# Service Industry
# HACCP-FSM
## Food Safety HACCP Manager (HACCP)

# Latest Version: 6.0

## Question: 1

Hepatitis A virus has been found in all of the following foods except:

A. raw oysters
B. lightly cooked oysters
C. apples
D. green onions

**Answer: C**

Explanation:
Hepatitis A is a contagious virus that can cause liver disease and is primarily spread through the ingestion of food or water contaminated by feces from an infected person. Various foods have been identified as potential carriers of the Hepatitis A virus, particularly when they are not properly washed, cooked, or handled.
Raw oysters and lightly cooked oysters are known to be common vehicles for Hepatitis A, as they are often harvested from waters contaminated with sewage. The virus can survive in water and infect the oysters, which might not be completely eliminated even with light cooking. Similarly, green onions have been implicated in outbreaks of Hepatitis A, primarily due to contamination during growing, harvesting, or handling.
In contrast, apples have not typically been associated with Hepatitis A outbreaks. This is likely because apples are usually grown in conditions that are less prone to contamination with the virus. Furthermore, the surface of apples, when washed properly before consumption, is less likely to harbor the virus compared to shellfish or leafy green vegetables that might be irrigated or washed with contaminated water.
Thus, among the options provided—raw oysters, lightly cooked oysters, green onions, and apples—the one which has not been found to be a carrier of the Hepatitis A virus is apples. It's important to note that maintaining good hygiene and proper food preparation practices can significantly reduce the risk of Hepatitis A transmission through food.

## Question: 2

In order to protect food and food operations from foodborne illness, you should:

A. not allow personal items like purses, cases, and lunch containers in the processing areas
B. report any unusual or suspicious activity to your supervisor or manager
C. if a suspicious activity or problem is identified, call the FBI and FDA Office of Crime Investigation
D. all of the above

**Answer: D**

Explanation:
To safeguard against foodborne illnesses within food operations, several precautionary measures should be implemented. Here is an expanded explanation of the necessary steps:
**Prohibit Personal Items in Processing Areas:** Personal items like purses, lunch containers, and cases can harbor contaminants or pathogens that might compromise the cleanliness and safety of food processing areas. By not allowing these items in zones where food is handled, you minimize the risk of introducing foreign contaminants into the food production space.
**Provide Separate Storage Facilities:** To accommodate personal belongings safely and maintain hygiene in the food processing areas, facilities should provide designated storage areas or lockers. These should be located away from the production zones to prevent any cross-contamination. Proper storage facilities help ensure that employees do not carry potential contaminants close to food processing areas.
**Report Unusual or Suspicious Activity:** All employees should be vigilant and report any unusual or suspicious behavior or practices to their supervisors or managers immediately. Prompt reporting can help in quickly addressing potential threats to food safety, ensuring that issues are handled before they escalate into more significant problems.
**Respond to Suspicious Problems by Contacting Authorities:** In cases where the problems are beyond the internal control of the facility or when illegal activities are suspected, it is advised to contact relevant authorities. The FBI and the FDA Office of Criminal Investigation are critical contacts if the issue potentially involves criminal actions affecting food safety. These organizations can take appropriate legal and safety measures to address the issue comprehensively.
**Implementing All of the Above Measures:** To effectively shield food products and operations from foodborne illnesses, it's essential to adopt a comprehensive approach. This includes prohibiting personal items in processing areas, providing appropriate storage solutions for personal belongings, maintaining vigilance through reporting protocols, and knowing when to escalate issues to higher authorities. Collectively, these measures create a robust defense against the introduction and spread of foodborne pathogens in food production settings.

## Question: 3

Which of the following may be reused?

