

1 hour	a foodhandler who spends an entire shift deboning chicken should change gloves after
6 inches	store tableware and utensils at least ___ off the floor.
16 mesh per square inch screening	screen all windows and vents with at least
24 hours	you should label all ready to eat TCS food that is prepped in house and held longer than
41 or lower	at what internal temperature should raw meat, poultry, and seafood be stored?
41 or lower	cold TCS food must be received at what internal temperature
41 to 135	what is the temperature range for the danger zone?(_ to _, just put the #s)
90 days after the container has been emptied or the last shellfish was served from the container	how long must shellstock tags be kept on file?
100	what temperature does the water have to be for washing hands
135	commercially processed food that will be hot held

135	fruit, vegetables, grains like rice, and legumes or beans that will be hot held for service
145 for 4 minutes	roasts of pork, beef
145 for 15 seconds	seafood, steaks, pork chop, and eggs that will be served immediately
155	what is the minimum internal cooking temperature for TCS food cooked in a microwave?
155 for 15 seconds	minimum internal temperature for ground meat or seafood, injected meat, and eggs for hot held service
165	what is the minimum internal cooking temperature for poultry?
165	TCS food must be reheated to what temperature for 15 seconds within 2 hours
165 for 15 seconds	minimum internal temperature for poultry, stuffing, stuffed meat or seafood or pasta, dishes that include previously cooked, TCS ingredients
180	in a heat-sanitizing dishwashing machine, what is the minimum temperature for the final rinse?(just put the #)
abrasive cleaner	removes bits of baked cheese from a pot

acids in the food can leach zinc into the food	why should food NOT be stored in a galvanized container
at room temperature	what is one way that food should NEVER be thawed?
become ill themselves	people who are carriers are able to carry pathogens in their systems and infect others, yet they never
bimetallic stemmed thermometer	useful for checking large or thick food
botulism	food commonly linked with the bacteria are dented cans, baked potatoes
chemicals	occupational safety and health administration(OSHA) has requirements for using___
clean, rinse, and sanitize	what are the the steps in a three compartment sink
cleaned, rinsed, and sanitized	if a food contact surface has been soiled, what three actions must be performed before it can be used again?
close the affected area and clean it	a backup of raw sewage has occurred in the kitchen. what should happen next?
color	the effectiveness of chemical sanitizers is NOT affected by its

conduct a hazard analysis	what is the first step in developing a HACCP plan?
cooking food in the right temperature	can reduce salmonella spp. in poultry to safe levels
cool food from 135 to 70 within 2 hours	the first step in cooling TCS food
cool it from 70 to 41 in the next four hours	the second step in cooling TCS food
Creating a master cleaning schedule, training your employees to follow it, and monitoring the program to make sure it works	three things to focus on when developing a cleaning program
cross-connection	a hose connected to a running faucet that is left submerged in a bucket is an example of a
the date the food should be sold	labels on containers of ready to eat TCS food that was prepped on site must include
degreaser	clean a grill backsplash
delimer	remove mineral deposits from a steam table
deny pests access to the operation	what is the first basic rule of an integrated pest management program?

deny pests food, water, and a nesting or hiding place	what is the second basic rule of an integrated pest management(IPM) program?
detergent	wash a kitchen wall
determine critical control points(CCPs)	what is the second step in developing a HACCP plan?
establish critical limits	what is the third step in developing a HACCP plan?
establish monitoring procedures	what is the fourth step in developing a HACCP plan?
establish procedures for record keeping and documentation	what is the seventh step in developing a HACCP plan?
every 4 hours	if a food contact surface is in constant use, how often must it be cleaned and sanitized
the federal government's recommendations for foodservice sanitation regulations	what is the FDA food code?
fully describe each menu item to customers who ask, including any secret ingredients	when taking the orders of customers with food allergies, a server should
gap between what an employee knows and what an employe needs to know	a training need is a

the HACCP system	is used to control risks and hazards throughout the flow of food
identify corrective actions	what is the fifth step in developing a HACCP plan?
immersion probes	use these to check the temperature of liquids, like soups, sauces, and frying oil
individuals and small groups	on-the-job training works best for
inform employees of safe use and hazards associated with chemicals used in the operation	what is the purpose of Material Safety Data Sheets
insert the thermometer of the stem into the thickest part of the product	what is the right way to measure the temperature of fresh meat, poultry, or seafood when it is delivered
insulated	what type of container should be used to transport TCS food from the place of preparation to the place of service?
IPM program	the best way to deal with pets is to have an
Jaundice	a foodhandler must be excluded from the operation for which symptom?
keep it accurate	what is the calibration nut on a bimetallic stemmed thermometer used for?

keep the foodhandler away from duties that involve food	what should a manager do when a foodhandler reports being diagnosed with shigellosis?
Material Safety Data sheet	OSHA requires chemical manufacturers and suppliers to provide a_____ for each hazardous chemical they sell
minimum internal cooking temperature of food	when using a bottom to top shelving order, what determines the best placement of food in a cooler?
pasteurized	raw or undercooked dishes made for high-risk populations must use eggs that have been___.
person's intestines	where is the only place a foodborne virus can reproduce?
pile of soft materials in a corner	___ is a sign of a possible rodent infestation
practice the skill	to learn a new skill, learners must be given the opportunity to___.
shiga toxin producing e coli	linked with contaminated ground beef and produce
show if food has been time-temperature abused during shipment	what do time-temperature indicators do?
sliced cantaloupe	an example of TCS food is

sous-vide	cooking food in an airtight bag in hot water at 140 degrees for a long period of time
spore	what is form some bacteria take to keep from dying when they do not have enough food?
state	most regulations for foodservice operations are at what level?
state or local regulatory authority	which agency enforces food safety in a foodservice operation?
surface temperature	what is an infrared thermometer used to measure?
thermocouples and thermistors	good for checking the temperature of thick and thin food
thrown out immediately	hot TCS food that has been held below 135 for over 4 hours should be
time-temperature abuse	what can cause histamine to form in tuna?
touching the walls	food stored in a dry-storage area should NOT be
toxic metal poisoning	cooking tomato sauce in a copper pot can cause which food borne illness

use a test kit to check the sanitizer's concentration when mixing it	to make sure that the chemical sanitizer is at the correct strength,___
vacuum-breaker	what is the only certain way to prevent backflow?
verify that the system works	what is the sixth step in developing a HACCP plan?
Virus	what type of pathogen is hepatitis A?
wash their hands	viruses such as norovirus and hepatitis a can be spread when foodhandlers fail to
the water vaporizes before items can be sanitized	what happens when the water temperature in a high temperature dishwashing machine is too high?
wheezing	a customer having an allergic reaction may show which symptom?
when hired, and then periodically after that	when should employees receive food safety training?
work with a licensed PCO to eliminate pests that do enter the operation	what is the third basic rule of an integrated pest management(IPM) program?