

## Activity Quiz 8

# Food Safety Management Systems



Name \_\_\_\_\_ Date \_\_\_\_\_

### True or False?

- ① \_\_\_\_\_ Active managerial control can be achieved through simple solutions such as self-inspections.
- ② \_\_\_\_\_ The purpose of a food safety management system is to control risks and hazards throughout the flow of food.
- ③ \_\_\_\_\_ Making employees aware of the purpose of food safety training is important for building a strong food safety culture.
- ④ \_\_\_\_\_ Food establishments must have a food safety management system documented in writing.
- ⑤ \_\_\_\_\_ Cooking poultry to 165°F (74°C) is a critical limit.

### Common Risk Factors

List the five common risk factors responsible for foodborne illness.

- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

### Active Managerial Control

List two of the six steps in implementing active managerial control.

- \_\_\_\_\_
- \_\_\_\_\_

### FDA Public Health Interventions

Place an **X** next to each item that is an FDA public health intervention.

- ① \_\_\_\_\_ Demonstration of knowledge
- ② \_\_\_\_\_ Staff health controls
- ③ \_\_\_\_\_ Controlling hands as a vehicle of contamination
- ④ \_\_\_\_\_ Time and temperature parameters for controlling pathogens
- ⑤ \_\_\_\_\_ Consumer advisories
- ⑥ \_\_\_\_\_ HACCP planning

### HACCP

What does the acronym HACCP stand for?

- \_\_\_\_\_

## Answer Key

### True or False?

- ① T
- ② T
- ③ T
- ④ T
- ⑤ T

### Common Risk Factors

The five common risk factors for foodborne illness are:

- Purchasing food from unsafe sources
- Failing to cook food correctly
- Holding food at incorrect temperatures
- Using contaminated equipment
- Practicing poor personal hygiene

### Active Managerial Control

- Find potential risks.
- Monitor critical activities in the operation.
- Take corrective action.
- Oversee staff.
- Train staff.
- Reevaluate the program.

### FDA Public Health Interventions

1, 2, 3, 4, and 5 should be marked.

### HAACP

Hazard Analysis Critical Control Point