

# 2019 Regional Meeting #2

Food Protection Team



North Carolina  
Public Health

<https://ehs.ncpublichealth.com>

# Food Code Refresher

- Answer based on your knowledge
  - Do not use your food code or other resources
- Using this as baseline for next year's refreshers

1. You are in a walk-in cooler assessing date marking. The PIC tells you that all items are used within 24 hours, except the opened items shown below. During the next several slides, answer **Yes** if the product needs to be dated and **No** if the product does not require date marking.



# Shredded raw carrots (opened)

A. Yes

B. No



# Sliced avocados

A. Yes

B. No



# Milk (opened)

A. Yes

B. No



# Commercially prepared pimento cheese spread

A. Yes

B. No



# Bean sprouts

A. Yes

B. No





# Celery sticks (raw)

A. Yes

B. No



# Diced onions (raw)

A. Yes

B. No



# Feta cheese crumbles (opened)

A. Yes

B. No



# Ahi tuna

A. Yes

B. No



# Cooked sausage

A. Yes

B. No



2. You observe an employee with disposable gloves on take out the trash and when they re-enter the kitchen they head over to a food prep station to prep food. You ask the manager to stop the employee and have the employee wash their hands and put on new gloves. Where is this cited on the inspection form?

A. #13

B. #44

C. Both

3. Is MSG an approved food additive?

A. Yes

B. No

4. Can a highly susceptible population facility use shell eggs to make scrambled eggs if they are for immediate service per one consumer's order?

A. Yes

B. No



5. You check a sanitizer bucket that is used to store wet wiping cloths and the chlorine test strip indicates 10 ppm. Where is this marked on the inspection form?

A. #14

B. #39

C. #14 and #39

D. Need more information

# 6. Over the next several slides, indicate if each process assessment is a static or dynamic process?



# Reheating yesterday's chili on the hot holding bar

A. Static

B. Dynamic



# Utensil checking for cleanliness.

A. Static

B. Dynamic



# Verification of sanitizer strength in the dish machine

A. Static

B. Dynamic



Final cook temperature of a burger.

A. Static

B. Dynamic



Final cook temperature of a chicken breast.

A. Static

B. Dynamic



Tomatoes which were diced 10 minutes ago for the salad bar

A. Static

B. Dynamic





## Food prep surface sanitizer strength.

A. Static

B. Dynamic



# Letter of guarantee for fish.

A. Static

B. Dynamic



# Observation of checking final cook temperature for firmness with bare hands

A. Static

B. Dynamic



Observation of an employee bare handing garnishes at the bar.

A. Static

B. Dynamic



7. You walk into a kitchen to start a compliance inspection. Where do you start and end your inspection? List the following items in the order that you would complete them 1-8. Using your list, you will select the corresponding item over the next 8 slides.

- A. Check the dumpster – 8
- B. Wash your hands – 2
- C. Introduce yourself – 1
- D. Survey the facility – 3
- E. Calibrate/sanitize your thermometer – 4
- F. Check final cook temperature of a well-done burger – 5
- G. Check sanitizer buckets – 7
- H. Evaluate thawing of raw chicken under running water – 6

8. While evaluating Employee Health compliance you are given a Form 1-b by the PIC. You ask the PIC what they would do if an employee called out with Norovirus and they state that they would contact the Health Department to find out what to do. Is this in compliance?

A. Yes

B. No

9. You are inspecting a breakfast establishment and you see a chart with only the holding time written out for each food item that is in a hot holding unit. Manager states they are using Time as a Public Health Control (TPHC). Is this chart sufficient for written procedures?

A. Yes

B. No