Chapter 8 Note Guide The Safe Flow of Food

1.Cross Contamination happens when \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ spread from one \_\_\_\_\_\_\_\_\_\_

to \_\_\_\_\_\_\_\_\_\_\_\_.

1. You need to know how to \_\_\_\_\_\_\_\_\_\_\_\_\_.
2. Separate \_\_\_\_\_\_\_\_ food from \_\_\_\_\_\_\_-\_\_\_\_-\_\_\_\_\_\_ food.
3. \_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_
4. \_\_\_\_\_\_\_\_ food at different \_\_\_\_\_\_\_\_\_\_\_\_
5. Store \_\_\_\_\_\_\_\_\_\_ separately

2. Time-Temperature Abuse

1. \_\_\_\_\_\_\_\_ in temperature \_\_\_\_\_\_\_ zone too long.
2. \_\_\_\_\_\_\_\_\_ grow well between \_\_\_\_\_ to \_\_\_\_\_F or \_\_\_\_\_ to \_\_\_\_ centigrade.
3. Pathogens grow \_\_\_\_\_\_\_\_ between \_\_\_\_ to \_\_\_\_\_ F or \_\_\_\_\_ to \_\_\_\_\_ centigrade.
4. \_\_\_\_\_\_\_\_\_ than \_\_\_\_\_\_ hours throw \_\_\_\_\_ food
5. \_\_\_\_\_\_\_\_ time in \_\_\_\_\_\_\_\_\_\_\_ zone.
6. \_\_\_\_\_\_\_\_ to \_\_\_\_\_\_\_\_\_ temperature
7. \_\_\_\_\_\_\_ at \_\_\_\_\_\_\_\_\_\_ temperature
8. \_\_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_ improperly

4. Thermometers are used to \_\_\_\_\_\_\_\_\_\_\_ temperature.

1. A \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ stemmed thermometer is used for temperature between

\_\_\_\_\_\_ to \_\_\_\_\_\_\_ F or \_\_\_\_\_\_ to \_\_\_\_\_\_ centigrade for hot and \_\_\_\_\_\_ foods.

5. How to use a thermometer. Fill in blanks below.

1. Insert \_\_\_\_\_\_ to \_\_\_\_\_\_\_\_\_
2. Sensing area is \_\_\_\_\_\_ to \_\_\_\_\_\_\_\_\_
3. Used for \_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_ food
4. Insert in \_\_\_\_\_\_\_\_\_\_\_ part of food
5. Insert usually in \_\_\_\_\_\_\_ of food
6. Take \_\_\_\_\_\_ readings
7. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ may vary
8. Wait for \_\_\_\_\_\_\_\_\_\_\_ to \_\_\_\_\_\_\_\_\_\_
9. Allow \_\_\_\_\_ seconds
10. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ adjusted \_\_\_\_\_\_\_\_\_\_ for \_\_\_\_\_\_\_\_\_\_\_\_\_

6. Thermometers need to be calibrated. Fill in blanks.

1. Thermometers \_\_\_\_\_\_ accuracy from being \_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_.
2. Follow manufacturer’s \_\_\_\_\_\_\_\_\_\_\_\_\_\_
3. There are two ways to calibrate. Name 2 ways

A.\_\_\_\_\_-Point method water \_\_\_\_\_\_\_ B. \_\_\_\_\_\_\_\_\_\_-Point method water \_\_\_\_\_\_\_\_

