

<p>A foodhandler who spends an entire shift deboning chicken should change their gloves after</p>	<p>One hour</p>
<p>What is the internal cooking temperature for fruit, vegetables, grains, legumes or beans that will be hot held for service?</p>	<p>135</p>
<p>What is the internal cooking temperature for commercially processed foods that will be hot held?</p>	<p>135</p>
<p>What is the minimum internal cooking temperature for seafood, steaks, pork chops, and eggs that will be served immediately?</p>	<p>145 for 15 seconds</p>
<p>What is the minimum internal cooking temperature for pork and beef roasts?</p>	<p>145 for 4 minutes</p>

What is the minimum internal cooking temperature for TCS food cooked in a microwave?	155
What is the minimum internal cooking temperature for ground meat, ground seafood, injected meat, eggs held for hot held service?	155 for 15 seconds
Screen all windows and vents with at least.....	16 mesh per square inch per square inch screening
What is the minimum internal cooking temperature for poultry?	165
TCS foods must be reheated to what temperature for 15 seconds within 2 hours?	165

<p>What is the minimum internal temperature for poultry, stuffing, stuffed meat or seafood or pasta, dishes that include previously cooked TCS ingredients?</p>	<p>165 for 15 seconds</p>
<p>In a heat sanitizing dishwashing machine, what is the minimum temperature for the final rinse?</p>	<p>180</p>
<p>You should label all ready to eat TCS food that is prepped in house and is held longer than _____?</p>	<p>24 hours</p>
<p>Cold TCS food must be received at what internal temperature?</p>	<p>41 or lower</p>
<p>At what internal temperature should raw meat, poultry, and seafood be stored?</p>	<p>41 or lower</p>

What is the temperature range for the danger zone?	41 to 135
Store tableware and utensils at least _____ inches off of the floor.	6
How long should shellstock tags be kept on file?	90 days after the container has been emptied or the last shellfish was served from the container
Removes bits of baked cheese from a pot	Abrasive cleaner
Why should food not be stored in a galvanized container?	Acids in the food can leach zinc into the food

<p>What is one way that food should never be thawed?</p>	<p>at room temperature</p>
<p>People who are carriers are able to carry pathogens in their system and infect others, yet they never</p>	<p>Get sick themselves</p>
<p>Useful for checking large or thick food</p>	<p>bimetallic stemmed thermometer</p>
<p>Food commonly linked with this bacteria are dented cans and baked potatoes</p>	<p>botulism</p>
<p>Occupational safety and health administration (OSHA) has requirements for using _____.</p>	<p>Chemicals</p>

<p>What are the 3 steps in a 3 compartment sink?</p>	<p>Clean, Rinse, Sanitize</p>
<p>A backup of raw sewage has occurred in the kitchen what should happen next?</p>	<p>close the affected area and clean it</p>
<p>If a food contact surface has been soiled, what 3 actions must be performed before it can be used again?</p>	<p>Clean rinse, and sanitize</p>
<p>The effectiveness of chemical sanitizers is not affected by its</p>	<p>Color</p>
<p>What is the first step in developing a HACCP plan?</p>	<p>Conduct a hazard analysis</p>

<p>What is the first step in cooling TCS food?</p>	<p>Cool food from 135 to 70 within 2 hours</p>
<p>What is the second step in cooling TCS food?</p>	<p>Cool it from 70 to 41 in the next 4 hours</p>
<p>What are 3 things to focus on when developing a cleaning program?</p>	<p>Creating a master cleaning schedule, training your employees to follow it , and monitoring the program to make sure it works</p>
<p>A hose connected to a running faucet that is left submerged in a bucket is an example is a _____.</p>	<p>cross connection</p>
<p>What type of cleaner would be ideal in cleaning a grill backsplash?</p>	<p>a degreaser</p>

