

Unit: Restaurants and Institutional • Examination 4

Name _____

Class/Period _____

Date _____

Matching: Match the vocabulary terms in column A with the definitions in column B. Write the letter of the definition in column B in the space next to the terms in column A.

A	B
_____ 1. Restaurant inspector	A. Hazard Analysis and Critical Control Points identifies hazards, develops a plan to control hazards at critical control points, records what is done, and verifies system is working.
_____ 2. Sell-by date	B. Applies to food use at home after purchase.
_____ 3. "Fight BAC"	C. Reference for restaurants, retail outlets/grocery stores, and institutions on how to prepare food to prevent foodborne illness.
_____ 4. Food Code	D. Food and Drug Administration inspects food processing plants, enforces labeling additive, sanitation, and pesticide regulations and develops standards for the use of food additives.
_____ 5. HACCP	E. Dates used to notify the consumer when food is not safe to eat.
_____ 6. Expires-on date	F. Responsible for inspecting restaurants and other food outlets for food safety practices and cleanliness using the Food Code guidelines.
_____ 7. FDA	G. Grocery stores are to sell the food by this date or they must discard it. Consumers do not buy the product if past this date.
_____ 8. Critical control points	H. HACCP identifies hazards at these points, records what is done at each one and verifies that the system is working.
_____ 9. Use-by date	I. Four powerful principles developed to keep food safe from harmful bacteria.

Short answer and fill in the blank: Write short answers or fill in the blank to the following questions and statements. Use complete sentences when answering questions.

1. Explain why grocery stores should rotate food products.

6. What would you do if you saw a restaurant employee neglect to wash his or her hands or improperly serve/handle food?

7. List the four “Fight BAC” principles.

a.

b.

c.

d.

8. Name two critical control points in the school cafeteria.

Unit: Restaurants and Institutional • Examination 4 Key

Units: Grocery Store, Restaurant and Institutional

Matching: Match the vocabulary terms in column A with the definitions in column B. Write the letter of the definition in column B in the space next to the terms in column A.

A	B
<u>F</u> 1. Restaurant inspector	A. Hazard Analysis and Critical Control Points identifies hazards, develops a plan to control hazards at critical control points, records what is done, and verifies system is working.
<u>G</u> 2. Sell-by date	B. Applies to food use at home after purchase.
<u>I</u> 3. "Fight BAC"	C. Reference for restaurants, retail outlets/grocery stores, and institutions on how to prepare food to prevent foodborne illness.
<u>C</u> 4. Food Code	D. Food and Drug Administration inspects food processing plants, enforces labeling additive, sanitation, and pesticide regulations and develops standards for the use of food additives.
<u>A</u> 5. HACCP	E. Dates used to notify the consumer when food is not safe to eat.
<u>E</u> 6. Expires-on date	F. Responsible for inspecting restaurants and other food outlets for food safety practices and cleanliness using the Food Code guidelines.
<u>D</u> 7. FDA	G. Grocery stores are to sell the food by this date or they must discard it. Consumers do not buy the product if past this date.
<u>H</u> 8. Critical control points	H. HACCP identifies hazards at these points, records what is done at each one and verifies that the system is working.
<u>B</u> 9. Use-by date	I. Four powerful principles developed to keep food safe from harmful bacteria.

Short answer and fill in the blank: Write short answers or fill in the blank to the following questions and statements. Use complete sentences when answering questions.

1. Explain why grocery stores should rotate food products.

Rotate stock regularly so foods are moved off the shelves by their sell-by dates. Older food products should be stored on the front of the shelf of the refrigerator, freezer, or cupboard so that they can be used first. Newer foods should be stored toward the back in order of purchase.

2. Why do consumers have to observe the sell-by, use-by, and expires-on dates?

Perishable foods will deteriorate or spoil after these dates. The consumer needs to pay attention to these dates to ensure food that is safe from pathogens.

3. What does the consumer have to look for in packaging at the grocery store?
Be sure packaging is sound: no holes, leaks, tears, dents, open containers, odors. Refrigerated and frozen foods are kept cold. Frozen foods are solid, and have no ice crystal formation.
4. Who are the Food Safety Team members in restaurants and institutions? How can each team member prevent foodborne illness?
Delivery people, cooks, servers, dishwashers, bus persons, managers, and cleaning agencies are part of the Food Safety Team in restaurants and institutions.
Delivery people: delivered food chilled in refrigerator, freezer, and/or stored immediately upon arrival to the restaurant or institution. Delivery trucks and people are clean and organized.
Cooks: Practice good personal hygiene and wash hands. Do not handle money and food at the same time. Food preparation areas, refrigerators, and freezers are clean, sanitized, and correct temperature is checked regularly. Preparation of food is safe: no cross contamination of foods. Cold foods are kept cold and hot foods are kept hot. Proper handling of leftover foods is shown.
Dish Washers: Practice good personal hygiene and wash hands. Clean-up practices are sanitary. All food residues are removed from dishes, utensils, equipment, and dishwashers. Garbage is emptied regularly.
Servers: Practice good personal hygiene and wash hands. Handle food with food safety in mind. Do not handle food and money at the same time.
Bus Persons: Personal hygiene and wash hands. Clean-up practices are sanitary.
Managers: Train employees about food safety and sanitation practices in the restaurant or institution. Make sure employees follow rules of sanitation and proper food handling.
Cleaning Agencies: Follow sanitation practices for clean up of restaurant or institution facilities. Garbage and food scraps are disposed of properly.
5. List three safety points in food service operations and restaurants. These are similar to the safety points for the processing/manufacturing plant, grocery stores, school cafeterias, and at home.
- 1. Store food properly before cooking.*
 - 2. Cook foods to appropriate temperatures.*
 - 3. Keep cold food cold and hot food hot prior to serving customers.*
 - 4. See that workers handling money do not handle food.*
 - 5. Routinely scrub and sanitize countertops, equipment, and floors.*
 - 6. Dispose of garbage properly and keep dumpsite areas clean.*
 - 7. Make sure that employees follow rules of sanitation and proper food handling.*
 - 8. Make sure employees wash hands with soap and water after using the toilet.*

6. What would you do if you saw a restaurant employee neglect to wash his or her hands or improperly serve/handle food?

Answers will vary

7. List the four “Fight BAC” principles.

1. *Clean: Wash hands and surfaces often*
2. *Separate: Don’t contaminate*
3. *Cook: Cook to proper temperatures*
4. *Chill: Refrigerate promptly*

8. Name two critical control points in the school cafeteria.

1. *Delivered food chilled in refrigerator, frozen, and/or stored immediately upon arrival to the school.*
2. *Freezer and refrigerator are at correct temperature.*
3. *Food preparation areas are cleaned and sanitized regularly.*
4. *Cafeteria workers show proper personal hygiene: Wash hands.*
5. *Foods are thawed in the refrigerator. No signs of food thawing on the counter.*
6. *Preparation of food is safe: no cross contamination of foods. (Example: raw meat and raw vegetables are prepared on separate surfaces with separate knives).*
7. *Freezer is clean, organized, and shows no evidence of thawing, freezer burn, broken or opened containers.*
8. *Refrigerator is clean, organized, no cross contamination of foods, small food storage containers.*
9. *Meat, poultry, eggs, and seafood are cooked thoroughly.*
10. *Keep cold foods cold and hot foods hot.*
11. *Clean-up practices are sanitary and cafeteria manager does inspection.*
12. *Proper handling of leftover foods. Refrigerate cooked foods right away in small containers, so they will cool quickly in the refrigerator.*

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