

Food Safety Workbook Questions KEY

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? **Operations Manual > Food Safety and Sanitation > Third Party Food Safety Audit Program**

To gain objective feedback from highly trained food safety and sanitation professionals

To promptly identify and address any restaurant-specific and/or system wide food safety issues

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

Demand adequate employee hygiene, effective sanitation, and proper food handling.

3. How long (at a minimum) should you keep your Temperature Logs? **Operations Manual > Food Safety and Sanitation > Temperature Logs**

3 months

4. When time-tagging items on the cold bar, when should you print a new time tag? **Operations Manual > Food Safety and Sanitation > Potentially Hazardous Cold Bar Items**

Only when an entire new pan of product is displayed with no leftover product added to it

Food Safety Workbook Questions KEY

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

To help maintain the proper chemical concentration

6. List what the Manager should do when addressing Guests' concerns regarding Product Quality. **Operations Manual > Food Safety and Sanitation > Guest Questions and Concerns**

1. **Thank Guest and assure them that the matter will be promptly resolved.**
2. **If the Guest's concern is valid, remove the item from the bar and from anywhere else (steamer, walk-in cooler, etc.).**
3. **Save a sample of the food if it appears a test is needed to determine quality and safety.**
4. **Determine origin of quality concern and appropriately address.**

7. What is the proper concentration for the Sink and Surface Cleaner and Sanitizer? **Operations Manual > Food Safety and Sanitation > Labeled Towel Buckets and Labeled Spray Bottles**

.27 to .55 fl. oz./gallon

8. What product do we use for sanitizing non-food contact surfaces? **Operations Manual > Food Safety and Sanitation > Labeled Towel Buckets and Labeled Spray Bottles**

Peroxide Multi-Surface Cleaner and Disinfectant

Food Safety Workbook Questions KEY

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

Operations Manual > Food Safety and Sanitation > Steps to Proper Temperature Taking

- a. Stir food that can be stirred.
- b. Don't touch the pan with the thermometer. Take the temperature in the thickest part of the product.
- c. Clean and Sanitize thermometers between products.
- d. If the product doesn't meet the correct/necessary temperature, reheat (too cold), cool (too hot), or discard. Be sure to record your corrective actions on the Temperature Log.
- e. Take temperature of thin items by placing thermometer between layers.