A. Nothing.
B. Soda.
C. Uneaten roll.
D. Unopened ketchup packet.

**Answer: C**

Explanation:
The question posed asks which among the listed items may be reused. The items listed are "Nothing," "Unopened ketchup packet," "Soda," and "Uneaten roll." To answer this, we need to consider the safety and hygienic aspects associated with reusing food and food-related items.
Firstly, the option "Nothing" suggests that none of the items listed should be reused. However, this is a generic statement and does not apply specifically to all items, especially if some items are designed to be safely reused or recycled.
The "Unopened ketchup packet" is mentioned multiple times in the options. This repetition emphasizes the idea that unopened, packaged food items, like ketchup packets, can typically be reused. This is

because they are sealed and protected from contamination. Such items, if they remain unopened and are stored under appropriate conditions (e.g., not exposed to extreme temperatures, sunlight, or moisture), can be safe to reuse. This is because the packaging prevents any direct contact with external contaminants, and as long as the integrity of the packaging is maintained, the food inside remains safe to consume.
Regarding the option "Soda," it's crucial to specify whether the soda is in an unopened can or bottle, or if it has been served already. An unopened can or bottle of soda, like the ketchup packet, is sealed and safe from contamination, thus potentially reusable if it remains unopened and is stored properly. However, if the soda has been served, it should not be reused, as it could have come into contact with contaminants.
The "Uneaten roll" refers to a food item that has likely been served and potentially exposed to the environment and handling. Reusing such items poses a health risk due to possible contamination from the surroundings or from being handled by consumers or servers. Breads or rolls that have been on a table or in a serving basket should not be reused to ensure food safety.
In conclusion, among the listed options, the "Unopened ketchup packet" is the item that can safely be reused. This is contingent upon the packet remaining sealed and undamaged, ensuring that the contents are not exposed to any potential contaminants. Other items, particularly those that have been opened or potentially exposed to the environment, should not be reused due to health and safety concerns.

## Question: 4

What is the first task when cleaning and disinfecting equipment?

A. Disassemble.
B. Air dry.
C. Rinse.
D. Clean.

**Answer: A**

Explanation:
The correct answer to the question of the first task when cleaning and disinfecting equipment is to disassemble the equipment. This initial step is crucial because it ensures that all components of the equipment are accessible for thorough cleaning and disinfecting. By dismantling the equipment, hidden areas that might accumulate dirt, debris, or microbes are exposed, allowing for more effective cleaning.
In many industries, especially those related to food processing, healthcare, and manufacturing, equipment consists of multiple parts that can trap contaminants. These contaminants, if not properly cleaned, can lead to hygiene issues, spoilage, or even health hazards. Disassembling the equipment ensures that each part can be individually addressed, cleaned, and sanitized, reducing the risk of contamination.
Furthermore, disassembling equipment is not only about deep cleaning but also about maintaining the efficiency and longevity of the equipment. During the disassembly process, it's also possible to inspect the parts for wear and tear or potential damage, which can be crucial for preventative maintenance and avoiding costly repairs or downtime in the future.
It’s important to note that not all equipment requires disassembly for effective cleaning. For simpler items or those designed with hygiene in mind, this step might be unnecessary. However, for complex

machinery with multiple interacting parts, disassembly is typically the first and most essential step in the cleaning protocol.

## Question: 5

Listeria monocytogenes can be found in all of the following foods except:

A. raw meats and poultry
B. apple cider
C. dairy products
D. raw vegetables

**Answer: B**

Explanation:
Listeria monocytogenes is a type of bacteria known for causing listeriosis, a serious infection. It is commonly found in various foods and can survive in conditions where other pathogens might not, such as in salty environments and at refrigerator temperatures. This makes it a particularly resilient and concerning foodborne pathogen.
Some common foods known to harbor Listeria monocytogenes include raw meats and poultry, which can get contaminated during processing. Dairy products, especially those made from unpasteurized milk, can also be a source of this bacterium. Cooked luncheon meats and hot dogs can become contaminated after cooking but before packaging, during handling processes where the environment or equipment may harbor the bacteria.
Additionally, raw vegetables can be contaminated from soil containing Listeria or from manure used as fertilizer. Seafood, particularly smoked seafood, can be contaminated due to handling after the smoking process which may reintroduce the bacteria. Protein-based salads, such as chicken, tuna, egg, or seafood salads, are also at risk because they often contain a mix of cooked ingredients that may be contaminated during preparation or handling.
Interestingly, apple cider is not typically associated with Listeria contamination. This is primarily because Listeria monocytogenes is less likely to be present in acidic environments created by fruits like apples. The acidic nature of apple cider creates an inhospitable environment for the survival and growth of Listeria, making it an exception among common food items where Listeria is usually found. Hence, compared to the other listed items like raw meats and dairy products, apple cider does not support the growth of Listeria monocytogenes effectively.

