



# Food Safety Trivia

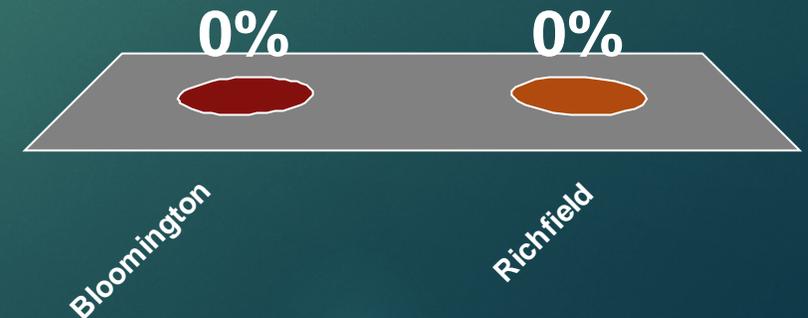
POWERED BY TURNING POINT

# WARM UP QUESTION: Where is your food establishment located?

😊 A. Bloomington

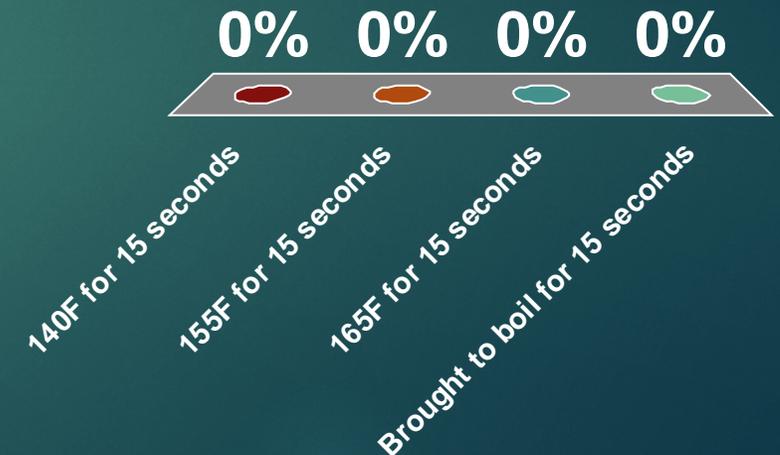
😊 B. Richfield

Response  
Counter



# House made lasagna re-heated for hot holding must reach what temperature?

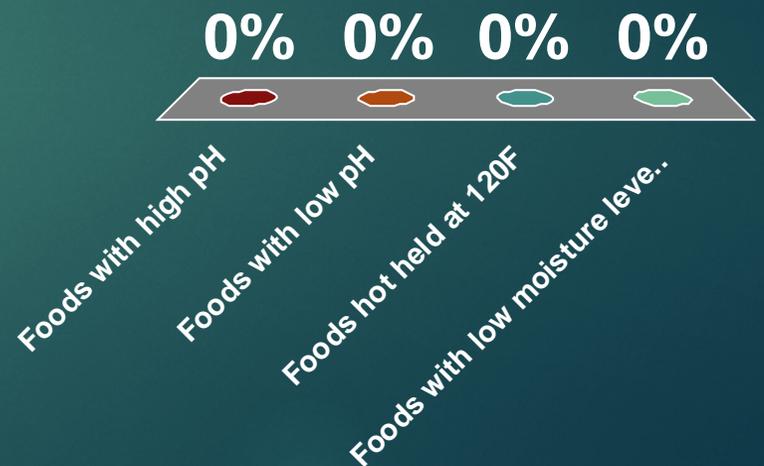
- A. 140F for 15 seconds
- B. 155F for 15 seconds
- C. 165F for 15 seconds
- D. Brought to boil for 15 seconds