7. Explain the Ice Point method of calibration.

1. Fill \_\_\_\_\_\_\_\_\_\_\_\_ with \_\_\_\_\_\_\_\_\_\_
2. Add tap \_\_\_\_\_\_\_\_\_\_ until \_\_\_\_\_\_\_\_\_
3. Stir \_\_\_\_\_\_\_\_\_\_ well
4. Put thermometer \_\_\_\_\_\_\_\_\_\_ in \_\_\_\_\_\_\_ water
5. \_\_\_\_\_\_\_\_\_\_\_ area \_\_\_\_\_\_\_\_\_\_\_\_
6. Wait \_\_\_\_\_\_ seconds
7. Don’t let \_\_\_\_\_\_\_\_ touch \_\_\_\_\_\_\_\_\_\_\_\_\_\_
8. Adjust thermometer to \_\_\_\_\_\_\_ F or \_\_\_\_\_\_\_ Centigrade
9. Use \_\_\_\_\_\_\_\_\_ or other tool
10. \_\_\_\_\_\_\_\_ nut until \_\_\_\_\_\_\_\_\_\_ F

8. When cleaning thermometers, \_\_\_\_\_\_\_\_\_\_\_ and keep storage cases \_\_\_\_\_\_\_\_\_\_.

9. When purchasing thermometers, use approved \_\_\_\_\_\_\_\_\_\_\_\_ suppliers.

10. Train staff to do 3 things, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_,\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_.

1. \_\_\_\_\_\_\_\_\_\_\_\_ carefully and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. \_\_\_\_\_\_\_ away quickly.
3. \_\_\_\_\_\_\_\_\_\_\_ in \_\_\_\_\_\_\_\_\_\_\_\_\_ order
4. \_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_ guidelines

11. To take a temperature you \_\_\_\_\_\_\_ the thermometer in the \_\_\_\_\_\_\_\_\_\_\_ part.

1. Insert thermometer between\_\_\_\_\_\_\_ packages.
2. \_\_\_\_\_\_\_\_\_\_\_ around thermometer
3. Do not \_\_\_\_\_\_\_\_\_\_\_\_\_ package.
4. Open the \_\_\_\_\_\_\_\_\_\_\_ and insert \_\_\_\_\_\_\_\_\_\_\_ into the food.
5. Sensing area \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
6. Do not \_\_\_\_\_\_\_ package with the \_\_\_\_\_\_\_\_\_\_\_.

12. The receiving temperatures

1. Cold TCS Food \_\_\_\_\_ F or \_\_\_\_\_ C or lower
2. Hot TCS Food \_\_\_\_\_\_ F or \_\_\_\_\_\_C or higher
3. Frozen \_\_\_\_\_\_ is frozen \_\_\_\_\_\_\_\_\_\_\_\_
4. Reject food with \_\_\_\_\_\_\_ crystals on the \_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_
5. Reject \_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_
6. Reject food with \_\_\_\_\_\_\_\_\_\_\_\_\_\_ or frozen \_\_\_\_\_\_\_\_\_\_\_ on \_\_\_\_\_\_\_\_ of case.

13. Packaging should be \_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_

14. Reject products that are the following:

1. \_\_\_\_\_\_\_\_\_\_\_\_,\_\_\_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ cans
2. Packaging with \_\_\_\_\_\_\_\_\_, holes,\_\_\_\_\_\_\_\_\_\_,leaks,\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_,water

\_\_\_\_\_\_\_\_\_\_\_\_\_\_

c. \_\_\_\_\_\_\_\_\_\_\_\_\_ damage

d. \_\_\_\_\_\_\_\_\_\_\_\_ use-by \_\_\_\_\_\_\_\_\_\_\_

15. Packaging must contain the following:

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ stamp
2. Meat, \_\_\_\_\_\_\_\_\_\_\_\_ ,\_\_\_\_\_\_
3. Meet \_\_\_\_\_\_\_\_\_\_\_ standards
4. State department of \_\_\_\_\_\_\_\_\_\_\_\_\_
5. USDA stands for \_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_ of \_\_\_\_\_\_\_\_\_\_\_\_\_

16. You should always reject food if the following are present:

1. \_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_ color
2. \_\_\_\_\_\_\_\_\_\_, sticky or \_\_\_\_\_\_\_\_\_\_ texture
3. Soft \_\_\_\_\_\_\_\_\_\_\_
4. \_\_\_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ odor

