Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. In maintaining Water & Plumbing of a food establishment, what is the great challenge to water safety? Why is it dangerous? Name the **2 solutions** to this challenge.

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1. What are the **7 HAACP Principles**?
2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
6. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
7. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
8. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
9. Fill In the Blank

Name the water temperatures of **3**-Compartment sink in order from **1st** sink to the **3rd** sink.

1) \_\_\_\_\_°F, 2) \_\_\_\_\_°F, 3) \_\_\_\_\_°F,

1. In a food establishment, there are certain requirements for installing & maintaining equipment. Floor-mounted equipment on legs must at least **5 inches** off the ground and Tabletop equipment on legs should be at least **3 inches** high.

Circle One **True** or **False**

1. What is MSDS? What administration requires MSDS? Why is it important for food establishments to have?

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1. What are the **3** basic rules to keeping an operation pest free? Name the **2** common types of pests?

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1. A food handler was assigned to clean a slicer that was too difficult to move. The slicer was unplugged. Then, the removable parts were taken off the slicer and cleaned & sanitized in a 3-compartment sink. Food bits on the slicer were removed. After the machine was wiped down with detergent and water, it was sanitized and allowed to air-dry. Then, the food handler put the machine back together. What mistake did the food handler make?

**Circle One**

* 1. Failed to dry the machine with a clean cloth after sanitizing it
  2. Failed to sanitize the machine before taking the removable parts off
  3. Failed to rinse the machine after wiping it down with detergent and water
  4. Failed to wash the machine with detergent and water before taking it apart

1. Which of the following is an example of the **5** most common risk factors for a foodborne illness in food establishment? **Circle One**
2. Making Omelets using a new Salamander
3. Purchasing Frozen Red Snapper fillets from Sysco Distribution
4. Holding Chicken Noodle Soup at **105°F**
5. Storing All Purpose White Flour at **50°F**
6. Cooking Turkey Burgers to **165°F**
7. If a restaurant customer gets sick and vomits on the restaurant floor, it is important to clean up the spill immediately because of the threat of Norovirus.

Circle One **True** or **False**

1. A cleaning program must focus on what **3** areas?
2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_