

Food Safety Knowledge Check

I. Symptoms that indicate a crew person must be sent home.

(Must know with out referencing any documents, because sick employees must be sent home asap.) Jaundice, vomiting, diarrhea, fever with sore throat, open sores or lesions

II. Reportable / Foodborne illnesses (May use references.) Salmonella, Nontyphoidal typhoid fever(Salmonella typhi), Shigella, Hepatitis A, Norovirus, E. Coli (Shiga toxin-producing), Campylobacter.

III. Hand washing Procedures

1. dispense paper towel. 2. Wet hands (=>100'f) 3. Soap on wet hands 4. Scrub: nails, between fingers, back of hands, half way up arms. 5. Rinse. 6. Dry hands. 7. Turn water off with paper towel.

8. When do we wash? At least once an hour. When changing gloves, station, or task. Before returning to work/station.

IV. Glove usage: 1. How many pairs at a time? 1 2. Remove? Top of Rest, Inside out, wad up inside.

3. Clear? Table, Prep, Tea (Ready To Eat). 4. Blue? Beef, Pork, Chicken, Fish, Eggs (Raw Proteins).

V. Towel/Sink Sanitizer Solution

Buckets: 1. Water temp? Lukewarm (85-105'f). 2. Test Strip? Chlorine(tube) 3. PPM? 50 4. Max Time? 4hrs 5. Check time? 2hrs. Sink:

1. Water Temp? =>110 2. Test strip? Quat (Roll) 3. Dip into container & Cool to 70'f. 4. Sanitizer PPM? 200

VI. Small Wares

1. How often do we wash small wares? Every 4hrs. 2. What to wash? UHC trays and wire racks, grill and prep table utensils, and holders, Blended Ice Pitchers and Cup spindles, Blue Fresh beef Tubs. 3. what do we wash last? Blue Fresh Beef Tubs. 4. What do we do after washing fresh beef tubs? Sanitize sink with yellow Sanitizer spray.

VII. Test Pyrometer? 1. Swirl Probe in Ice water (from ABS) until temp is stable. 2. Temp? 32'f +/-2'

VIII. Fridge/Freezer Temps.

Freezer: 1. Air Temp? <0'f 2. Product? Solidly Frozen. (No bending) Low ice crystals. None open to air. Fridge: 1.

Witch Fridgeration units? All. 2. Test Air or Product? Product. 3. Temp range? 34-40'f.

IX. Max Run Size? Sausage? 8. Steak? 4. 10:1? 6. 4:1? 3. McChk? 6. Crispy? 4 Fillet? 8. Nuggets? 1 bag(48+/-).

X. How to Check internal Temps?

1. Reg (10:1)? 4 corners, Center of patty, @ 45', Black hutzler under to stop pass through. 3 of 4 must meet quality temps.

2. 1/4 (4:1)? All 3, Center of patty @ 45', Black hutzler to stop pass through, All must meet quality temp range.

3. Crispy? Thickest part @ 45', can take up to 1 minute to stabilize temp. 4. Fish? Top down, Center of portion @ 45' .

XI. Internal Temp Ranges? (Critical!)

Product Min Safe Max Quality

Reg (10:1) 155'f 170'f

Fresh (4:1) 175'f 190'f

Chicken 165'f

Fish 155'f

Pork 155'f

Round egg 155'f Gilled yolk

XII. If any Product does not meet min safe temp?

1. Product? Waist all in batch.

2. Wash & sanitize? All trays, utensils, pyrometer probe.

3. Check? Procedures: (Laying down, Pulling/time, Checking temp @Grill.), Grill Clean: (Scrape/Steam), Product: (Dehydration, Thaw, refreeze).

4. Change? If Procedures, Equipment, and Product are good then Change the Cook Time (Start point 42 Sec.) adjust time up to increase temp, down to decrease. (1 Second= 2'f)

5. Cook another run, retest temp.

REG LAR MEN – INTERNAL TEMPERATURES: CHECK F R F D SAFETY AND QUALITY									F D SAFETY		QUALITY	
Time of Day	Product	Platen #	Cook Time	Run Size	Patty #1	Patty #2	Patty #3		Internal temps. at or above 175°F?		All internal temps. between 175-190°F?	
	Fresh Beef 4:1				°F	°F	°F		Y	N	Y	N
	Fresh Beef 4:1					°F	°F		Y	N	Y	N