17. There are specific receiving guidelines for each food. Fill in blanks.

A Shellfish which includes \_\_\_\_\_\_\_\_\_\_\_\_\_,\_\_\_\_\_\_\_\_\_\_\_\_\_\_,clams and \_\_\_\_\_\_\_\_\_\_\_\_

1. Air temperature of \_\_\_\_\_\_\_ F or \_\_\_\_\_\_\_\_\_ centigrade
2. Internal temperature less than \_\_\_\_\_\_ F or \_\_\_\_\_\_ centigrade
3. Cool to \_\_\_\_\_\_\_\_\_F or \_\_\_\_\_\_\_\_\_ centigrade or lower in \_\_\_\_\_\_\_\_\_ hours

B. Shucked shellfish include \_\_\_\_\_\_\_\_\_\_\_\_,\_\_\_\_\_\_\_\_\_\_\_, clams and \_\_\_\_\_\_\_\_\_\_

1. Removed from \_\_\_\_\_\_\_
2. \_\_\_\_\_\_\_\_\_ F or \_\_\_\_\_\_\_\_\_\_ C or lower
3. Cool to \_\_\_\_\_\_\_\_ F or \_\_\_\_\_\_ C or lower in \_\_\_\_\_\_\_ hours

18. Shellfish have identification cards. Fill in blank.

1. Live \_\_\_\_\_\_\_\_\_\_\_
2. \_\_\_\_\_\_\_\_\_\_\_\_ to delivery \_\_\_\_\_\_\_\_\_\_\_\_\_\_
3. Write \_\_\_\_\_\_\_\_\_last \_\_\_\_\_\_\_\_\_\_\_\_\_ sold or \_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. Keep tags for \_\_\_\_\_\_\_\_\_\_ days

19. Reject shellfish if:

1. Very \_\_\_\_\_\_\_\_\_\_ b. Broken \_\_\_\_\_\_\_\_\_ c. \_\_\_\_\_\_\_\_\_\_\_

20. Eggs should be :

1. Clean and \_\_\_\_\_\_\_\_\_\_\_\_\_\_ b.\_\_\_\_\_\_ F or \_\_\_\_\_\_\_ C or lower

c. \_\_\_\_\_\_\_\_\_\_ grade standard

21. Liquid, frozen and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ eggs should be \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ with

An \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ inspection \_\_\_\_\_\_\_\_\_\_\_

22. Milk and dairy products

1. Should be kept at \_\_\_\_\_\_\_\_\_ F or \_\_\_\_\_\_\_\_ C or lower
2. Should be kept at \_\_\_\_\_\_\_\_\_ F or \_\_\_\_\_\_\_\_\_ C or lower in \_\_\_\_\_\_\_\_ hours
3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. FDA Grade \_\_\_\_\_\_ Standards

23. TCS Food

1. \_\_\_\_\_\_ F or \_\_\_\_\_ C or lower
2. \_\_\_\_\_\_ F or \_\_\_\_\_\_ C or higher
3. \_\_\_\_\_\_\_\_\_\_ temperatures

24. Storage of TCS foods should be labeled when \_\_\_\_\_\_\_\_\_\_\_ in house and held over \_\_\_\_\_\_\_ hours. The label should include name of \_\_\_\_\_\_\_ and date to be \_\_\_\_\_\_\_, eaten

or \_\_\_\_\_\_\_\_\_\_ out. After \_\_\_\_\_\_\_ days food should be thrown \_\_\_\_\_\_\_, Store for

\_\_\_\_\_\_\_ days or less at \_\_\_\_\_\_ F or \_\_\_\_\_\_\_ C or lower.

25. Storage you need to \_\_\_\_\_\_\_\_\_\_ inventory using \_\_\_\_\_\_\_\_\_\_\_ first.

Use the FIFO method or \_\_\_\_\_\_\_\_ in and \_\_\_\_\_\_\_\_ out.