Response  
Counter

# What conditions promote bacterial growth in potentially hazardous foods?

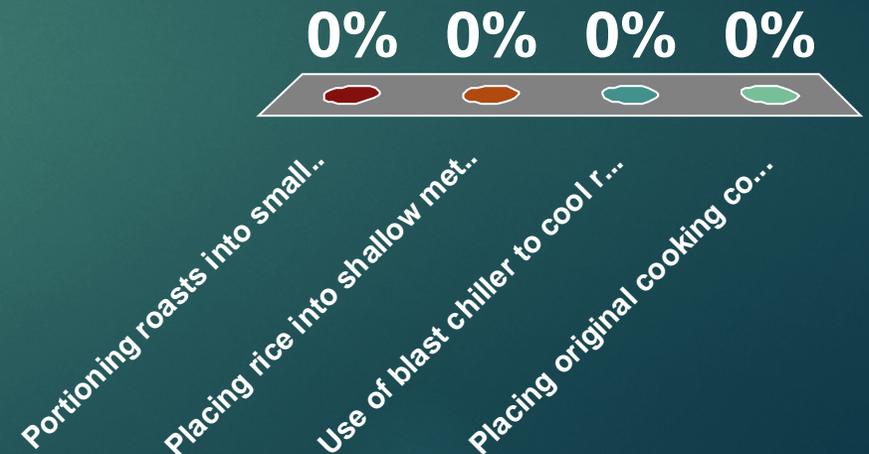
- A. Foods with high pH
- B. Foods with low pH
- C. Foods hot held at 120F
- D. Foods with low moisture levels (low  $a_w$ )



# Which method does NOT promote rapid cooling of foods?

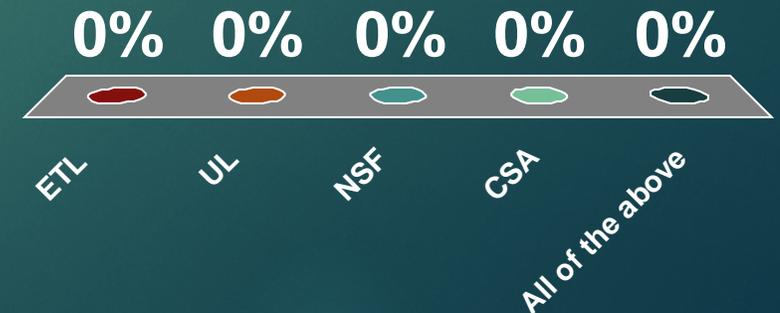
- A. Portioning roasts into smaller pieces
- B. Placing rice into shallow metal pans
- C. Use of blast chiller to cool rotisserie chickens
- D. Placing original cooking container the walk in freezer

Response  
Counter



# Which listings are approved for commercial kitchen equipment?

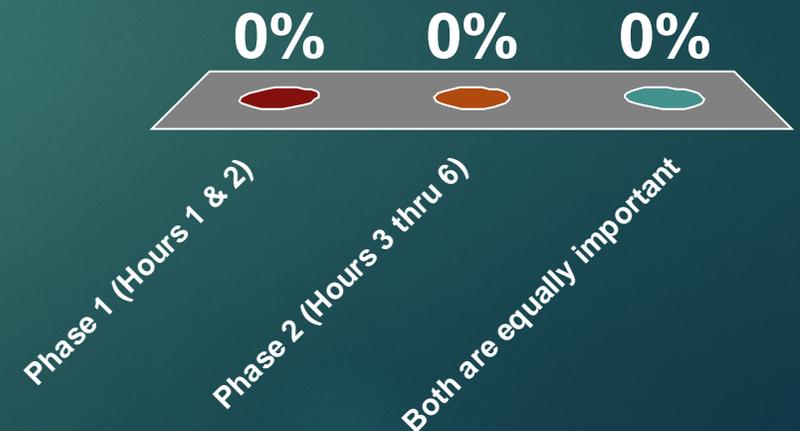
- A. ETL
- B. UL
- C. NSF
- D. CSA
- E. All of the above



Response  
Counter

# Which phase is the most important in 2-Stage Cooling?

- A. Phase 1 (Hours 1 & 2)
- B. Phase 2 (Hours 3 thru 6)
- C. Both are equally important



