

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

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?
- The Cook checks that the minimum internal cooking temperature of chicken is 165 °F for 15 seconds.
 - The Cook checks that the minimum internal cooking temperature of beef is 135 °F for 15 seconds.
 - The Cook recorded the internal temperature of the chicken on the food production sheet.
 - 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:
- Hazard analysis
 - Critical control point
 - Monitoring
 - Corrective action
 - Cleaning
13. A culture of food safety is:
- How everyone thinks and acts in their daily job to make sure that the food they make or serve is safe
 - Having pride in producing safe food every time
 - An organization that demonstrates to its employees and customers that making safe food is an important commitment
 - A culture of food safety is about making food safety a priority for employees
 - All of the above
14. A manager reviewing a log is an example of:
- Critical limits
 - Monitoring
 - Corrective action
 - Verification
 - Recordkeeping