



May 8, 2006



PINELLAS COUNTY **CERTIFIED FOOD ESTABLISHMENT MANAGER** **TEST ANSWERS**

Prepared By

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As required by Pinellas County Ordinance Sec. 66-55(a)(b)

This is a timed exam. You have 60 minutes to complete the exam.
After you have completed the exam, please give it to the instructor.
All exams will be graded and scores will be sent to your employer.
A score of 70% is required to pass the exam. There are 50 questions on the exam.
If you pass the exam, your
Certified Food Establishment Management Card
will be sent to your employer.

Name _____ Date _____

Please answer the following True or False. (One point each)

1. ___**T**___ The **Danger Zone** is the temperature range between 41°F and 140°F, which is the optimum temperature for bacteria to grow.
2. ___**T**___ PHF stands for Potentially Hazardous Food.
3. ___**F**___ Leftover PHF that have been cooked and then refrigerated shall be *rapidly reheated to 140°F or higher* throughout.
4. ___**F**___ It is okay to thaw Potentially Hazardous Foods at room temperature on the kitchen countertop.
5. ___**T**___ One of the approved chemical sanitizers for washing dishes is iodine.
6. ___**F**___ To test the amount of chemical sanitizer in a dish machine, a probe thermometer is utilized.
7. ___**F**___ It is okay to towel dry dishes after washing, rinsing and sanitizing.
8. ___**F**___ Hot water alone at 140°F will effectively sanitize dishes.
9. ___**F**___ Clean dishes and/or food may be stored on the floor if the floor is cleaned and sanitized.
10. ___**T**___ Hot and cold running water is required at all dish washing and hand-washing sinks.
11. ___**T**___ Vermin proofing means sealing all exterior openings of the building to prevent the entrance of rodents and insects.
12. ___**T**___ RTE stands for Ready To Eat Food.
13. ___**T**___ The reason DOH inspects food service establishments is to reduce the potential for the occurrence of a possible food-borne illness, to educate food facility managers and to ensure compliance with Florida statues and codes.

Please fill in the blank(s) to the following questions.

List 4 of the 7 acceptable methods to *rapidly chill* hot foods that are to be re-served. (4 points)

1. Placing the food in shallow pans
2. Separating the food into smaller or thinner portions
3. Using rapid cooling equipment
4. Stirring the food in a container placed in an ice water bath
5. Using containers that facilitate heat transfer
6. Adding ice as an ingredient
7. Other effective methods approved by the department

The single (#1) most important thing you can do to prevent the spread of disease is: (1 point)
Washing your hands frequently and correctly

List the 4 accepted methods of *thawing* frozen potentially hazardous foods. (4 points)

1. In refrigerated units at a temperature not to exceed 41°F
2. Under cold potable running water (70°F) with sufficient water velocity to agitate and float off loosened food particles into the overflow: a. For a period of time that does not allow thawed portions of RTE food to rise above 41°F; or b. For a period of time that does not allow thawed portions of a raw animal food requiring cooking to be above 41°F for more than 4 hours including the time the food is exposed to the running water and the time needed for preparation for cooking
3. As part of the cooking process
4. In a microwave oven

Chemicals, Toxic and poisonous materials must be stored _____ **below** _____ or away from food preparation areas. (2 points)

Name one way you can control the following hazard: Dinner just ended five minutes ago. Someone has just put hot leftover food in the refrigerator to cool it down. (2points)

Remove the food from the container it was cooked in. Place the food in a clean container without the lid. Place the container in an ice bath and stir the contents frequently so that the heat dissipates. Frequently stir the food to move the cold air throughout. Use a probe thermometer to measure the internal temperature of the food. Once the food has been cooled to 41°F, cover the food and place it in the refrigerator.

After cooking, potentially hazardous hot foods must be maintained (held or stored) at _____ **140** _____ °F or above. And cold food must be stored at **41**°F or below except during necessary periods of preparation and service and must not be in the danger zone for more than 4 hours. (2points)

Hot potentially hazardous foods requiring refrigeration after preparation must be rapidly chilled to an internal temperature of 41° F or below. The cooling period shall not exceed

_____ **4** _____ hours. (1 point)

Potentially hazardous ready-to-eat cold food must be prepared from

Pre-_____ **chilled** _____ products. (1 point)

Potentially hazardous foods that have been cooked and then refrigerated must be rapidly reheated to 165 °F throughout. (1 point)

Please provide an answer to the following questions:

Name two different scenarios where you must wash your hands before handling food.

