

Answer Key To Chapter Reviews

Employee Food Safety Handbook

(Manual del Empleado de
Seguridad de los Alimentos)

100-ORS-K-4
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English

Bacteria

1-a, 2-d, 3-d, 4-c, 5-b, 6-a, 7-d, 8-b, 9-d, 10-d

Foodborne Illness

1-c, 2-b, 3-d, 4-d, 5-d, 6-d, 7-d, 8-c, 9-d, 10-d

Personal Hygiene

1-a, 2-c, 3-d, 4-b, 5-d, 6-b, 7-b, 8-d, 9-c, 10-b

Hazard Analysis & Critical Control Points (HACCP)

1-a, 2-b, 3-d, 4-c, 5-c, 6-b, 7-a, 8-b, 9-b, 10-d

Sanitation

1-c, 2-d, 3-b, 4-a, 5-c, 6-d, 7-d, 8-b, 9-d, 10-a

Time & Temperature Controls

1-c, 2-d, 3-d, 4-b, 5-d, 6-a, 7-c, 8-b, 9-d, 10-a

Foreign Material

1-b, 2-a, 3-d, 4-d, 5-d, 6-a, 7-d, 8-b, 9-c, 10-d

Cross Contamination

1-b, 2-d, 3-b, 4-d, 5-d, 6-d, 7-a, 8-d, 9-b, 10-d

Allergens

1-b, 2-d, 3-d, 4-c, 5-d, 6-d, 7-d, 8-c, 9-d, 10-a

Pest Control

1-d, 2-a, 3-d, 4-b, 5-d, 6-d, 7-d, 8-c, 9-d, 10-b

Security

1-d, 2-d, 3-d, 4-b, 5-d, 6-d, 7-d, 8-b, 9-d, 10-d

Spanish

Bacterias

1-a, 2-d, 3-d, 4-c, 5-b, 6-a, 7-d, 8-b, 9-d, 10-d

Enfermedades provenientes de los alimentos

1-c, 2-b, 3-d, 4-d, 5-d, 6-d, 7-d, 8-c, 9-d, 10-d

Higiene personal

1-a, 2-c, 3-d, 4-b, 5-d, 6-b, 7-b, 8-d, 9-c, 10-b

Análisis de Peligros y Puntos Críticos de Control (HACCP)

1-a, 2-b, 3-d, 4-c, 5-c, 6-b, 7-a, 8-b, 9-b, 10-d

Higiene

1-c, 2-d, 3-b, 4-a, 5-c, 6-d, 7-d, 8-b, 9-d, 10-a

Controles de Tiempo y Temperatura

1-c, 2-d, 3-d, 4-b, 5-d, 6-a, 7-c, 8-b, 9-d, 10-a

Materia Foránea

1-b, 2-a, 3-d, 4-d, 5-d, 6-a, 7-d, 8-b, 9-c, 10-d

Contaminación Entrecruzada

1-b, 2-d, 3-b, 4-d, 5-d, 6-d, 7-a, 8-d, 9-b, 10-d

Alérgenos

1-b, 2-d, 3-d, 4-c, 5-d, 6-d, 7-d, 8-c, 9-d, 10-a

Control de Plagas

1-d, 2-a, 3-d, 4-b, 5-d, 6-d, 7-d, 8-c, 9-d, 10-b

Seguridad

1-d, 2-d, 3-d, 4-b, 5-d, 6-d, 7-d, 8-b, 9-d, 10-d