1. Identify \_\_\_\_\_-by or \_\_\_\_\_\_\_\_\_\_\_ date.
2. \_\_\_\_\_\_\_\_\_\_\_ earlier items \_\_\_\_\_\_\_\_\_
3. Use items \_\_\_\_\_\_\_\_\_ in \_\_\_\_\_\_\_\_\_\_\_\_ first.

26. Preventing cross contamination during storage is important. Fill in blanks.

1. \_\_\_\_\_\_\_\_\_ or cover \_\_\_\_\_\_\_\_\_\_\_
2. Separate \_\_\_\_\_\_\_\_ from \_\_\_\_\_\_-to\_\_\_\_\_ food
3. Prevent \_\_\_\_\_\_\_\_ dripping onto \_\_\_\_\_\_\_-to\_\_\_\_\_ food.

27. Top-to-bottom order in storage is as follows:

1. \_\_\_\_\_\_\_\_\_\_\_\_-to\_\_\_\_\_ food
2. \_\_\_\_\_\_\_\_\_\_\_\_
3. Whole \_\_\_\_\_\_\_ of \_\_\_\_\_\_\_\_ and \_\_\_\_\_\_
4. Ground \_\_\_\_\_\_ and ground \_\_\_\_\_\_\_\_\_\_
5. Whole and \_\_\_\_\_\_\_\_\_ poultry

28. Do not overload \_\_\_\_\_\_\_\_\_\_\_ or freezers since it \_\_\_\_\_\_\_\_\_ good \_\_\_\_\_\_\_\_\_\_\_ and

harder to stay \_\_\_\_\_\_\_\_\_.

29. Do not \_\_\_\_\_\_\_\_\_\_\_ cooler or freezer \_\_\_\_\_\_\_\_\_\_\_ since it blocks \_\_\_\_\_\_\_\_\_\_\_\_\_\_.

30. Preparation should be aware of following. Fill in blanks.

1. \_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ abuse
2. \_\_\_\_\_\_\_\_\_ only as much as \_\_\_\_\_\_\_\_\_\_
3. \_\_\_\_\_\_\_\_\_\_\_\_ in small \_\_\_\_\_\_\_\_\_\_\_\_
4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ not in temperature \_\_\_\_\_\_\_\_\_\_\_ zone.

31. When thawing, \_\_\_\_\_\_\_\_\_\_\_ does not kill \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. Never \_\_\_\_\_\_\_\_\_\_ at

room \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

32. Thaw TCS food in a \_\_\_\_\_\_\_\_\_\_\_\_\_ at \_\_\_\_\_ F or \_\_\_\_\_ C or lower

1. Thaw food \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ under \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ water or \_\_\_\_\_ F or \_\_\_\_\_ C
2. \_\_\_\_\_\_\_\_\_\_\_\_ water
3. Never leave food above \_\_\_\_\_\_\_ F or \_\_\_\_\_ C for over \_\_\_\_\_\_\_ hours.
4. Can thaw food in the \_\_\_\_\_\_\_\_\_\_\_\_
5. Can thaw as part of the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ process

33. Cooking is \_\_\_\_\_\_\_\_\_\_\_\_\_\_ for safe food.

1. \_\_\_\_\_\_\_\_\_\_\_\_ temperatures
2. \_\_\_\_\_\_\_\_\_\_\_ amount of \_\_\_\_\_\_\_\_\_\_
3. \_\_\_\_\_\_-risk \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. No \_\_\_\_\_\_\_ seed \_\_\_\_\_\_\_, raw or \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ eggs, \_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_

34. Cooking requirements for Poultry. Fill in the blanks.

1. \_\_\_\_\_\_\_ F or \_\_\_\_\_\_\_\_ C for \_\_\_\_\_\_ seconds for poultry, including \_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_ or duck
2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_ made with TCS ingredients
3. \_\_\_\_\_\_\_\_\_\_\_ meat,\_\_\_\_\_\_\_\_\_\_\_\_, poultry or \_\_\_\_\_\_\_\_\_\_\_
4. \_\_\_\_\_\_\_\_\_\_\_\_ that include \_\_\_\_\_\_\_\_\_\_\_\_\_\_ cooked TCS ingredients