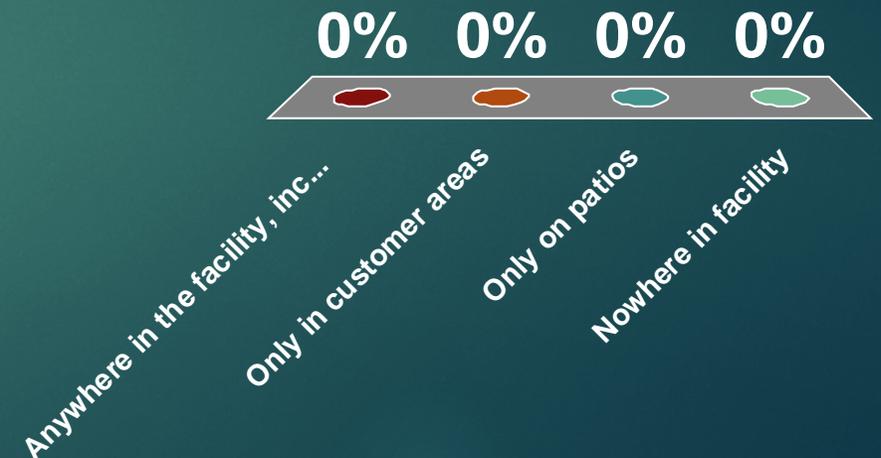
Response  
Counter

# 2-Stage Cooling

- ▶ The initial 2-hour cool is the most critical time period since the food is passing through the temperature range that supports the most rapid microorganism growth. If food has not reached 70°F within two hours, it must be reheated to 165°F for 15 seconds and then cooled again or thrown away

# Service animals are allowed:

- A. Anywhere in the facility, including the kitchen
- B. Only in customer areas
- C. Only on patios
- D. Nowhere in facility



Response  
Counter

# Can I barbeque outside of my restaurant?

- A. No
- B. Yes
- C. Yes\* (it depends)



Response  
Counter

# All foodborne illnesses will make you feel ill within 24 hours

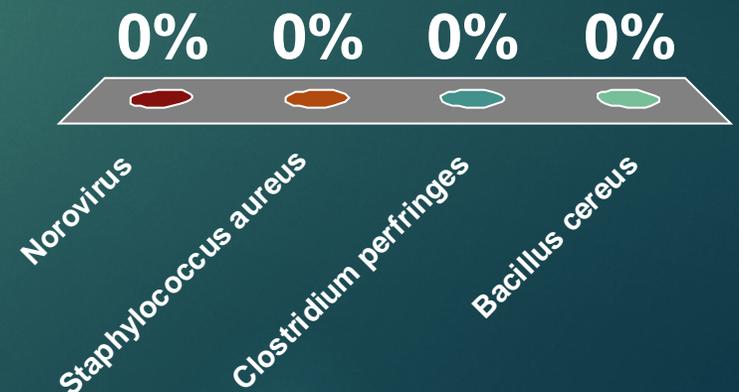
- A. True
- B.  False

Response  
Counter



# Which foodborne illness is NOT associated with temperature-abused foods?

- A. Norovirus
- B. Staphylococcus aureus
- C. Clostridium perfringens
- D. Bacillus cereus

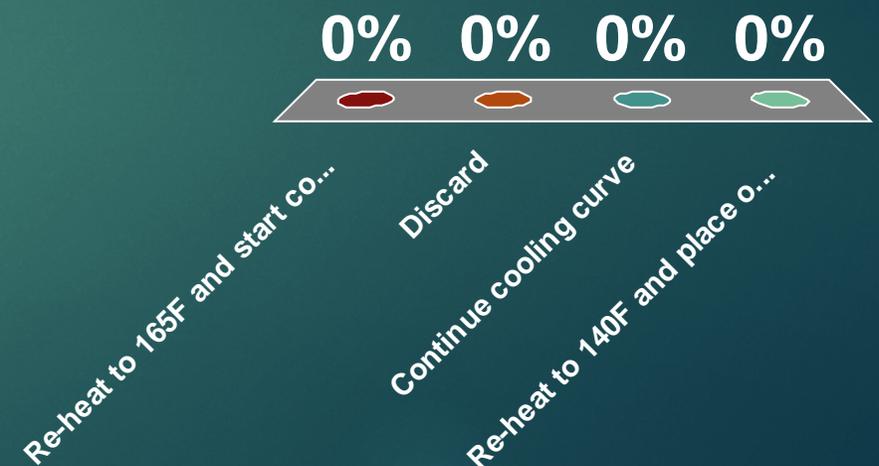


Response  
Counter

Soup is cooled to 90F in 2 hours.  
What is the corrective action?

