

Chapter 10: Food Safety Management Systems

Test Bank

1. Three components of active managerial control include identifying risks, training, and
2. creating specifications.
3. corrective action.
4. creating purchase orders.
5. recordkeeping.

Answer: b

Section: 10.2

Learning Objective: 10-2 Define active managerial control, identify how it can be achieved, and list the steps for implementing it.

1. A manager’s responsibility to actively control risk factors for foodborne illnesses is called
2. hazard analysis critical control point (HACCP).
3. quality control and assurance.
4. food safety management.
5. active managerial control.

Answer: d

Section: 10.2

Learning Objective: 10-2 Define active managerial control, identify how it can be achieved, and list the steps for implementing it.

1. 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?
2. Identifying risks
3. Monitoring
4. Corrective action
5. Re-evaluation

Answer: c

Section: 10.2

Learning Objective: 10-2 Define active managerial control, identify how it can be achieved, and list the steps for implementing it.

1. 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?
2. Management oversight
3. Corrective action
4. Re-evaluation
5. Identify risks

Answer: a

Section: 10.2

Learning Objective: 10-2 Define active managerial control, identify how it can be achieved, and list the steps for implementing it.

1. What is one way that managers can show they know how to keep food safe?
2. Become certified in food safety.
3. Check cooking temperatures.
4. Monitor employee behaviors.
5. Conduct self-inspections.

Answer: a

Section: 10.2

Learning Objective: 10-3 Summarize the FDA’s public health interventions for controlling the common risk factors for foodborne illness.

1. Which is an FDA public health intervention for controlling the risk factors for foodborne illness?
2. Noting allergens on menus
3. Reviewing of construction plans
4. Implementing consumer advisories
5. Providing variances for special processes

Answer: c

Section: 10.2

Learning Objective: 10-3 Summarize the FDA’s public health interventions for controlling the common risk factors for foodborne illness.

1. A pest-control program is an example of a(n)
2. HACCP program.
3. food safety program.
4. workplace safety program.
5. active managerial control program.

Answer: b

Section: 10.1

Learning Objective: 10-1 Explain what a food safety management system is and list the food safety programs that must be in place for it to be effective.

1. What is the purpose of a HACCP program?
2. Preventing, eliminating, or reducing hazards to food
3. Preventing any hazards to food from occurring
4. Eliminating all hazards in food
5. Ensuring that all hazards never occur in food

Answer: a

Section: 10.2

Learning Objective: 10-4 Identify the basis for an effective HACCP system and summarize the seven HACCP principles.

1. What is a critical control point (CCP)?
2. A step that must be taken when a critical limit has not been met
3. An evaluation that determines whether the HACCP plan is working as intended
4. A minimum or maximum limit which must be met to prevent or eliminate a hazard
5. A point in the process where a hazard can be prevented, eliminated, or reduced to safe levels

Answer: d

Section: 10.2

Learning Objective: 10-4 Identify the basis for an effective HACCP system and summarize the seven HACCP principles.

1. Which is an example of a critical control point (CCP)?
2. Required minimum internal cooking temperatures
3. Washing hands before preparing food
4. Using color-coded cutting boards
5. Cleaning and sanitizing surfaces correctly

Answer: a

Section: 10.2

Learning Objective: 10-4 Identify the basis for an effective HACCP system and summarize the seven HACCP principles.

1. 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?
2. Physically checking the temperature of the roast
3. Having a target temperature of 145°F (63°C)
4. Placing the roast back into the oven
5. Periodically monitoring the temperature of the roast

Answer: c

Section: 10.2

Learning Objective: 10-2 Define active managerial control, identify how it can be achieved, and list the steps for implementing it.

1. How can a manager determine if a HACCP plan is working?
2. Higher guest check averages
3. Fewer products rejected during receiving
4. Improvement in health inspection scores
5. Monitoring charts indicate hazards are being prevented

Answer: d

Section: 10.2

Learning Objective: 10-4 Identify the basis for an effective HACCP system and summarize the seven HACCP principles.

1. Which is an FDA public health intervention for controlling the risk factors for foodborne illness?
2. Keeping detailed supplier records
3. Developing standard operating procedures
4. Conducting annual equipment checks
5. Controlling hands as a vehicle of contamination

Answer: d

Section: 10.2

Learning Objective: 10-3 Summarize the FDA’s public health interventions for controlling the common risk factors for foodborne illness.

1. What is the purpose of a food safety management system?
2. To prevent foodborne illness by controlling the hazards throughout the flow of food
3. To teach employees to recognize the signs of foodborne illness
4. To identify and address critical control points (CCPs) in the operation
5. To prepare for an imminent health hazard

Answer: a

Section: 10.1

Learning Objective: 10-1 Explain what a food safety management system is and list the food safety programs that must be in place for it to be effective.

1. What does a crisis management program need to be successful?
2. A written plan
3. Corrective actions
4. Hired consultants
5. Extensive food safety knowledge

Answer: a

Section: 10.3

Learning Objective: 10-5 Describe how to prepare for, respond to, and recover from a crisis.