What type of cleaner would you use to remove mineral deposits from a steam table?	Delimer
What is the first basic rule of an integrated pest management program?	Deny pests the access to the operation
What is the second basic rule of an integrated pest control system?	deny pests food, water, and a nesting of hiding place
What chemical would you use to wash a kitchen wall?	Detergent
What is the second step in developing a HACCP plan?	Determining the Critical control points (CCP's)

What is the 3rd step in the HACCP process?	Establish Critical Limits
What is the 4th step in the HACCP process?	Establish monitoring procedures
What is the 7th step in the HACCP process?	Establish procedures for record keeping and documentation
If a food contact surface is in constant use, how often must it be cleaned and sanitized?	every 4 hours
When taking the orders of customers with food allergies a server should _____.	fully describe each menu item to the customers who ask, including any secret ingredients

<p>A training need is _____.</p>	<p>a gap between what an employee knows and what an employee needs to know.</p>
<p>What is the 5th step in the HACCP process?</p>	<p>Identify corrective actions</p>
<p>Use this type of thermometer to check the temperature of liquids like soups, sauces, and frying oil</p>	<p>immersion probes</p>
<p>On-the-job-training works best for _____.</p>	<p>individuals and small groups</p>
<p>What is the purpose for a MSDS sheet</p>	<p>To inform employees of safe use and hazards associated with chemicals used in the operation</p>

<p>What is the right way to measure the temperature of fresh meat, poultry or seafood when it is delivered?</p>	<p>insert the thermometer probe into the thickest part of the product</p>
<p>What type of container should be used to transport TCS food from the place of preparation to the place of service?</p>	<p>insulated</p>
<p>The best way to deal with pests is to have a _____ program.</p>	<p>IPM</p>
<p>A foodhandler must be excluded from the operation from which symptom</p>	<p>jaundice</p>
<p>What is the calibration nut on a bimetallic stemmed thermometer used for?</p>	<p>to keep it accurate</p>

<p>OSHA requires chemical manufacturers and suppliers to provide a _____ for each hazardous chemical they sell.</p>	<p>Material Safety Data Sheet (MSDS)</p>
<p>When using a bottom to top shelving order, what determines the best placement of food in a cooler?</p>	<p>minimum internal cooking temperature of food</p>
<p>Raw or undercooked dishes made for high risk populations must use eggs that have been _____.</p>	<p>pasturized</p>
<p>Where is the only place a foodborne virus can reproduce?</p>	<p>person's intestines</p>
<p>_____ is a sign of a possible rodent infestation.</p>	<p>pile of soft materials in the corner</p>

<p>To learn a new skill, learners must be given the opportunity to _____.</p>	<p>practice the skill</p>
<p>Linked with contaminated ground beef and produce</p>	<p>shiga toxin producing e coli</p>
<p>What do time temperature indicators do?</p>	<p>Show if the food has been time temperature abused during shipment</p>
<p>Is sliced cantaloupe a TCS food?</p>	<p>Yes</p>
<p>Cooking food in an air tight bag in hot water at 140 degrees for a long period of time</p>	<p>sous-vide</p>

<p>What is the form some bacteria take to keep from dying when they do not have enough food?</p>	<p>spore</p>
<p>Most regulations for foodservice operations are at what level</p>	<p>state</p>
<p>Which agency enforces food safety in a food service operation?</p>	<p>state or local regulatory agency</p>
<p>What is an infrared thermometer used to measure?</p>	<p>surface temperature</p>
<p>Labels on containers of ready to eat TCS food that was prepared on site should include</p>	<p>a sell by date</p>

<p>What is the FDA food Code?</p>	<p>The federal government's recommendations for foodservice sanitation regulations</p>
<p>_____ is used to control risks and hazards throughout the flow of food.</p>	<p>The HACCP system</p>
<p>What happens when the water temperature in a high temperature dishwashing machine is too high?</p>	<p>the water vaporizes before items can be sanitized</p>
<p>_____ are good for checking the temperature of thick and thin food.</p>	<p>Thermocouples and thermistors</p>
<p>Hot TCS food that has been held below 135 for over 4 hours should be</p>	<p>thrown out immediately</p>

