

ADVANCED.fst®
FOOD SAFETY TRAINING IN CANADA
PRETEST

PART 1 – THE CHALLENGE TO FOOD SAFETY

1. What is the difference between clean and sanitary?

Clean means _____

Sanitary means _____

2. Name seven potentially hazardous foods.

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____

3. Using the same spoon to stir raw ground beef and cooked macaroni will result in:

4. Underline the items below that relate to two-stage cooling.

- Food prepared at room temperature
- 60°C (140°F) to 20°C (68°F) in two hours
- 20°C (68°F) to 4°C (40°F) in four hours
- Cooling after cooking

5. The temperature danger zone is between ____°C and ____°C (____ °F and ____°F)

6. Draw a line between the words that have a relationship.

Virus

Yeast

Fungi

Cyclospora

Parasite

Hepatitis A

Campylobacteriosis

Toxic metal

Chemical

Bacterial Infection

7. Name five symptoms of an allergic reaction.

1. _____
2. _____
3. _____
4. _____
5. _____

8. Underline the statements about personal hygiene that are true.

- Gloves replace handwashing
- Fingernail polish or artificial nails should be removed before working with food
- Hairnets and/or beard restraints should be worn when working with food
- Hand sanitizer is not a replacement for handwashing
- Handwashing stations require cloth towels to dry hands after washing

9. If you have a cut on your finger, what do you need to do to continue working.

PART 2 – THE FLOW OF FOOD

1. Name five situations when food temperatures need to be taken.

- 1. _____
- 2. _____
- 3. _____
- 4. _____
- 5. _____

2. Circle the words that relate to the calibration of a thermometer.

- | | |
|-----------------|----------------------------|
| Ice-point | Iodine |
| Infected lesion | Manufacturers instructions |
| Boiling-point | Calibration nut |
| Latex | Critical control point |
| Lot code | Extreme temperature change |

3. A probe is a critical part of a thermometer. What is it?

4. "First In First Out" refers to:

- (a) Cooking
- (b) Stock Rotation
- (c) Garbage
- (d) Hot and Cold Food

5. All refrigerated foods need to be received at 4°C (40°F) or lower.

True or False

6. A lot code is:
- (a) a serialized number printed on an individual container
 - (b) a reference or identifying number to track production information
 - (c) what allows a specific item to be traced and recalled
 - (d) all of the above
 - (e) none of the above
7. What is the most important thing to remember when stocking your refrigerator?
- (a) place thermometers in the coldest areas
 - (b) line shelves so that drips do not affect product below
 - (c) make sure raw food goes below cooked and ready to eat food
 - (d) all of the above
8. High humidity and sunlight are required in dry storage areas to prevent bacterial growth and prevent cans from rusting.
- True or False
9. Circle all of the items related to safe storage that should be cleaned and sanitized regularly.
- | | |
|--------------|-------------------------|
| Utensils | Carts |
| Dollies | Delivery vehicles |
| Plastic wrap | Light bulbs |
| Water pipes | Cardboard storage boxes |
10. Name four ways to thaw food safely.

11. List the recommended cooking temperatures for each of the items below.

- Eggs _____
- Fish _____
- Chicken Legs _____
- Whole Poultry _____
- Ground meat _____
- Stuffing _____

12. How many times may food be reheated, and why?

PART 3 – DEVELOPING A FOOD SAFETY SYSTEM

1. In HACCP, what is the difference between a control point and a critical control point?

Control point:

Critical control point:

2. HACCP is a system designed to keep food safe. There are seven principles of HACCP listed below. If you are designing a flowchart for products or menu items, which principle are you working under? Circle your answer.

- 1. Conduct a Hazard Analysis
- 2. Identify Critical Control Points
- 3. Establish Critical Limits
- 4. Monitor Critical Control Points
- 5. Take Corrective Action
- 6. Verify that the System is Working
- 7. Keep Records

3. What is a critical control point for reheating a refrigerated chicken soup?

4. Name three common prerequisite programs.

1. _____
2. _____
3. _____

5. Prerequisite Programs are the same for every business.

True or False

6. What is Outbreak Response?

7. For off-site delivery, what non-toxic materials are suggested for containers transporting food?

8. How often should food temperatures be taken at a self-service food bar?

PART 4 – FACILITIES MAINTENANCE

1. When designing a foodservice premises layout, in how many directions should food flow?

2. Fill in the blanks:

If you are using a cutting board it should be rinsed, washed, and _____ after each use, after changing the _____ being prepared, after an interruption and before _____ hours of continued use.

3. Water supply must be obtained from approved sources. Both hot and cold water must be potable. What does this mean?

4. Name three chemical sanitizers?

1. _____
2. _____
3. _____

5. If you have a three compartment sink, and you do not want to use chemical sanitizer, how do you use it? Fill in the blanks.

In the first sink you _____ dishes with detergent at a minimum temperature of ____°C (____°F)

In the second sink you _____ dishes in clear water at a minimum temperature of ____°C (____°F)

In the third sink you _____ dishes in _____ water at a minimum temperature of ____°C (____°F) for _____ minutes.

6. What does WHMIS stand for?

- W _____
H _____
M _____
I _____
S _____

7. Glue boards are effective for killing rats due to the level of poison they contain.

True or False

8. Pests can be managed without relying on pesticides:

True or False

9. Underline the statements that are true:

- The FRFSRC is a model developed with input from government and industry
- Provincial legislation gives local health departments power to enforce Acts related to food safety
- All municipalities have the same food safety requirements as provincial/territorial requirements
- You should ask a Health Inspector for Identification
- Health Inspectors are not concerned with the source of your food supply
- Health Inspectors work with you to ensure your customers do not get sick

10. An Environmental Health Officer may suspend a food retail or foodservice premise's operating license if health regulations are not met.

True or False