

Food Safety Showdown!

Guide to Questions and Answers Version B



Category 1: Control the Bug (*Forms of Contamination*)

Points	Question	Answer
100	What is a pathogen?	Harmful or illness-causing microorganism
200	What are the two factors that you can control to reduce the growth of bacteria?	Time and temperature
300	True or False: Cooking destroys viruses.	False, normal cooking temperatures do not destroy viruses
400	<i>Salmonella</i> Typhi is most often linked with which types of food?	Ready-to-eat food and beverages
500	What are two actions you can take to prevent the spread of viruses?	<ul style="list-style-type: none">• Quickly remove and clean up vomit in the operation• Purchase shellfish from approved, reputable suppliers• Practice good personal hygiene

Category 2: Handle with Care (*The Safe Food Handler*)

Points	Question	Answer
100	Name four times when food handlers should wash their hands (other than at the start of a shift).	<p>Hands should be washed before putting on gloves when starting a new task.</p> <p>Hands should be washed after:</p> <ul style="list-style-type: none"> • Using the restroom • Touching the hair, face, body, clothing, or aprons • Sneezing, coughing, or using a tissue • Eating, drinking, smoking, or chewing gum or tobacco • Handling chemicals that might affect food safety • Taking out garbage, clearing tables, or busing dirty dishes • Handling money • Leaving and returning to the kitchen/prep area • Handling raw meat, poultry, or seafood (before and after) • Handling service animals or aquatic animals • Touching anything else that may contaminate hands (dirty equipment, work surfaces, towels, etc.)
200	Describe the five steps of handwashing.	<ul style="list-style-type: none"> • Wet hands and arms with running water at least 100°F (38°C) • Apply enough soap to build up a good lather • Scrub hands and arms for 10 to 15 seconds • Rinse hands and arms thoroughly under warm running water • Dry hands and arms with a single-use paper towel or hand dryer
300	What must a food handler do before putting on gloves when starting a new task?	Wash hands
400	What is the correct way to care for an infected wound on a food handler's finger?	<ul style="list-style-type: none"> • Cover wounds on the hand or wrist with an impermeable cover such as a bandage or finger cot • Place a single-use glove over the cover
500	How should a manager respond to a food handler who has vomiting, diarrhea, or jaundice for seven days or less?	Exclude the food handler from the operation

Category 3: Into the Flow *(Receiving and Storage)*

Points	Question	Answer
100	Should a food handler accept a shipment of frozen shrimp that has ice crystals on the packaging? Why or why not?	The shrimp should be rejected, because ice crystals may indicate thawing and refreezing of the product
200	True or False: Receiving cut tomatoes at room temperature is acceptable. Why or why not?	False, cut tomatoes are considered TCS food and must be received at a temperature of 41°F (5°C) or lower
300	What is the best way to take the receiving temperature of packages of vacuum-packed bacon?	Insert the thermometer stem or probe between two packages
400	What must be done to all ready-to-eat TCS food that is prepped in-house and held longer than 24 hours?	The food must be date marked; the mark must indicate when the food must be sold, eaten, or thrown out
500	Define FIFO and explain why it is used.	FIFO stands for first-in, first-out; food items must be rotated so that those with the earliest use-by or expiration dates are used before items with later dates

Category 4: Come and Get it (*Preparation, Cooking, Cooling, Reheating*)

Points	Question	Answer
100	Why would you use one set of equipment for raw meat and another set of equipment for ready-to-eat food?	To prevent cross-contamination
200	What is the temperature danger zone?	The temperature danger zone is the temperature range from 41°F to 135°F (5°C to 57°C), in which pathogens grow well
300	Name three items that must not be used to misrepresent the appearance of food.	<ul style="list-style-type: none">• Food or color additives• Colored overwraps• Lights
400	List the minimum internal cooking temperatures for poultry, ground pork, and pork chops.	<ul style="list-style-type: none">• Poultry: 165°F (74°C) for 15 seconds• Ground pork: 155°F (68°C) for 15 seconds• Pork chops: 145°F (63°C) for 15 seconds
500	What is the minimum internal temperature that TCS food must reach when it is being reheated for hot-holding?	Within two hours, the food must reach a minimum internal temperature of 165°F (74°C) for 15 seconds

Category 5: It's Your Serve (*Holding and Service*)

Points	Question	Answer
100	What is the maximum internal temperature for holding cold TCS food?	Cold TCS food must be held at a maximum of 41°F (5°C)
200	Name two ways to avoid bare-hand contact with ready-to-eat food.	<ul style="list-style-type: none">• Use single-use gloves• Use deli sheets• Use tools such as tongs or spatulas
300	What part of dishes and utensils must servers avoid touching?	The food-contact surface, such as the top of a plate or the rim of a glass
400	What are the <i>only</i> types of food that may be re-served to another customer?	In general, you may re-serve only unopened, prepackaged food in good condition; these include condiment packets and wrapped crackers; you may re-serve bottles of condiments as well
500	List all of the conditions that must be met to hold hot TCS food <i>without</i> temperature control.	<ul style="list-style-type: none">• Hold the food at 135°F (57°C) or higher before removing it from temperature control• Label the food with the time you must throw it out, which is four hours after it was removed from temperature control• Sell, serve, or throw out the food within four hours

Category 6: All Systems Go (*Food Safety Systems*)

Points	Question	Answer
100	What type of food safety management system controls risks and hazards throughout the flow of food using seven sequential steps?	HACCP
200	Name two programs that should be a part of a food safety management system.	<ul style="list-style-type: none">• Personal hygiene program• Food safety training program• Supplier selection and specification program• Quality control and assurance program• Cleaning and sanitation program• Standard operating procedures• Facility design and equipment maintenance program• Pest control program
300	Once critical limits have been established in a HACCP plan, what is the next step?	Establish monitoring procedures and determine the best way for the operation to check them
400	Name two types of records that should be kept as part of a HACCP plan.	<ul style="list-style-type: none">• Monitoring activities• Taking corrective actions• Validating equipment (checking for good working condition)• Working with suppliers (i.e., shelf-life studies, invoices, specifications, etc.)
500	Name two FDA public health interventions.	<ul style="list-style-type: none">• Demonstration of knowledge• Staff health controls• Controlling hands as a vehicle of contamination• Time and temperature parameters for controlling pathogens• Consumer advisories

Category 7: Rub-a-Dub-Dub *(Safe Facilities and Cleaning and Sanitizing)*

Points	Question	Answer
100	All surfaces must be cleaned and rinsed. What additional task must be performed for food-contact surfaces?	Sanitizing
200	What organizations regulate chemical sanitizers?	State and federal Environmental Protection Agencies (EPAs)
300	Name two places where handwashing stations should be located in an operation.	<ul style="list-style-type: none">• Restrooms or directly next to them• Food-prep areas• Service areas• Dishwashing areas
400	What is the measurement for lighting intensity?	Lux or foot-candles
500	What are the five steps to clean and sanitize items in a three-compartment sink?	<ul style="list-style-type: none">• Rinse, scrape, or soak items before washing them• Wash items in the first sink• Rinse items in the second sink• Sanitize items in the third sink• Air-dry items on a clean and sanitized surface

Final Question

Points	Question	Answer
Wager	What are the five most common risk factors that cause foodborne illness?	<ul style="list-style-type: none">• Purchasing food from unsafe sources• Failing to cook food correctly• Holding food at incorrect temperatures• Using contaminated equipment• Practicing poor personal hygiene