<p>What can cause histamine to form in tuna?</p>	<p>time and temperature abuse</p>
<p>Food stored in the dry storage are should not be _____.</p>	<p>touching the walls</p>
<p>Cooking tomato sauce in a copper metal pot can cause which food borne illness?</p>	<p>toxic metal poisoning</p>
<p>To make sure the chemical sanitizer is at the correct strength _____.</p>	<p>use a test kit to check the sanitizer's concentration when mixing it</p>
<p>What is the only certain way to prevent backflow?</p>	<p>vacuum breaker</p>

<p>What is the 6th step in the HACCP process?</p>	<p>Verify that the system works</p>
<p>What type of pathogen is Hepatitis A?</p>	<p>virus</p>
<p>Viruses such as norovirus and Hepatitis A can be spread when foodhandlers fail to _____.</p>	<p>wash their hands</p>
<p>A customer having an allergic reaction may show which symptom</p>	<p>wheezing</p>
<p>When should employees receive food safety training?</p>	<p>when hired, then periodically after that</p>

<p>What is the 3rd basic rule of an integrated pest management (IPM) program?</p>	<ul style="list-style-type: none"> • Work with a licensed PCO to eliminate pests that do enter the operation.
<p>Cleaners containing a scouring agent used to scrub off hard-to-remove soils. They may scratch some surfaces.</p>	<p>Abrasive Cleaners</p>
<p>Level of acid in a food. An acidic substance has a pH below 7.0. Foodborne microorganisms typically do not grow on highly acidic food, while they grow best in food with a neutral to slightly acidic pH.</p>	<p>Acidity</p>
<p>Food safety management system designed to prevent foodborne illness by addressing the five most common risk factors identified by the centers for disease control and prevention (CDC)</p>	<p>Active Managerial Control</p>
<p>Devices installed above or alongside doors that blow a steady stream of air across an entryway, creating an air shield around open doors. Insects avoid them.</p>	<p>Air curtains</p>

<p>Air space used to separate a water-supply outlet from any potentially contaminated source. The air space between the floor drain and the drainpipe of the sink is an example.</p>	<p>Air Gap</p>
<p>What is the only completely reliable way to prevent back flow?</p>	<p>having an air gap</p>
<p>Level of alkali in food. An alkaline substance has a pH above 7.0.</p>	<p>Alkaline</p>
<p>Most food is not _____ when referring to pH.</p>	<p>Alkaline</p>
<p>Federal law requiring reasonable accommodation for patrons and employees with disabilities.</p>	<p>Americans with Disabilities Act (ADA)</p>

<p>Food that has been sealed under sterile conditions, usually after UHT pasteurization.</p>	<p>Aseptically Packaged Food</p>
<p>Unwanted reverse flow of contaminants through a cross connection into a potable water system. It occurs when the pressure in the potable water supply drops below the pressure of the contaminated supply.</p>	<p>Backflow</p>
<p>Single-celled, living microorganisms that can spoil food and cause foodborne illness.</p>	<p>Bacteria</p>
<p>_____ present in food can quickly multiply to dangerous levels when food is improperly cooked, held, or reheated.</p>	<p>Bacteria</p>
<p>Some _____ form spores that can survive freezing and very high temperatures.</p>	<p>Bacteria</p>

<p>Reproduction of bacteria by splitting in two.</p>	<p>Bacterial Growth</p>
<p>When conditions are favorable _____ can be rapid doubling the population as often as every twenty minutes.</p>	<p>Bacterial Growth</p>
<p>The most common and versatile type of thermometer, measuring temperature through a metal probe with a sensor in the end.</p>	<p>Bimetallic Stemmed Thermometer</p>
<p>A _____ is easily calibrated and is accurate to within +/- 2 degrees F.</p>	<p>Bimetallic stemmed thermometer</p>
<p>Microorganisms such as viruses, bacteria, parasites, and fungi, as well as toxins found in certain plants, mushrooms and seafood that have contaminated food.</p>	<p>Biological contaminants</p>

