

Week 3

Rp

REFINE THE PROCESS

Testing your FSMS knowledge

Making sure your Food Safety Management System (FSMS) does its job of keeping your customers safe from food hazards is still up to you. Test yourself with this quiz to see how your food safety knowledge measures up.

1) In top-to-bottom order, how should a fresh beef roast, fresh halibut, lettuce, and a pan of ground chicken be stored in a cooler?

- a) Lettuce, fresh beef roast, ground chicken, fresh halibut
- b) Fresh halibut, lettuce, ground chicken, fresh beef roast
- c) Lettuce, fresh halibut, fresh beef roast, ground chicken

2) What method should never be used to thaw food?

- a) Place in a cooler
- b) Place on a prep counter
- c) Microwave it

3) Metal shavings are what type of contaminant?

- a) Physical
- b) Biological
- c) Microbial

4) Which item should be rejected at receiving?

- a) Bag of organic crackers in torn packaging
- b) Live oysters at 50°F
- c) Bottled milk at 41°F

5) What conditions promote the growth of bacteria?

- a) Foods with a PH that is highly alkaline
- b) Low levels of moisture
- c) Foods held between 70°F and 125°F

6) If an employee has a hand wound, they should:

- a) Cover the wound with a non-permeable bandage and a single-use glove
- b) Wash the wound and wear a single-use glove
- c) Treat the wound with iodine and cover it with a bandage

7) You need to prepared sliced tomatoes for sandwiches. But you have just finished cutting raw chicken on the cutting board. What must you do first before working on the onions?

- a) Wipe the board of any remaining chicken
- b) Turn the board over to avoid cross contamination
- c) Wash, rinse, and sanitize the cutting board

