	
. Principles of a HACCP System	1	2	3	4	5	
0. Sanitary Facilities & Pest Management	1	2	3	4	5	
1. Sanitation Regulation	1	2	3	4	5	
	improv	ve on as	a result	of the S	ServeSa	nfe
	•		a result	of the S	ServeSa	nfe
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# ServSafe What has happened since the training?

1	D	Number	
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•	onducted any food safe ervSafe Course? (Chec	ty training for your employees or co-workers as a result ck one)
Yes	or	No
2. Have you p (Check all that	-	lowing as a result of taking the ServSafe Course?
Sanitizer Antimicr		<ul> <li>Training Materials</li> <li>Food Safety posters</li> <li>Color-coded cutting boards</li> </ul>
3. Have any or that apply)	f the following occurred	d as a result of taking the ServSafe Course? (Check all
Developed	temperature log temperature of food	Enforced employee hygiene practices Made facility improvement(s) Improved inspection score rocedures (SOP): What kind?
4. What food la(Check all that	<u> </u>	you adopted as a result of taking the ServSafe Course?
b. l. c. l. d. l.	Preventing cross-contain nniques, and properly cl Cooking food to the pro Obtaining foods from so Other: (please specify)	1° F or below. 0° F or above.