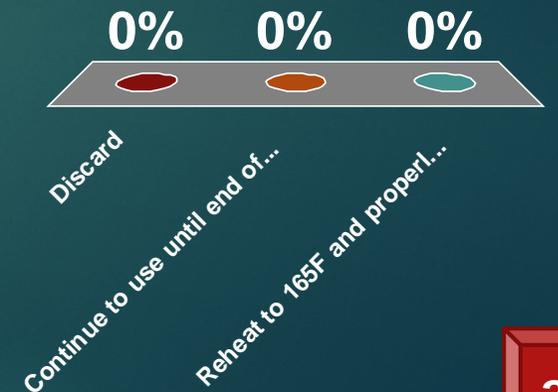
- A. Re-heat to 165F and start cooling curve over again
- B. Discard
- C. Continue cooling curve
- D. Re-heat to 140F and place on buffet

Response  
Counter



Observed cooked pasta in the walk in cooler at 48F. Date mark indicates pasta was made last night. What is the corrective action?

- A. Discard
- B. Continue to use until end of day
- C. Reheat to 165F and properly cool



Response  
Counter

# Health inspectors will charge you money to open a foodborne illness investigation

- A. True
- B.  False

Response  
Counter

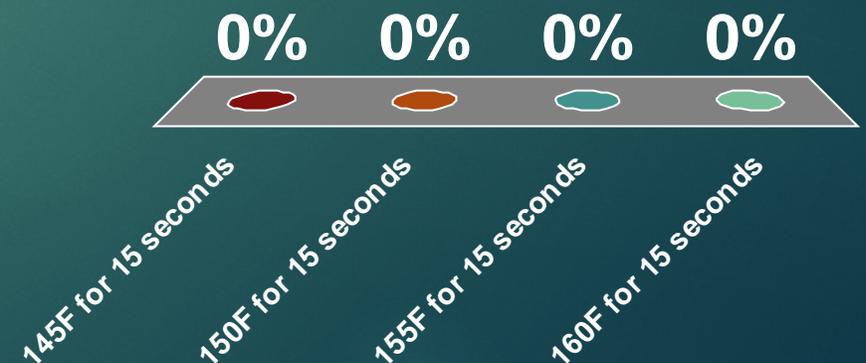


# SCAM ALERT!

- ▶ *Several restaurant owners have received phone calls reportedly from the County Health Department. The caller states that there are illness complaints against the restaurant, and the caller demands a small credit card payment to cover the cost of the special inspection that supposedly will be forthcoming. If the owner does provide their credit card number, the caller may then tell the owner the credit card data provided didn't work and demand a second credit card number. This is an illegal ploy to gain access to your financial accounts.*
- ▶ *If you receive such a call, or have fallen victim to this scam, please notify the [Minnesota Attorney General's office](#) at 651-296-3353.*

# What is the minimum cooking temperature of ground beef?

- A. 145F for 15 seconds
- B. 150F for 15 seconds
- C. 155F for 15 seconds
- D. 160F for 15 seconds



Response  
Counter

Establishments are required to report customer complaints of foodborne illness to the Health Authority