35. Cooking requirements for Beef. Fill in the blanks.

1. \_\_\_\_\_\_\_ F or \_\_\_\_\_\_ C for \_\_\_\_\_\_ seconds
2. Ground \_\_\_\_\_\_\_ including \_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_ or other meat
3. \_\_\_\_\_\_\_\_\_\_\_\_ meat including brined \_\_\_\_\_\_\_\_ and flavor \_\_\_\_\_\_\_\_\_\_ roasts
4. \_\_\_\_\_\_\_\_\_\_\_\_ tenderized \_\_\_\_\_\_\_\_\_
5. Ground \_\_\_\_\_\_\_\_\_\_\_ including \_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_\_\_ seafood
6. \_\_\_\_\_\_\_\_ eggs that will be \_\_\_\_\_\_\_ held for \_\_\_\_\_\_\_\_\_\_\_

36. Cooking requirements for Seafood and meat. Fill in the blanks.

1. Seafood including \_\_\_\_\_\_\_\_\_\_,\_\_\_\_\_\_\_\_\_\_\_\_, and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. Steaks/\_\_\_\_\_\_\_\_\_ of \_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_,\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_
3. Shell \_\_\_\_\_\_\_\_ that will be served \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. \_\_\_\_\_\_\_\_\_\_\_ F or \_\_\_\_\_\_\_\_\_\_\_ C for \_\_\_\_\_\_\_\_\_\_\_\_ minutes for roasts of

\_\_\_\_\_\_\_\_\_\_\_\_\_,\_\_\_\_\_\_\_\_\_\_\_\_\_\_,\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_

37. Cooking requirement for commercially processed ready-to-eat food that will be held for

service should be \_\_\_\_\_\_\_ F or \_\_\_\_\_\_\_\_\_\_\_ C

38. Fruit,\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_,and \_\_\_\_\_\_\_\_\_\_\_\_ that will be \_\_\_\_\_\_\_

held for service should be at \_\_\_\_\_\_\_ F or \_\_\_\_\_\_ C

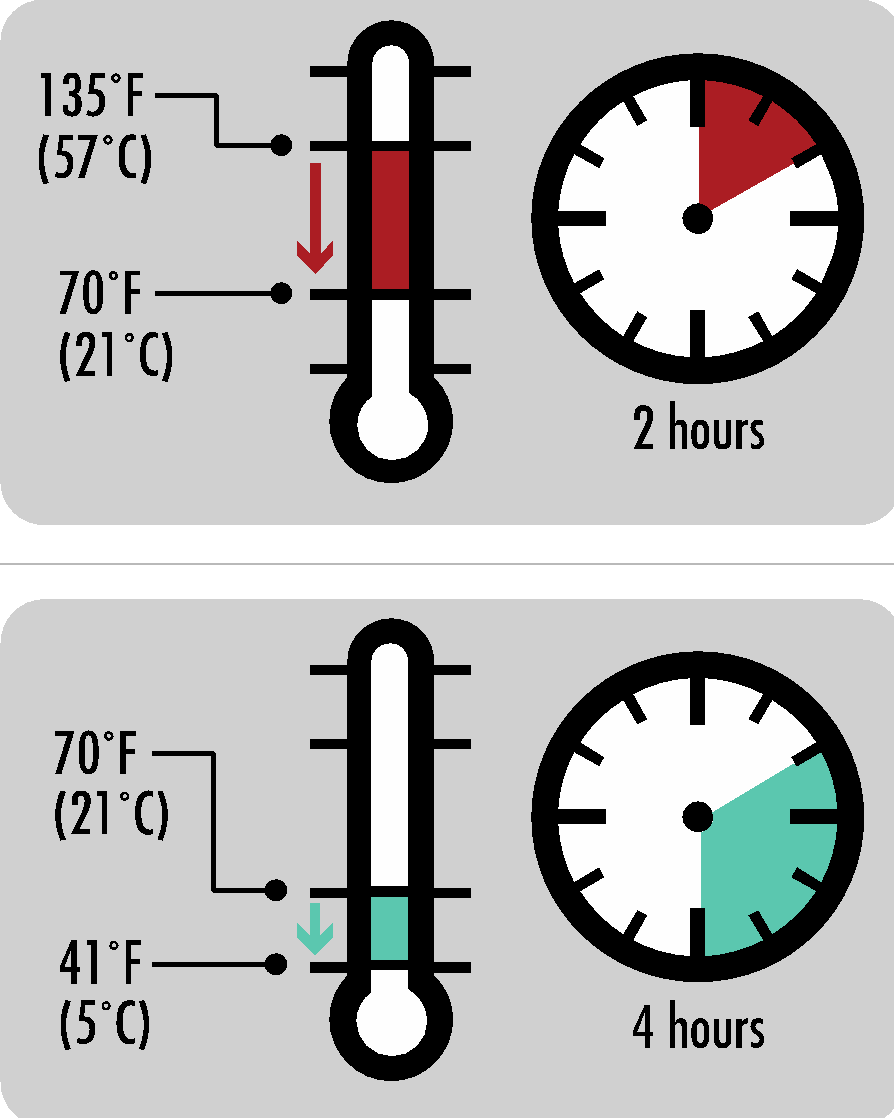
39. When holding food should be kept at following temperatures:

