## Food Safety Workbook Questions

These questions come from both the Operations Manual and the information pages found (either in the workbook or the resource library.)

1. Why do we use a Third Party Food Safety Audit?

2. The primary product safety hazard in restaurants is the possibility of food contamination. According to the Operations Manual, what are the things we can do to prevent food contamination?

3. How long (at a minimum) should you keep your Temperature Logs?

4. When time-tagging items on the cold bar, when should you print a new time tag?

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5. When setting up cleaning /wash water buckets and sanitizing buckets, why is it important to only place wet towels in the bucket and not dry towels?

6. List what the Manager should do when addressing Guests' concerns regarding Product Quality.

7. What is the proper concentration for the Sink and Surface Cleaner and Sanitizer?

8. What product do we use for sanitizing non-food contact surfaces?

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9. List rules to follow when using thermometers to take the temperature of food.