<p>Illness causing microorganism that can contaminate food, such as certain bacteria, viruses, parasites and fungi, as well as toxins found in certain plants</p>	<p>Biological Hazards</p>
<p>Poisons produced by pathogens, plants, or animals. They can occur in animals as a result of their diet.</p>	<p>Biological Toxins</p>
<p>Equipment designed to cool food quickly. Many are able to cool food from 135 to 37 degrees within 90 minutes.</p>	<p>Blast Chiller</p>
<p>Method of calibrating a thermometer based on the boiling point of water.</p>	<p>Boiling-point method</p>
<p>Water heater attached to hot-water lines leading to dishwashing machines or sinks. Raises water temperature required for heat sanitizing of tableware and utensils.</p>	<p>Booster Heater</p>

<p>Process of ensuring that a thermometer gives accurate readings by adjusting it to a known standard, such as the freezing point or boiling point of water.</p>	<p>Calibration</p>
<p>People who carry pathogens and infect others, yet never become ill themselves</p>	<p>Carriers</p>
<p>Agencies of the U.S Department of Health and Human Services that investigate foodborne-illness outbreaks, study the causes and control of disease, publish statistical data, and conduct the Vessel</p>	<p>Center for Disease Control and Prevention (CDC)</p>
<p>Chemical substances, such as cleaners, sanitizers, polishes, machine lubricants, and toxic metals, that leach from cookware and equipment.</p>	<p>Chemical Hazards</p>
<p>Using a chemical solution to reduce the number of microorganisms on a clean surface to safe levels.</p>	<p>Chemical sanitizing</p>

<p>Items can be _____ by immersing in a specific concentration of sanitizing solution for a required period of time, or by rinsing, swabbing, or spraying the items with a specific concentration</p>	<p>sanitized, sanitation</p>
<p>Commonly used chemical sanitizer due to its low cost and effectiveness. It kills a wide range of microorganisms.</p>	<p>Chlorine</p>
<p>Illness that occurs when a person eats fish that has consumed the ciguatera toxin.</p>	<p>Ciguatera Poisoning</p>
<p>_____ occurs in certain predatory tropical fish, such as amberjack, barracuda, grouper and snapper.</p>	<p>Ciguatera Toxin</p>
<p>Free of visible soil. It refers only to the appearance of a surface.</p>	<p>Clean</p>

<p>Chemicals that remove food, soil, rust stains, minerals, or other deposits from surfaces.</p>	<p>Cleaners</p>
<p>Process of removing food and other types of soil from a surface such as a countertop or plate.</p>	<p>Cleaning</p>
<p>Equipment specifically designed to hold cold food cold at an internal temperature of 41 degrees or lower.</p>	<p>Cold Holding Equipment</p>
<p>Spray used to kill insects on contact. Usually used on groups of insects such as clusters of roaches and nests of ants.</p>	<p>Contact spray</p>
<p>Presence of harmful substances in a food. Some food safety hazards occur naturally, while others are introduced by humans or the environment.</p>	<p>Contamination</p>

<p>Predetermined step take when food does not meet critical limit.</p>	<p>Corrective Action</p>
<p>Curved Sealed Edge placed between the floor and wall to eliminate sharp corners or gaps that would be impossible to clean.</p>	<p>Coving</p>
<p>_____ eliminates hiding places for pests and prevents moisture from deteriorating walls.</p>	<p>Coving</p>
<p>In a HACCP system, the points in the process where you can intervene to prevent, eliminate, or reduce identified hazards to safe levels.</p>	<p>Critical Control Point (CCP)</p>
<p>In a HACCP system, the minimum or maximum limit a (CCP) critical control point must meet in order to prevent, eliminate, or reduce a hazard to an acceptable level.</p>	<p>Critical Limit</p>

