1. Three components of active managerial control include identifying risks, training, and
2. creating specifications.
3. corrective action.
4. creating purchase orders.
5. recordkeeping.
6. A manager’s responsibility to actively control risk factors for foodborne illnesses is called
7. hazard analysis critical control point (HACCP).
8. quality control and assurance.
9. food safety management.
10. active managerial control.
11. A manager asks a chef to continue cooking chicken breasts after seeing them cooked to an incorrect temperature. This is an example of which step in active managerial control?
12. Identifying risks
13. Monitoring
14. Corrective action
15. Re-evaluation
16. A manager walks around the kitchen every hour to answer questions and to see if staff members are following procedures. This is an example of which step in active managerial control?
17. Management oversight
18. Corrective action
19. Re-evaluation
20. Identify risks
21. What is one way that managers can show they know how to keep food safe?
22. Become certified in food safety.
23. Check cooking temperatures.
24. Monitor employee behaviors.
25. Conduct self-inspections.
26. Which is an FDA public health intervention for controlling the risk factors for foodborne illness?
27. Noting allergens on menus
28. Reviewing of construction plans
29. Implementing consumer advisories
30. Providing variances for special processes
31. A pest-control program is an example of a(n)
32. HACCP program.
33. food safety program.
34. workplace safety program.
35. active managerial control program.
36. What is the purpose of a HACCP program?
37. Preventing, eliminating, or reducing hazards to food
38. Preventing any hazards to food from occurring
39. Eliminating all hazards in food
40. Ensuring that all hazards never occur in food
41. What is a critical control point (CCP)?
42. A step that must be taken when a critical limit has not been met
43. An evaluation that determines whether the HACCP plan is working as intended
44. A minimum or maximum limit which must be met to prevent or eliminate a hazard
45. A point in the process where a hazard can be prevented, eliminated, or reduced to safe levels
46. Which is an example of a critical control point (CCP)?
47. Required minimum internal cooking temperatures
48. Washing hands before preparing food
49. Using color-coded cutting boards
50. Cleaning and sanitizing surfaces correctly
51. The temperature of a beef roast is periodically checked to see if it has finished cooking. Each time it is determined that the roast has not reached 145°F (63°C), so it is placed back in the oven to continue cooking. Which of these actions is the corrective action?
52. Physically checking the temperature of the roast
53. Having a target temperature of 145°F (63°C)
54. Placing the roast back into the oven
55. Periodically monitoring the temperature of the roast
56. How can a manager determine if a HACCP plan is working?
57. Higher guest check averages
58. Fewer products rejected during receiving
59. Improvement in health inspection scores
60. Monitoring charts indicate hazards are being prevented
61. Which is an FDA public health intervention for controlling the risk factors for foodborne illness?
62. Keeping detailed supplier records
63. Developing standard operating procedures
64. Conducting annual equipment checks
65. Controlling hands as a vehicle of contamination
66. What is the purpose of a food safety management system?
67. To prevent foodborne illness by controlling the hazards throughout the flow of food
68. To teach employees to recognize the signs of foodborne illness
69. To identify and address critical control points (CCPs) in the operation
70. To prepare for an imminent health hazard
71. What does a crisis management program need to be successful?
72. A written plan
73. Corrective actions
74. Hired consultants
75. Extensive food safety knowledge
76. What three phases must a crisis management program focus on?
77. Monitoring, Response, Prevention
78. Preparation, Response, Recovery
79. Prevention, Response, Corrective Action
80. Hazard Analysis, Corrective Action, Monitoring
81. What should be done when responding to a crisis?
82. Work with the media.
83. Deny any accountability.
84. Rely on the media to relay facts.
85. Respond to media questions rather than take control.
86. A guest calls a restaurant and reports a foodborne illness that they believe came from eating at the establishment. What should the manager do next?
87. Avoid expressing concern.
88. Complete a foodborne illness incident report.
89. Admit responsibility if they think they customer is correct.
90. Disregard the complaint until there are more facts.
91. What should a manager do after receiving multiple complaints of foodborne illness?
92. Contact the regulatory authority to assist.
93. Speak with their lawyer or legal team immediately.
94. Admit responsibility to all guests who call to report.
95. Throw out all product suspected in the incident.
96. What should a manager do if the regulatory authority confirms their operation is the source of a foodborne illness outbreak?
97. Deny accountability and seek legal counsel.
98. Throw out all product suspected in the incident.
99. Hire a third-party laboratory to conduct a private investigation.
100. Provide the regulatory authority with all appropriate documentation.
101. A broken water main has caused the water in an operation to appear brown. What should the manager do?
102. Contact the local regulatory authority before use.
103. Use the water for everything except dishwashing.
104. Boil the water for one minute before use.
105. Use the water for everything except handwashing.
106. In the event of an imminent health hazard, such as a water supply interruption, the operation must
107. execute a HACCP plan.
108. reduce the hours of operation.
109. notify the regulatory authority.
110. maintain normal operating procedures.
111. An imminent health hazard, such as a water supply interruption, requires immediate correction or
112. a HACCP plan.
113. closure of the operation.
114. evaluation of the situation.
115. normal operating procedures.
116. When should an imminent health hazard be corrected?
117. Immediately
118. Within 24 hours
119. Within 48 hours
120. Within 30 days
121. If an imminent health hazard has occurred and there is a significant risk to food safety, service must be stopped and
122. the regulatory authority must be notified.
123. the public must be notified.
124. contaminated food must be cooked quickly.
125. food in packaging that is not intact must be used immediately.
126. A group of practices and procedures intended to prevent foodborne illness is called
127. a HACCP plan.
128. a food safety management system.
129. active managerial control.
130. corrective action.
131. What information would be relevant to include in a foodborne illness incident report?
132. Whether the guest has any food intolerances
133. Whether the guest consumed any alcohol
134. When and where the customer sought medical attention
135. Contact information of the other guests in the party
136. Which HACCP principle is intended to help an operation maintain a HACCP plan and verify its effectiveness?
137. Conduct a hazard analysis.
138. Determine critical control points.
139. Identify corrective actions.
140. Establish procedures for record keeping and documentation.
141. A personal hygiene program, food safety training, and standard operating procedures are components of a
142. HACCP plan.
143. food safety management system.
144. workplace security program.
145. public health intervention.
146. While creating a HACCP plan, an operation determines that porkchops should be cooked for 17 minutes on the grill to reach a minimum internal temperature of 145°F (63°C). What should be established as a monitoring procedure?
147. Record the temperature of each porkchop and review logs daily.
148. Clean and inspect the grill at regular intervals.
149. Check the temperature of each pork chop with a thermocouple thermometer.
150. Stop cooking a porkchop if it doesn’t reach 145°F (63°C) after 18 minutes.