After using the toilet, blowing nose, using telephone, using the computer, smoking, drinking, shaking someone's hand, touching a door handle, changing gloves, touching any body part (including hair); Before returning to the food preparation area, etc.

Define the term HACCP. (2 points)

Hazard Analysis of Critical Control Points. Hazard Analysis Critical Control Point. A food quality assurance system that identifies, evaluates and controls potentially hazardous foods and handling practices in the food industry. A HACCP plan is a written document based on HACCP principles to insure the safe delivery of food.

Define The Term Critical Control Point (CCP). (2 points)

A point or procedure in a specific food system where loss of control may result in an unacceptable health risk. A point where the hazard may be controlled.

In the following 9 scenarios chose the correct example of what action you can take to correct for the given hazard in the situation: (1 point each)

1. The temperature of the left over beef stew in the refrigerator measures 68° F during your routine daily check of food temps inside your refrigerator.
 - a) **You throw away the beef stew.**
 - b) You serve the beef stew immediately to the residents.
 - c) You call the police.

2. You notice a can of insect spray has been placed on a shelf with boxes of cereal.
 - a) You leave it there and continue your routine.
 - b) **You remove it and place it with the rest of your insecticides in the garage.**
 - c) You call the police.

3. Upon your usual inspection of the cleaned dishes as you remove them from your dish washing machine, you notice some dried food particles still on a dinner plate.
 - a) You simply put the dish away in the cupboard.
 - b) **You scrub off the dried food debris by hand and re-wash the plate in the dish washing machine and remind all food service employees to be sure to scrape the plates prior to placing in the dishwashing machine.**
 - c) You call the police.

4. You open the refrigerator door and notice that the thermometer inside reads 58°F.
 - a) **You use your calibrated probe thermometer and test the temperature of the milk or another item to check the accuracy of the refrigerator thermometer.**
 - b) You do nothing, 58°F is ok.
 - c) You remove the thermometer.

5. In the above (#4) scenario (situation) , you tested the temperature of the milk in the refrigerator and your calibrated probe thermometer reads 38°F. What does this tell you about the refrigerator thermometer that read 58°F?
- That the refrigerator thermometer is not accurate.
 - The refrigerator thermometer needs to be replaced.
 - Both a& b.**
6. You open the cabinet and see the shelf paper is peeling up at the edges.
- You schedule time to remove all of the peeling shelf paper and clean the shelf and replace the shelf paper or repaint the shelf so that it is smooth & cleanable.**
 - You push a cup over it to hide it.
 - You ignore it.
7. Your inspector just left you an inspection report directing you to store the forks to eliminate the potential for cross contamination. The picture below shows how you store your forks.



- Without touching the prongs of the fork, you remove the forks from the container and store them neatly in the same direction in a drawer.
 - Without touching the prongs of the fork, you turn all the utensils around so that all the handles are pointing up.
 - Either a or b above is a satisfactory solution.**
8. You notice that the paper towel roll over the hand washing sink is empty.
- You do nothing because nobody washes their hands during food preparation.
 - You immediately put a new roll in and also check to make sure there is enough hand soap as well.**
 - You call the police.
9. You use a 3-compartment sink set up to wash, rinse and sanitize your dishes. You are not sure if there is enough chlorine sanitizer in the sanitizing sink.
- You add one full cup of bleach to the water to be sure.
 - You add one half cup of bleach to the water to be sure.
 - You submerge a test strip in the water to test the concentration of the chlorine and if it reads less than 50 parts per million, you add a capful of bleach. You test it again with a test strip. If it is over 100 parts per million you add some water to adjust it to between 50 and 100 parts per million. You use a test strip to verify the concentration of the solution.**

What is wrong with what you see in these pictures and how should you control the hazard? (2 points each)



Raw chicken meat stored above ready to eat ice cream sandwiches. Move raw potentially hazardous food below Ready To Eat Food.



Dented cans. Throw away



Rusted cans. Throw away

EXTRA CREDIT:

**In this picture, name two things that are wrong hygienically with the cook and/or the kitchen.
(2 points)**



Smoking in food service area; soiled apron; wiping nose on arm; germs present; spillage on table tops; food not covered, etc.