<p>Physical link through which contaminants from drains, sewers, or other waste water sources can enter a potable water supply.</p>	<p>Cross-connection</p>
<p>A hose connected to a faucet and submerged in a mop bucket is an example of what?</p>	<p>Cross-connection</p>
<p>The transfer of an allergen from a food containing an allergen to a food that does not contain the allergen.</p>	<p>Cross-contact</p>
<p>Occurs when microorganisms are transferred from one food or surface to another.</p>	<p>Cross-contamination</p>
<p>The phase in bacterial growth in which the number of bacteria dying exceeds the number growing. Resulting in a population decline.</p>	<p>Death phase</p>

<p>Alkaline detergents that contain a grease-dissolving agent.</p>	<p>Degreasers</p>
<p>Used on mineral deposits and other soils that alkaline cleaners can not remove, such as scale, rust and tarnish.</p>	<p>Delimers</p>
<p>Process of illustrating a skill or task in front of another person or group.</p>	<p>Demonstration</p>
<p>Cleaner designed to penetrate and soften soil to help remove it from a surface</p>	<p>Detergent</p>
<p>Storage used to hold dry and canned food at temperatures between 50 and 70 degrees and at a relative humidity of 50 to 60%</p>	<p>Dry Storage</p>

<p>Mechanical device that uses light to attract flying insects to an electrically charged grid that kills them.</p>	<p>Electronic insect eliminator</p>
<p>Federal Agency that sets standards for environmental quality, including air and water quality, and regulates pesticide use and waste handling</p>	<p>Environmental Protection Agency (EPA)</p>
<p>Prohibiting foodhandlers from working in the establishment due to specific medical conditions</p>	<p>Exclusion</p>
<p>Acronym for the conditions needed by most foodborne microorganisms to grow</p>	<p>FAT TOM</p>
<p>What does each letter of FAT TOM stand for?</p>	<p>Food, acidity, time, temperature, oxygen, and moisture</p>

Science-based reference for retail food establishments on how to prevent foodborne illnesses.	FDA Food Code
The recommendations are issued by the FDA to assist state health departments in developing regulations for a foodservice inspection program	FDA Food Code
Protective covering used to cover a properly bandaged cut or wound on the finger	Finger Cot
Method of stock rotation in which products are shelved based on their use-by or expiration dates, so oldest products are used first.	FIFO
What does each letter of FIFO stand for?	First In First Out

<p>Spill-over point of a sink</p>	<p>Flood rim</p>
<p>Path food takes through an establishment, through purchasing and receiving through storing, preparing, cooking, holding, cooling, reheating and serving.</p>	<p>Flow of Food</p>
<p>Substances added to food to lengthen its shelf life, enhance flavor, or to alter food so it does not need time and temperature control.</p>	<p>Food Additives</p>
<p>The body's negative reaction to a particular food protein</p>	<p>Food Allergy</p>
<p>Federal agency that works jointly with the USDA and the CDC.</p>	<p>(FDA) Food and Drug Administration</p>

<p>The _____ inspects foodservice operations that cross state borders.</p>	<p>FDA</p>
<p>Self-service buffet at which patrons can choose what they want to eat as they serve themselves</p>	<p>Food Bar</p>
<p>Surface that comes into direct contact with food, such as a cutting board</p>	<p>Food contact surface</p>
<p>Program developed and implemented by an operation to prevent deliberate contamination of its food</p>	<p>Food defense</p>
<p>Agency of the USDA that inspects and grades meat, meat products, poultry, dairy, eggs, and fruit and vegetables shipped across state borders</p>	<p>Food Safety and Inspection Service (FSIS)</p>