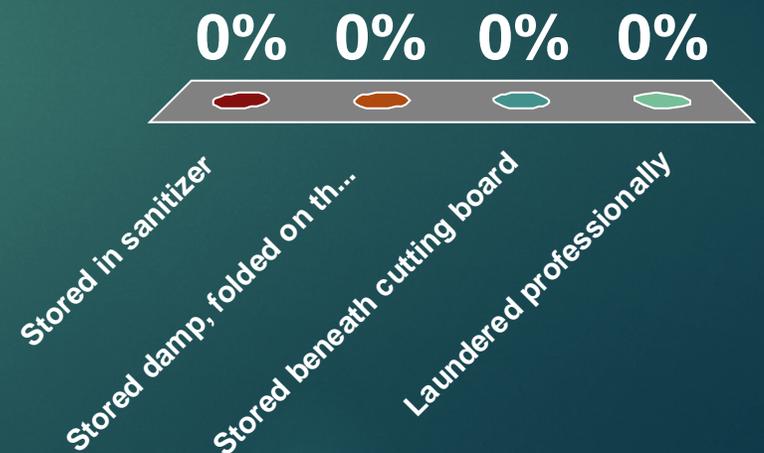
- A. True
- B. False

Response Counter



# Wiping cloths must be:

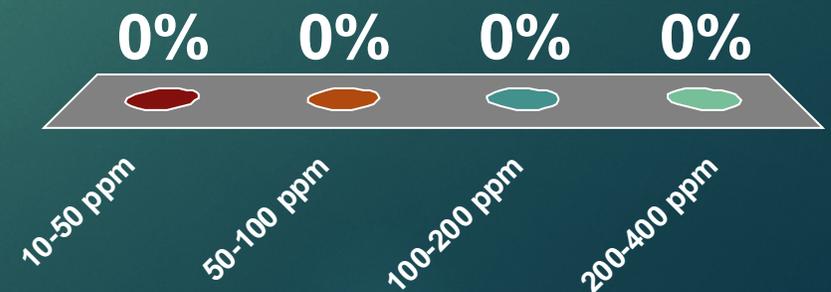
- A. Stored in sanitizer
- B. Stored damp, folded on the prep table
- C. Stored beneath cutting board
- D. Laundered professionally



Response  
Counter

# What is the allowable range for chlorine sanitizer?

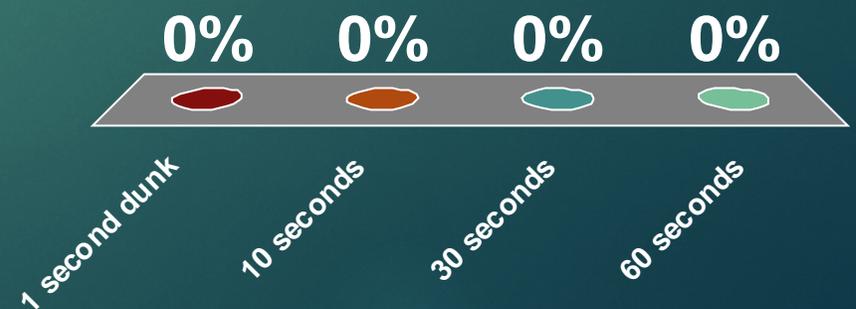
- A. 10-50 ppm
- B. 50-100 ppm
- C. 100-200 ppm
- D. 200-400 ppm



Response  
Counter

# What is the minimum contact time for quat sanitizer in the three compartment sink?

- A. 1 second dunk
- B. 10 seconds
- C. 30 seconds
- D. 60 seconds



Response  
Counter

30

# Iodine is an approved sanitizer

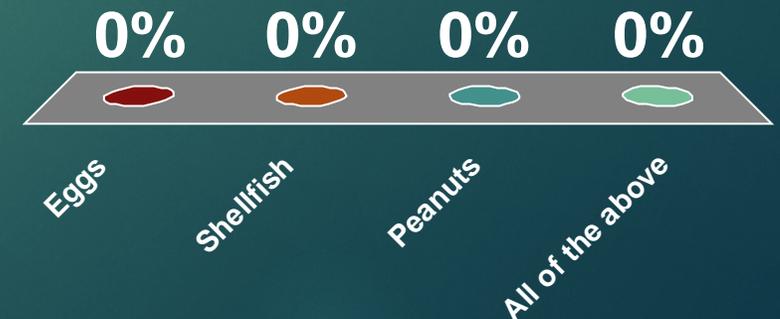
- A. True
- B. False

Response  
Counter



# Which are recognized food allergens?

- A. Eggs
- B. Shellfish
- C. Peanuts
- D. All of the above



Response  
Counter



# Today Serve Food-allergic People

TREE NUTS

SOY

FISH

PEANUTS

# With Extra Safety Measures

WHEAT

EGGS

SHELLFISH

MILK