

## Food Safety Workbook Questions (Utility Person)

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1. How often are food temperature logs completed?
2. How long must completed temperature logs be kept?
3. What are the steps to proper temperature taking?
4. If hot water becomes unavailable in the restaurant, what should be done immediately?

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5. How long should you save test strips used to verify sanitizing solution calibration?
  
  
  
  
  
  
  
  
  
  
6. True or False: It is okay to wear false fingernails while working.
  
  
  
  
  
  
  
  
  
  
7. If a restaurant receives any critical or non-critical violations on their EcoSure Food Safety audit report, what must the manager do within 48 hours?
  
  
  
  
  
  
  
  
  
  
8. True or False: If a restaurant fails a local health department inspection, they can make it up by "passing" a third-party audit and getting a good "translation score" according to the FDA Food Code.