<p>Group of programs, procedures, and measures designed to prevent foodborne illness by actively controlling risks and hazards throughout the flow of food.</p>	<p>Food Safety Management System</p>
<p>Illness carried or transmitted to people through food</p>	<p>Foodborne illness</p>
<p>According to the (CDC), an incident in which 2 or more people experience the same illness after eating the same food</p>	<p>Foodborne-Illness Outbreak</p>
<p>Unit of Lighting equal to the illumination one foot from a uniform light source.</p>	<p>foot-candle</p>
<p>Storage typically designed to hold food at temperatures that will keep it frozen</p>	<p>Frozen Storage</p>

<p>Ranging in size from microscopic, single celled organisms to very large multicellular organisms.</p>	<p>Fungo</p>
<p>_____ most often causes food to spoil and molds, yeasts, and mushrooms are examples.</p>	<p>Fungi</p>
<p>Illness related to the stomach or intestine</p>	<p>Gastrointestinal illness</p>
<p>Pest control device in which mice are trapped by glue and then die from exhaustion or lack of water or air.</p>	<p>Glue Board</p>
<p>Used to identify the type of cockroaches that might be present.</p>	<p>Glue Board</p>

<p>Written document based on HACCP principles describing procedures a particular establishment will follow to</p>	<p>HACCP Plan</p>
<p>Device used to keep a foodhandler's hair away from food and keep the individual from touching it.</p>	<p>Hair Restraint</p>
<p>Liquid or gel used to lower the number of microorganisms on the skin's surface.</p>	<p>Hand Antiseptic</p>
<p>Sink designated for hand washing only.</p>	<p>Hand Washing Station</p>
<p>_____ must be conveniently located in restrooms, food-preparations areas, service areas, and dishwashing areas.</p>	<p>Hand Washing Stations</p>

<p>Water containing minerals such as calcium and iron in concentrations higher than 120 parts per million</p>	<p>Hard Water</p>
<p>Food safety management system based on the idea that if significant biological, chemical, or physical hazards are identified at specific points within a product's flow through the operation, they can be prevented, eliminated, or reduced to safe levels.</p>	<p>HACCP</p>
<p>Hazard Analysis Critical Control Point</p>	<p>HACCP</p>
<p>City, county, or state employee who conducts foodservice inspections. Health inspectors are also known as sanitarians, health officials, and environmental health specialists.</p>	<p>Health Inspector</p>
<p>Using heat to reduce the number of microorganisms on a clean surface to safe levels. One common way to heat sanitize tableware, utensils, or equipment is to submerge them in or spray them with hot water.</p>	<p>Heat Sanitizing</p>

<p>Disease-causing inflammation of the liver. It is transmitted to food by poor personal hygiene or contact with contaminated water.</p>	<p>Hepatitis A</p>
<p>People susceptible to foodborne illness due to the effects of age or health on their immune systems, including infants and preschool-age children, pregnant women, older people, people taking certain medications, and those with certain diseases or weakened immune systems.</p>	<p>High Risk Populations</p>
<p>Biological Toxin associated with temperature abused scombroid fish, which causes scombroid poisoning</p>	<p>Histamine</p>
<p>Person, animal, or plant on which another organism lives and from which it takes nourishment</p>	<p>Host</p>
<p>Equipment such as chaffing dishes, steam tables, and heated cabinets specifically designed to hold food at an internal temperature of 135 or higher</p>	<p>Hot holding equipment</p>

Method of calibrating thermometers based on the freezing point of water	Ice-point method
Method of cooling food in which a container holding hot food is placed into a sink or larger container of ice water	Ice-water bath
Plastic paddle filled with ice or water and then frozen. Used to stir hot food to cool it quickly.	Ice paddle
The body's defense system against illness.	Immune system
People with compromised _____ are more susceptible to foodborne illness.	Immune system

