

## Food Safety Workbook Questions (Utility Person) KEY

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1. How often are food temperature logs completed? **Operations Manual > Food Safety and Sanitation > Temperature Logs**

**4 times a day**

2. How long must completed temperature logs be kept? **Operations Manual > Food Safety and Sanitation > Temperature Logs**

**3 Months**

3. What are the steps to proper temperature taking? **Operations Manual > Food Safety and Sanitation > Temperature Logs**

- **Properly stir products which can be stirred, *prior* to taking the temperature.**
- **Insert thermometer without touching the pan. Insert thermometer into the thickest part of solid items. For thin products, insert the thermometer in between layers.**
- **Clean and sanitize the thermometer in between products.**
- **Record any needed corrective actions on the Temperature Log.**

4. If hot water becomes unavailable in the restaurant, what should be done immediately?

**Operations Manual > Utility Person > Water and Sanitation Issues**

**Close the restaurant and call the repair person.**

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5. How long should you save test strips used to verify sanitizing solution calibration?

**Operations Manual > Food Safety and Sanitation > Sanitation**

**30 days**

6. True or False: It is okay to wear false fingernails while working. **Operations Manual >**

**Food Safety and Sanitation > Employee Hygiene False**

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? **Operations Manual > ROIP >**

**EcoSure Food Safety Audits**

**Record all corrective actions on the auditor's website to help ensure that food safety-related issues are resolved in a timely manner.**

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. **Operations Manual > ROIP > Health Department Indicator (HDI)**

**False. HDI reports show the "translation score," according to the FDA Food Code and the numbers of critical and non-critical violations. This does not change the fact that a local health department "failure" is considered a failed health inspection regardless of what the translated scores indicate.**