

1-2 What Do You Think?

- ① A. Leaving the chicken breasts on a table to thaw will let the food stay too long at temperatures good for pathogen growth.
- ② B. Sneezing on a salad could transfer pathogens from your mouth to the food.
- ③ C. Pathogens from the chicken could be transferred to the tomatoes.
- ④ D. Pathogens could be transferred to food because the plate was not cleaned and sanitized correctly.

2-4 Check Your Handwashing Savvy

- ① A, B, D
- ② B, C, E, F
- ③ A, D, F, H

2-5 Which Sink Is It?

- ① A This is a safe practice.
B **X**. Never use a prep sink to wash your hands. Use only a designated handwashing sink.

2-7 Keeping It Safe

- ① B, C. Alicia should have changed gloves when they got dirty. She also should have changed them after handling the raw hamburger and before handling the lettuce. In both cases, she would need to wash her hands before putting on the new gloves.
- ② B, C, D. You should never put the same gloves back on. Also do not wear false nails, and keep all infected cuts—no matter how small—bandaged and covered with a glove or a finger cot that will prevent fluid from leaking out.

2-8 It's What You Wear

- A **X**. Never wear dirty chef coats or uniforms.
- B **X**. Never wear nail polish.
- C This is a safe practice.
- D **X**. Remove jewelry from hands and arms before prepping food or when working in or around prep areas. Servers may be able to wear jewelry if allowed by management or business owners.
- E **X**. Remove and store aprons when you leave prep areas.
- F This is a safe practice.

- G **X**. Always wear a clean hat or other hair covering when working in areas for cleaning utensils and equipment.
- H **X**. Never wear dirty chef coats or uniforms.

2-10 Watch for Trouble

- A **X**. Never chew gum in service areas.
- B **X**. Touching your hair, face, or body while prepping food could cause contamination.
- C This is a safe practice. The employee is in a designated area.
- D This is a safe practice because the employees are smoking outside the operation. However they must wash their hands before returning to work.

2-10 Report That Illness

A, B, C, E

3-3 Which Food Needs Control?

2, 4, 5, 6, 7

3-3 Stay in Control (of Time and Temperature)

- ① C
- ② C
- ③ C
- ④ D

3-7 Thaw It, Hold It, Prep It

- ① A. This label does not include the date by which the food must be sold, eaten, or thrown out.
- ② A. The cottage cheese should be stored at 41°F (5°C) or lower
- ③ A. Never thaw food by leaving it on a counter.
- ④ A. Prep TCS food, such as these sandwiches, in small batches.

3-7 Does It Stay or Does It Go?

- A R. The chicken's temperature must be 41°F (5°C) or lower.
- B R. Fish that is slimy, sticky, or dry must be rejected.
- C R. Frozen food with large ice crystals on the product or packaging must be rejected.

- D A. This item is acceptable.
- E A. This item is acceptable.
- F R. The beef's temperature must be 135°F (57°C) or higher.

3-11 What's the Right Temperature?

- 1 B
- 2 B
- 3 B
- 4 A
- 5 A
- 6 B

4-5 Spot the Cross-Contamination

- A This is a safe practice.
- B **X**. Store food only in designated food-storage areas.
- C **X**. Raw and ready-to-eat food should be stored separately. If they must be stored together, place ready-to-eat food above raw food. Otherwise the raw food might drip or spill on the ready-to-eat food.
- D **X**. Never use the same utensils when handling ready-to-eat food and raw meat, poultry, or seafood.
- E This is a safe practice.
- F **X**. Don't touch the food-contact surface of a glass. Hold it by the middle, bottom, or stem.
- G **X**. Scoop ice only with an ice scoop or tongs.
- H **X**. Provide separate utensils for each item.

4-5 Prep That Food Safely

- A **X**. This is unsafe. Bob should have cleaned and sanitized the knife and cutting board between uses.
- B This is a safe practice.
- C This is a safe practice.

4-7 What's The Problem?

- 1 **X**. Store equipment that touches food, such as cutting boards, at least six inches (15 centimeters) off the floor.
- 2 **X**. Store cups upside down on a clean and sanitized surface.
- 3 **X**. Store equipment that touches food, such as ice buckets, at least six inches (15 centimeters) off the floor.

- 4 **X**. Store utensils with handles up.
- 5 **X**. Chemicals and cleaning supplies should not be stored near food.
- 6 **X**. Never store cleaning equipment near food.

4-8 Now What?

- 1 B

4-13 Watching for Food Allergens in the Operation

- 1 A. Cottage cheese contains milk, which is a Big Eight allergen. B. Lobster is a crustacean shellfish, which is a Big Eight allergen. D. Pecan pie contains pecans, which are tree nuts. They are Big Eight allergens.
- 2 C
- 3 D
- 4 B

5-5 Keeping It Clean

- 1 B
- 2 4, 2, 5, 3, 1
- 3 B, C, D
- 4 C
- 5 A, B. Sanitizers need the correct water temperature and the correct amount of sanitizer to work well. You also must leave the items being sanitized in the sanitizer for the correct amount of time.

5-9 Wash Those Dishes

- 1 D
- 2 5, 3, 4, 1, 2
- 3 A **X**. Never overload dish racks.
B **X**. Never use a towel to dry items.
C This is a safe practice.
D **X**. Scrape, rinse, or soak items before washing.

5-10 That's Just Garbage

- 1 A This is a safe practice.
B **X**. Remove garbage from prep areas as quickly as possible. Don't let it stack up.

5-11 Pest Danger

- 1 D. Pests carry pathogens that can make people sick.