<p>Situation that exists when pest overrun or inhabit an establishment in large numbers</p>	<p>Infestation</p>
<p>Program using prevention measures to keep pests from entering an establishment and control measures to eliminate any pests that do get inside</p>	<p>Integrated Pest Management (IPM)</p>
<p>Sanitizer effective at low concentrations and not as quickly inactivated by soil as chlorine. It may stain surfaces and is less effective than chlorine.</p>	<p>Iodine</p>
<p>Yellowing of the skin and eyes that could indicate a person is ill from Hepatitis A.</p>	<p>Jaundice</p>
<p>Materials or visual reminders used to deliver training content to employees</p>	<p>Job Aids</p>

<p>Phase in bacterial growth in which bacteria are first introduced to a new environment</p>	<p>Lag Phase</p>
<p>Detailed schedule listing all cleaning tasks in an establishment, when and how they are to be performed, and who will perform them.</p>	<p>Master cleaning schedule</p>
<p>Sheets supplied by the chemical manufacturer listing the chemical and its common names, its potential physical and health hazards etc.</p>	<p>Material Safety Data Sheets (MSDS)</p>
<p>Small living organisms that can be seen only with the aid of a microscope</p>	<p>microorganisms</p>
<p>What are the 4 types of microorganisms that can contaminate food and cause foodborne illness?</p>	<p>bacteria, viruses, parasites, and fungi</p>

<p>The required minimum temperature the internal portion of food must reach to sufficiently reduce the number of microorganisms that might be present.</p>	<p>Minimum internal temperature</p>
<p>Portable foodservice facilities, ranging from concession vans to full field kitchens capable of preparing and cooking elaborate meals.</p>	<p>Mobile Unit</p>
<p>Prohibiting foodhandlers from working in the establishment due to specific medical conditions</p>	<p>Exclusion</p>
<p>Packaging method by which air inside of the package is altered using gases, such as carbon dioxide and nitrogen. Many fresh cut produce items are packaged this way</p>	<p>Monitored atmosphere packaging (MAP)</p>
<p>Type of fungus that causes food spoilage. Some _____ produce toxins that can cause foodborne illness.</p>	<p>Molds</p>

<p>In a HACCP system, the process of analyzing whether critical limits are being met and procedures are being followed</p>	<p>Monitoring</p>
<p>Agency of the U.S. Department of Commerce that provides a voluntary inspection program that includes product standards and sanitary requirements for fish processing operations</p>	<p>National Marine Fisheries Service (NMFS)</p>
<p>Organization that develops and publishes standards for sanitary equipment design. It assesses and certifies that equipment has met these standards.</p>	<p>NSF International</p>
<p>Federal agency that regulates and monitors workplace safety</p>	<p>Occupational Safety and Health Administration (OSHA)</p>
<p>Service of food to someplace other than where it is prepared or cooked, including catering and vending.</p>	<p>Off-Site Service</p>

<p>Method in which experienced staff members teach learners while on the job</p>	<p>On-the-job-training</p>
<p>Organism that needs to live in a host organism to survive</p>	<p>Parasite</p>
<p>_____ can be found inside many animals such as cows, chickens, pigs, and fish. Proper cooking and freezing will kill them.</p>	<p>Parasites</p>
<p>Illness causing microorganism</p>	<p>Pathogens</p>
<p>Habits that include keeping hands, hair, and body clean and wearing clean and appropriate uniforms.</p>	<p>Personal Hygiene</p>

<p>License professional who uses safe, current methods to prevent and control pests.</p>	<p>Pest Control Operator (PCO)</p>
<p>Chemical used to control pests, usually insects.</p>	<p>Pesticide</p>
<p>Measure of foods acidity or alkalinity</p>	<p>pH</p>
<p>Physical objects, such as hair, dirt, metal staples, and broken glass, as well as bones in fillets, that have contaminated food.</p>	<p>Physical contaminants</p>
<p>Foreign objects that can accidentally get into food and contaminate it, such as hair, dirt, metal staples, and broken glass, as well as bones</p>	<p>Physical hazards</p>