1. Hot food at \_\_\_\_\_\_\_ F or \_\_\_\_\_\_\_\_ C or higher
2. Cold food at \_\_\_\_\_\_\_ F or \_\_\_\_\_\_\_\_ C or lower
3. Check \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ every \_\_\_\_\_\_\_ hours
4. Do not \_\_\_\_\_\_\_\_\_\_ in \_\_\_\_\_-holding \_\_\_\_\_\_\_\_\_\_\_\_\_\_

40. Cooling should be in following ranges:

1. \_\_\_\_\_ F or\_\_\_\_\_\_ C to \_\_\_\_\_\_ F or \_\_\_\_\_\_\_ C within 2 hours
2. \_\_\_\_\_ F or \_\_\_\_\_\_ C to \_\_\_\_\_\_ F or \_\_\_\_\_\_ C in the next \_\_\_\_\_\_ hours
3. \_\_\_\_\_ F or \_\_\_\_\_\_\_ C within \_\_\_\_\_ hours or \_\_\_\_\_\_\_\_ out or \_\_\_\_\_\_\_\_\_\_\_

and \_\_\_\_\_\_\_\_\_ again



41. To help cooling you can also do the following:

1. Reduce \_\_\_\_\_\_\_\_
2. Cut \_\_\_\_\_\_\_\_\_\_ items into \_\_\_\_\_\_\_\_\_\_ pieces
3. Use \_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_ containers
4. \_\_\_\_\_\_\_\_- water bath
5. Ice \_\_\_\_\_\_\_\_\_\_\_
6. Add \_\_\_\_\_\_\_ as \_\_\_\_\_\_\_\_\_\_\_\_
7. Blast \_\_\_\_\_\_\_\_\_\_\_\_\_

42. Reheating foods you should do the following.

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ service you should \_\_\_\_\_\_\_\_\_\_\_ to any \_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. \_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_ correctly
3. Hot-Holding you should \_\_\_\_\_\_\_\_\_\_ TCS food to \_\_\_\_\_\_\_ F or \_\_\_\_\_\_ C for

\_\_\_\_\_\_\_ seconds within \_\_\_\_\_\_ hours

43. When serving ready-to-eat foods you should do the following:

1. Use \_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_ sheets or \_\_\_\_\_\_\_\_\_\_
2. Separate \_\_\_\_\_\_\_\_\_\_ for each \_\_\_\_\_\_\_\_\_\_
3. \_\_\_\_\_\_\_\_\_\_\_ and sanitize
4. Extend \_\_\_\_\_\_\_\_\_\_ above the \_\_\_\_\_\_\_\_\_\_
5. Place on \_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ surface

