Test Your Knowledge Activity- Training 3

1) HACCP is food safety plan that focuses on food.

a. False

b. True

2) There are four processes for the HACCP.

a. False

b. True

3) How many health inspections are required?

a. 3

b. 4

c. 2

4) Should an employee health reporting agreement be completed?

a. Yes

b. No

5) What temperature should refrigerators be between?

a. Between 36 degrees and 45 degrees

b. Between 36 degrees and 38 degrees

c. Between 36 degrees – 41 degrees

6) Store all food items at least 6 inches above the floor.

a. True

b. False

7) What does FIFO stand for?

a. First In First Out

b. Fast In Fast Out

8) Bimetallic, dial-faced stem thermometers are most appropriate for measuring temperatures of thick foods.

a. False

b. True

9) How many hours of training should food service directors have?

a. 5 hours every 8 years

b. 8 hours every 5 years

c. 4 hours every 5 years