## Question: 6

Bacteria that cannot form spores are called non-sporeforming bacteria that include:

A. Salmonella spp.
B. Listeria monocytogenes
C. E.coli
D. all of the above

**Answer: D**

Explanation:
The question presented is about identifying bacteria that cannot form spores, specifically focusing on those significant to the food industry. Various pathogens fall under the category of non-sporeforming bacteria, which include Salmonella spp., Listeria monocytogenes, and E.coli. These bacteria are particularly relevant due to their impact on food safety and public health.
Spore formation is a mechanism used by certain bacteria, notably some Bacillus and Clostridium species, to survive in harsh conditions by forming protective, tough structures called spores. However, not all bacteria have this capability. Non-sporeforming bacteria, such as those listed in the question, do not produce spores and have different survival strategies, like thriving in nutrient-rich environments, including those found in contaminated food.
Salmonella spp. are a group of bacteria commonly associated with foodborne illnesses, often found in contaminated meat, poultry, eggs, and milk. These bacteria can cause salmonellosis, characterized by symptoms such as diarrhea, fever, and abdominal cramps.
Listeria monocytogenes is another critical non-sporeforming bacterium, known for causing listeriosis, a severe infection usually caught from eating food contaminated with the bacterium. It is particularly dangerous for pregnant women, newborns, older adults, and people with weakened immune systems. Symptoms can include fever, muscle aches, and sometimes nausea or diarrhea.
E.coli, or Escherichia coli, refers to a large group of bacteria. While most strains are harmless, some, like E. coli O157:H7, can cause severe foodborne disease. Typical symptoms include severe stomach cramps, diarrhea (often bloody), and vomiting. In some cases, the infection can lead to more severe health issues, including kidney failure.
The option "all of the above" in the question indicates that all the listed bacteria - Salmonella spp., Listeria monocytogenes, E.coli - are examples of non-sporeforming bacteria significant in the food industry. These bacteria can cause infections that result in symptoms such as watery or bloody diarrhea, which can persist for 2 to 7 days, among other symptoms. Awareness and control of these bacteria are crucial for food safety and preventing foodborne illnesses.

## Question: 7

Sanitizing wipes need to be approved by which of the following?

A. CDC.
B. HACCP.
C. EPA.
D. ADA.

**Answer: C**

Explanation:
Sanitizing wipes, commonly used for cleaning and disinfecting surfaces, must adhere to regulatory standards to ensure they are safe and effective. The Environmental Protection Agency (EPA) is the federal body responsible for approving and regulating the chemicals used in these products. This approval process is crucial because it verifies that the sanitizing wipes are capable of eliminating bacteria, viruses, and other harmful pathogens as claimed.
The EPA evaluates the ingredients and the efficacy of sanitizing wipes against specific health standards and environmental impact considerations. Products that meet EPA standards are then registered and

