Writing a HACCP-Based Food Safety Plan for Schools
Post-Assessment

1. How does HACCP help design a food safety program for a school nutrition operation?
   a. Assists in determining potable water sources in your school nutrition program
   b. Helps identify measurable food safety hazards
   c. Determines the amounts of food that should be served to children
   d. Addresses basic cleaning and sanitizing programs
   e. Describes how to create a chemical safety plan

2. What is the basis for determining the three categories for food items in the Process Approach?
   a. The number of times the food goes through the temperature danger zone
   b. The amount of time the food is frozen
   c. The amount of time the food is refrigerated
   d. The final cooking temperature of the food
   e. The number of times food can be reheated and frozen

3. What are the three Process Approach categories?
   a. Cook, Same Day Service, and Complex
   b. No Cook, Same Day Service, and Complex
   c. Refrigerated Food, Same Day Service, and Intricate
   d. No Cook, Same Week Service, and Complex
   e. No Cook, Next Day Service, and Complete

4. Why are children more vulnerable to food borne illness?
   a. Their immune system is not fully developed.
   b. They do not eat a balanced diet.
   c. Their friends do not cover their cough.
   d. They have taken too many antibiotics.
   e. They refuse to eat vegetables.

5. Why is it important for a school nutrition program to use Standard Operating Procedures and logs?
   a. To provide guidelines for the amount of food for food production
   b. To have a customized food safety policy and documentation of food safety practices
   c. SOPs and logs provide information on how to choose vendors
   d. SOPs and logs provide guidelines for cooked foods only
   e. Logs provide guidelines on specific food safety hazards while SOPs provide documentation of food safety practices
6. Why is it important to use thermometers in your school nutrition program?
   a. To ensure the equipment is functioning properly by holding the correct temperature
   b. To make sure food has reached the correct internal temperature
   c. To confirm that deliveries received are at a safe temperature
   d. To ensure that food is cooling within the correct time and temperature guidelines specified by the Food Code
   e. All of the above

7. How often should HACCP-based food safety plans be reviewed?
   a. When new menu items are introduced
   b. When new equipment is purchased
   c. When a procedure is not working
   d. When new food safety laws and regulations are enacted
   e. All of the above

8. What program or activity needs to be in place before starting a HACCP-based food safety plan?
   a. Preventative maintenance
   b. Progressive discipline
   c. Inventory turnover monitoring
   d. Capital expenditure budgeting
   e. Production records

9. What information needs to be included in a site description for your HACCP-based food safety plan?
   a. Equipment in the school
   b. Condition of equipment
   c. Type of food production system
   d. Number of staff and training in food safety
   e. All of the above

10. New Employee Orientation for School Nutrition Program staff needs to include:
    a. Personal hygiene and uniform policies
    b. Handwashing procedures and policies
    c. Illness and call in procedures
    d. Proper utensil and glove use
    e. All of the above
11. Which of the following is a Critical Control Point and Critical Limit?
   a. The Cook checks that the minimum internal cooking temperature of chicken is 165 ºF for 15 seconds.
   b. The Cook checks that the minimum internal cooking temperature of beef is 135 ºF for 15 seconds.
   c. The Cook recorded the internal temperature of the chicken on the food production sheet.
   d. The Manager checked the food production sheet weekly to verify that the internal cooking temperature of chicken meets guidelines.

12. Testing the concentration of a sanitizer solution is an example of:
   a. Hazard analysis
   b. Critical control point
   c. Monitoring
   d. Corrective action
   e. Cleaning

13. A culture of food safety is:
   a. How everyone thinks and acts in their daily job to make sure that the food they make or serve is safe
   b. Having pride in producing safe food every time
   c. An organization that demonstrates to its employees and customers that making safe food is an important commitment
   d. A culture of food safety is about making food safety a priority for employees
   e. All of the above

14. A manager reviewing a log is an example of:
   a. Critical limits
   b. Monitoring
   c. Corrective action
   d. Verification
   e. Recordkeeping