Poisons found naturally in some plants	Plant toxins
Eggs that have been cracked open and combined in a common container	Pooled Eggs
Extent to which water and other liquids are absorbed by a substance. Term usually used in relation to flooring material.	Porosity
Water that is safe to drink	Potable
Devise used to grind food and other waste into small parts that are flushed with water, which is then removed.	Pulper

<p>Group of sanitizers all having the same basic chemical structure. They work in most temperatures and pH ranges, are noncorrosive, and remain active for short periods of time once dried.</p>	<p>Quaternary Ammonium Compounds</p>
<p>Any food that is edible without further preparation, washing, or cooking.</p>	<p>Ready to eat food</p>
<p>In a HACCP system, the process of collecting documents that allow you to show you are continuously preparing and serving safe food.</p>	<p>Record Keeping</p>
<p>Storage used to hold TCS food at an internal temperature of 41 degrees or lower</p>	<p>Refrigerated Storage</p>
<p>Laws determining standards of behavior. Restaurant and foodservice _____ are typically written at the state level and based on the FDA Food Code.</p>	<p>Regulations</p>

<p>Type of pesticide spray that leaves behind a film that insects absorb as they crawl across it. Used in cracks and crevices like those along baseboards, these sprays can be liquid or a dust, such as boric acid.</p>	<p>Residual Spray</p>
<p>Ability of a surface to react to a shock without breaking or cracking, usually used in relation to a flooring material</p>	<p>Resiliency</p>
<p>Prohibiting foodhandlers from working with or around food, food equipment, and utensils</p>	<p>Restriction</p>
<p>Training method in which trainees act out a situation to try new skills or apply new knowledge</p>	<p>Role Play</p>
<p>Chemical used to sanitize. Chlorine, iodine, and quats are the three most common types of chemical sanitizer in the restaurant and foodservice industry</p>	<p>Sanitizer</p>

<p>Sink used exclusively for cleaning mops and disposing of wastewater. At least one service sink or one curbed drain area is required in an establishment.</p>	<p>Service Sink</p>
<p>Recommended period of time during which food can be stored and remain suitable for use</p>	<p>Shelf Life</p>
<p>Prohibiting foodhandlers from working in the establishment due to specific medical conditions</p>	<p>Exclusion</p>
<p>_____ designed for one-time use. They provide a barrier between hands and the food they touch.</p>	<p>Disposable Gloves or single Use gloves</p>
<p>Process of gradually thawing frozen food in preparation for deep frying</p>	<p>Slacking</p>

<p>Food shield over self-service displays and food bars that extends 7 inches beyond the food and 14 inches above the food counter.</p>	<p>Sneeze Guard</p>
<p>Packaging method by which cooked or partially cooked food is vacuum packed in individual pouches and then chilled.</p>	<p>Sous Vide Food</p>
<p>Food that contains moisture and protein and has a neutral to slightly acidic pH. Such food requires time-temperature control.</p>	<p>TCS Food</p>
<p>Training programs delivered via a computer or other technology</p>	<p>Technology-based training</p>
<p>The temperature range between 41 and 135 degrees, within which most foodborne microorganisms readily grow</p>	<p>Temperature Danger Zone</p>

<p>Any time food has been allowed to remain too long at a temperature favorable to the growth of foodborne microorganisms</p>	<p>Time-Temperature Abuse</p>
<p>Illness caused when toxic metals are leached from utensils or equipment containing them</p>	<p>Toxic-Metal Poisoning</p>
<p>Poisons produced by pathogens, plants, or animals. Some occur in animals as a result of their diet.</p>	<p>Toxins</p>
<p>Criteria by which cooked food is cooled from 135 to 70 degrees in 2 hours and from 70 to 41 in 4 hours.</p>	<p>Two stage Cooling</p>
<p>Smallest of the microbial food contaminants. ____ rely on a living host to reproduce. They usually contaminate food through a foodhandler's improper personal hygiene. Some survive cooking and freezing temperatures.</p>	<p>Virus</p>