

## Food Safety Workbook Questions

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