44. Guidelines for service staff include:

1. Do not \_\_\_\_\_\_\_\_\_ food-\_\_\_\_\_\_\_\_\_\_ areas of \_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_.
2. Hold dishes by \_\_\_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_.
3. Do not \_\_\_\_\_\_\_\_\_\_\_ glasses when \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ them
4. Carry \_\_\_\_\_\_\_\_\_\_\_\_ in a \_\_\_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_
5. Do not hold \_\_\_\_\_\_\_\_\_\_\_\_ by \_\_\_\_\_\_\_- contact surfaces.
6. Hold \_\_\_\_\_\_\_\_\_\_\_\_ by the \_\_\_\_\_\_\_\_\_\_\_\_
7. Store so \_\_\_\_\_\_\_\_\_\_\_ grab by the \_\_\_\_\_\_\_\_\_\_\_\_\_\_.
8. Avoid \_\_\_\_\_\_\_\_\_\_\_-hand \_\_\_\_\_\_\_\_\_\_\_\_ with \_\_\_\_\_\_\_\_\_\_-to\_\_\_\_\_\_ food
9. Handle ready-to-\_\_\_\_\_\_\_ food with \_\_\_\_\_\_\_\_, deli \_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_
10. Never \_\_\_\_\_\_\_\_\_\_ ice with \_\_\_\_\_\_\_\_\_\_ hands or \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
11. Use \_\_\_\_\_\_\_ scoops or \_\_\_\_\_\_\_\_\_\_\_\_\_

45. Off -site food delivery includes:

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. Mobile/ \_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_
3. \_\_\_\_\_\_\_\_ machines
4. Use \_\_\_\_\_\_\_\_\_\_\_ containers
5. Check \_\_\_\_\_\_\_\_\_ temperatures
6. Clean \_\_\_\_\_\_\_\_\_\_\_\_\_ vehicles
7. Label food by \_\_\_\_\_-by-date and \_\_\_\_\_\_\_\_\_
8. Correct \_\_\_\_\_\_\_\_\_\_\_\_\_
9. Store \_\_\_\_\_\_\_\_\_\_\_\_ correctly

46. Food Safety Management System is a \_\_\_\_\_\_\_\_\_\_\_ of \_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_.

1. \_\_\_\_\_\_\_\_\_\_ together to \_\_\_\_\_\_\_\_\_\_ foodborne \_\_\_\_\_\_\_\_\_\_\_\_
2. Controls \_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_

47. Active managerial control includes following:

1. Control \_\_\_\_\_\_\_\_\_\_
2. \_\_\_\_\_\_\_\_\_\_\_\_\_
3. \_\_\_\_\_\_\_\_\_\_\_ risks

48. You achieve active managerial control through the following:

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_ programs
2. Manager \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
3. SOP or \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. \_\_\_\_\_\_\_\_\_\_\_\_\_

49. HACCP stands for \_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_

1. The HACCP \_\_\_\_\_\_\_\_\_\_\_\_\_ major \_\_\_\_\_\_\_\_\_\_\_\_
2. \_\_\_\_\_\_\_\_\_\_\_\_, eliminate or \_\_\_\_\_\_\_\_\_\_\_\_

50. HACCP has a written plan on operations for the following:

1. \_\_\_\_\_\_\_\_\_\_
2. \_\_\_\_\_\_\_\_\_\_\_\_\_
3. \_\_\_\_\_\_\_\_\_\_\_\_\_
4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_
5. \_\_\_\_\_\_\_\_\_\_\_\_\_
6. Each \_\_\_\_\_\_\_\_\_\_\_\_\_ is \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
7. \_\_\_\_\_\_\_\_\_\_\_\_\_
8. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ action
9. \_\_\_\_\_\_\_\_\_\_\_\_