



ANSWER KEY FOR CHAPTER REVIEW QUIZZES:

Employee Food Safety Handbook 4th Edition (English: 56601; Spanish: 57320)

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

The FSMA and Preventative Controls

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

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