1. What three phases must a crisis management program focus on?
2. Monitoring, Response, Prevention
3. Preparation, Response, Recovery
4. Prevention, Response, Corrective Action
5. Hazard Analysis, Corrective Action, Monitoring

Answer: b

Section: 10.3

Learning Objective: 10-5 Describe how to prepare for, respond to, and recover from a crisis.

1. What should be done when responding to a crisis?
2. Work with the media.
3. Deny any accountability.
4. Rely on the media to relay facts.
5. Respond to media questions rather than take control.

Answer: a

Section: 10.3

Learning Objective: 10-5 Describe how to prepare for, respond to, and recover from a crisis.

1. 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?
2. Avoid expressing concern.
3. Complete a foodborne illness incident report.
4. Admit responsibility if they think the customer is correct.
5. Disregard the complaint until there are more facts.

Answer: b

Section: 10.3

Learning Objective: 10-6 Summarize the process for responding to a foodborne-illness outbreak.

1. What should a manager do after receiving multiple complaints of foodborne illness?
2. Contact the regulatory authority to assist.
3. Speak with their lawyer or legal team immediately.
4. Admit responsibility to all guests who call to report.
5. Throw out all product suspected in the incident.

Answer: a

Section: 10.3

Learning Objective: 10-6 Summarize the process for responding to a foodborne-illness outbreak.

1. What should a manager do if the regulatory authority confirms their operation is the source of a foodborne illness outbreak?
2. Deny accountability and seek legal counsel.
3. Throw out all product suspected in the incident.
4. Hire a third-party laboratory to conduct a private investigation.
5. Provide the regulatory authority with all appropriate documentation.

Answer: d

Section: 10.3

Learning Objective: 10-6 Summarize the process for responding to a foodborne-illness outbreak.

1. A broken water main has caused the water in an operation to appear brown. What should the manager do?
2. Contact the local regulatory authority before use.
3. Use the water for everything except dishwashing.
4. Boil the water for one minute before use.
5. Use the water for everything except handwashing.

Answer: a

Section: 10.3

Learning Objective: 10-7 Define imminent health hazards, list examples, and describe the proper response to them.

1. In the event of an imminent health hazard, such as a water supply interruption, the operation must
2. execute a HACCP plan.
3. reduce the hours of operation.
4. notify the regulatory authority.
5. maintain normal operating procedures.

Answer: c

Section: 10.3

Learning Objective: 10-7 Define imminent health hazards, list examples, and describe the proper response to them.

1. An imminent health hazard, such as a water supply interruption, requires immediate correction or
2. a HACCP plan.
3. closure of the operation.
4. evaluation of the situation.
5. normal operating procedures.

Answer: b

Section: 10.3

Learning Objective: 10-7 Define imminent health hazards, list examples, and describe the proper response to them.

1. When should an imminent health hazard be corrected?
2. Immediately
3. Within 24 hours
4. Within 48 hours
5. Within 30 days

Answer: a

Section: 10.3

Learning Objective: 10-7 Define imminent health hazards, list examples, and describe the proper response to them.

1. If an imminent health hazard has occurred and there is a significant risk to food safety, service must be stopped and
2. the regulatory authority must be notified.
3. the public must be notified.
4. contaminated food must be cooked quickly.
5. food in packaging that is not intact must be used immediately.

Answer: a

Section: 10.3

Learning Objective: 10-7 Define imminent health hazards, list examples, and describe the proper response to them.

1. A group of practices and procedures intended to prevent foodborne illness is called
2. a HACCP plan.
3. a food safety management system.
4. active managerial control.
5. corrective action.

Answer: b

Section: 10.1

Learning Objective: 10-1 Explain what a food safety management system is and list the food safety programs that must be in place for it to be effective.

1. What information would be relevant to include in a foodborne illness incident report?
2. Whether the guest has any food intolerances
3. Whether the guest consumed any alcohol
4. When and where the customer sought medical attention
5. Contact information of the other guests in the party

Answer: c

Section: 10.3

Learning Objective: 10-6 Summarize the process for responding to a foodborne-illness outbreak.

1. Which HACCP principle is intended to help an operation maintain a HACCP plan and verify its effectiveness?
2. Conduct a hazard analysis.
3. Determine critical control points.
4. Identify corrective actions.
5. Establish procedures for record keeping and documentation.

Answer: d

Section: 10.2

Learning Objective: 10-4 Identify the basis for an effective HACCP system and summarize the seven HACCP principles.

1. A personal hygiene program, food safety training, and standard operating procedures are components of
2. a HACCP plan.
3. a food safety management system.
4. a workplace security program.
5. a public health intervention.

Answer: b

Section: 10.1

Learning Objective: 10-1 Explain what a food safety management system is and list the food safety programs that must be in place for it to be effective.

1. 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?
2. Record the temperature of each porkchop and review logs daily.
3. Clean and inspect the grill at regular intervals.
4. Check the temperature of each pork chop with a thermocouple thermometer.
5. Stop cooking a porkchop if it doesn’t reach 145°F (63°C) after 18 minutes.

Answer: c

Section: 10.2

Learning Objective: 10-4 Identify the basis for an effective HACCP system and summarize the seven HACCP principles.