High risk populations are	1	6	7	
Potentially hazardous foods, rapid growth of microorganism	1	7	8	
Potentially hazardous foods, melons	1	7	8	2
High risk, potentially hazardous foods, cook to minimum temps	1	7		2
Example of chemical hazard is all-purpose cleaner on lettuce?	1	8		
Example of physical contaminant is twist tie in a salad?	1	9		3
cross contamination	1	10		
Keys to food safety, time-temperature, x-contamination	1	11		
Most common cause of foods becoming unsafe is from people handling the food	1			
Bacteria = FATTOM, acidity (4.6 to 7.5), aerobic/anaerobic, some are spore forming	2	6	8	4
Salmonellosis, raw poultry	2	10		
Human intestinal tract, Shigellosia, salmonellosia, clostridium	2	10	11	
Deli meats, Listeriosis	2	10		2
Improperly cooked food developing hemorraghic colitis a foodborne illness?	2	12		2
Virus, wash hands, disposable gloves with ready to eat foods	2	14		2
Hepatitis A, shellfish from approved sources	2	15		
Giardia, parasite, infects food from unsafe water supplies	2	16		
Foodborne intoxications from bacteria produce poisonous substances?	2	19	20	
Biological contamination, ciguatera, shellfish toxins, scombroid (time/temp), which fish	3	4	6	6
Chemical contamination, toxic metals, Back flow of carbonate water into copper pipes,	3	9		5
Allergies = Anaphylaxis, symptoms	3	12		2
Common allergens	3	12		
Hand sanitizers use after washing hands	4	5		
Handwashing, how long (20 secs)	4	6		2
Handwashing, drying, air or single use	4	6		4
Handwashing, when	4	7		4
cuts on hand, bandage and glove	4	8		2
Fingernails, polish, fake, acrylic	4	8		
Glove usage, after washing hands	4	9		3
Work attire, arrive in clean clothes, clean apron	4	10		3
Saliva, smoking, chewing, eating, drinking	4	11		7
Proper tasting method	4	11		
Sick employee, restricting vs. excluding and notification	4	12		6
Flow of food, begins with purchasing and receiving	5	3		
cross contamination, raw chicken on cutting board then raw vegetable	5	3	4	
Proper procedures for cutting boards:	5	4		
Cutting boards: separate boards for raw and coooked foods	5	4		2
Cutting boards: wash, rinse, sanitize between uses	5	4		2
Cutting boards: wood is okay, but plastic can be machine washed	5	4		2
Thermometers, bimetalic for MAP	5	7		3
Receiving foods, general principles	6	3		
Receiving foods, MAP	6	4		
Receiving meats	6	5		
Receiving fish	6	7		3
Receiving foods, shellfish, keep shellfish ID 90 days	6	8		2
Receiving cut melons, must be 41F or lower and stored same	6	12		2
Receiving refrigerated, frozen foods, water stains	6	13		2
Receiving canned goods	6	15		
Storage, FIFO define	7	2		2
Storage, expiration date, manufacturer's date, in house leftovers	7	4		4
Storage, potentially hazardous foods, store at 41 F	7	5		
Storage, temperature reading in warmest spot	7	6		
Storage, how to load your refer, chicken on bottom	7	7	8	4
Storage, dry goods, 6" off floor, dry, clean	7	9		4
Storage, fish, frozen, moisture-proof wrapping	7	10		
Storage, UHT, once used	7	11		3

Food prep, minimum temp to reduce microorganism to safe level	8	2		2
Food prep, thawing foods (turkey)	8	3		2
Food prep, shell eggs, keep refrigerated, remove only what is needed, pasteurized	8	5		4
Food prep, raw vegetables to be eaten raw, cutting boards for that use only, wash	8	6		3
Variance for smoked foods, cured foods, custom processed animals for personal use	8	7		2
Food prep, cooking temps: 165 for 15 secs; poultry, stuffing, reheats, microwave	8	9		4
Food prep, cooking temps: 155 for 15 sec; ground beef, injected meats (hams)	8	10		3
Food prep, cooking temps: 145 for 15 sec; chops: pork, veal, beef, lamb, fish, eggs	8	11		5
Food prep, cooking temps: 145 for 4 min; roasts: pork, veal, beef, lamb	8	11		
Food prep, shell eggs	8	12		
Food prep, cooking temps: 135; vegetables and process foods	8	12		
Food prep, microwave, rotate or stir half way through cooking, 165 F, stand 2 min.	8	12		4
Food prep, cooling, large pieces cut into smaller portions	8	14	15	
Two stage cooling	8	14		2
Holding equipment, 41 to 135 F, check every four hours or often enough to correct, temps	9	3		5
Tongs, deli sheets,prevent x-contamination	9	5		2
Scoop ice, flatware handles up	9	6		2
Food service, hold cold foods at or below 41 F, sneeze guards	9	9		2
Food service, self serve, no reuse of plates or flatware	9	9		2
Food service, self serve, maintain temps of below 41 or above 135	9	9		5
Off site catering, transport foods below 41 or above 135, insulated conainers, instructions	9	10		3
Temporary kitchen, w/o sanitizing facilities, single service utensils	9	11		
Training: ongoing, contnually observe, revise as needed,	10	4		
Hazard analysis; identify potential hazards, grouping foods, flow or processed	10	7		
Crisis management, isolate, obtain samples, prevent further sales, contact health dept	10	13		
Floors, non porous, resilient, coving (reducesharp corners and gaps)	11	6		2
Handwashing stations, when and where	11	6	7	4
Equipment surfaces, nonabsorbent, non chipping	11	9		
Potable water	11	12		
Cross connection, hose in bucket	11	13		4
Grease traps, why	11	14		3
Sewage backflow, close the establishment	11	15		2
Lighting, protective shields	11	15		5
Clean vs. sanitize, define, all surfaces food contacts, heat vs. chemical	11	18	19	3
Chemical sanitizer, temp between 55-120 F, detregent residues, air drying, test kit	11	19	20	3
Heat sanitizer, 180 degrees, too high of temp (above 195)	11	20		3
3 comp sink, clean and sanitize first, wash, rinse, sanitize,	11	22		2
Cleaning tools, material, storage	11	25	26	4
MSDS, what and why, use and precautions, disposal	11	27		6
Master cleaning schedule	11	29		
Pest control, deny access, inspect deliveries	11	31	33	
Pest control, cleaning denies food, shelter, destroys eggs	11	34		3
Rodents, detection, mice= scraps of cloth and paper, rats= holes in wall	11	35		2
Using pesticides, regulated, follow manufacturer's direction, work with PCO	11	35		7
toxic materials, pesticides storage, separate secure cabinet, original containers	11	36		3
Food Code, FDA	12	2		2
Self inspection, well managed, properly maintained establishment	12	5		
Foodservice inspection, what to do, provide invoices, HACCP, shellfish ID, follow-up	12	6		3
Establishment closure, fix violation, reinspection to reopen	12	7		
HACCP based inspection:	14	12		
significant hazards, develop HACCP system, trace source of contamination				
Steps in employee training: assess needs, establish objectives, method, instructor	15	5		
Steak tartare				