given an EPA registration number. This number can usually be found on the product label and serves as a marker that the product has been tested and approved by the agency.
It is essential for users to follow the instructions provided on the wipes' packaging. This includes adhering to the contact time, which is the amount of time the surface should remain wet with the wipe's solution to effectively kill germs. Improper use, such as using the wipes on non-recommended surfaces or not allowing the surface to remain wet for the recommended time, can reduce the effectiveness of the sanitation process.
In contrast, other agencies like the Centers for Disease Control and Prevention (CDC), Hazard Analysis and Critical Control Points (HACCP), and the American Dental Association (ADA) do not have regulatory authority over the approval of sanitizing products. The CDC provides guidelines for cleaning and disinfection to prevent infections, HACCP focuses on food safety management, and the ADA deals primarily with oral health. While these organizations may recommend the use of EPA-approved products, they do not participate in the approval process themselves.
Therefore, when choosing sanitizing wipes, it is important to look for products that have been approved by the EPA to ensure that they have been evaluated and confirmed to be effective at sanitizing and meeting public health standards. Always check for an EPA registration number and follow the instructions provided for safe and effective use.

## Question: 8

Which raw food is safe on the buffet?

A. Steak tartar.
B. Sushi.
C. Fish.
D. Egg.

## Answer: B

Explanation:
When considering which raw foods are safe to serve on a buffet, it's important to understand the risks associated with raw animal products and the preparation methods that can mitigate these risks. Raw animal products, generally speaking, are not recommended for self-serve buffets due to the high risk of contamination and foodborne illnesses. However, there are exceptions based on how the food is processed and prepared.
Sushi, for example, is often considered safe for self-serve buffets. This is primarily due to the rigorous standards in place for the preparation of sushi, which include the use of fresh, high-quality ingredients and adherence to strict hygiene practices. Sushi chefs are trained to handle raw fish with care to prevent contamination. Additionally, the fish often used in sushi must be frozen at temperatures that kill parasites before it is served raw, which further reduces the risk of foodborne illnesses.
Another consideration for raw foods on buffets is shellfish, such as oysters and clams, which might be served raw. Similar to sushi, shellfish served at buffets are generally subject to strict regulations that require them to be sourced from clean waters and handled in sanitary conditions to minimize health risks. However, it is always crucial that shellfish are kept at the proper temperatures to prevent bacterial growth.
In contrast, other raw animal products like steak tartare or raw eggs are more risky and typically not recommended for self-serve buffets. These foods require precise handling and cooking to ensure safety,

making them less suitable for a buffet scenario where temperature control and individual preparation standards may be more challenging to maintain.
In conclusion, while most raw animal products are advised against in a buffet setting due to health risks, sushi and certain shellfish may be considered safe when proper preparation and handling techniques are strictly followed. As always, it is essential to adhere to food safety regulations and best practices to ensure the health and safety of all guests.

## Question: 9

What should occur to a work surface after cutting meat and before cutting potatoes?

A. Sanitizing.
B. Washing.
C. Cleaning.
D. Scrubbing.

**Answer: A**

Explanation:
Sanitizing. After cutting meat on a work surface, it is critical to sanitize the surface before using it to cut potatoes or any other food. This step is essential to prevent cross-contamination, which occurs when harmful bacteria or viruses are transferred from one food item, particularly raw meats, to another food item that may not be cooked at temperatures high enough to kill these pathogens.
Food surfaces need to be sanitized before use. They also need to be sanitized between handling raw and ready-to-eat (RTE) foods. Potatoes often fall into the category of RTE, especially if they are being prepared for salads or other dishes where they might not be cooked at high temperatures after cutting. Sanitizing the surface ensures that any bacteria such as Salmonella, E. coli, or Listeria, which might have been present on the surface after cutting raw meat, are destroyed before the surface comes into contact with other foods.
Washing. While washing the surface with soap and water is important for removing visible dirt and residue, it does not kill all bacteria or viruses on its own. Therefore, washing should be followed by sanitizing. A solution of bleach and water or a food-safe sanitizer can be used according to the manufacturer's instructions to ensure effective sanitization.
Cleaning involves both washing and sanitizing. It is a two-step process where the first step removes physical contaminants and some bacteria, and the second step—sanitizing—targets the remaining bacteria and viruses to reduce them to safe levels. Ensuring that both steps are followed rigorously will minimize the risk of foodborne illnesses.
Scrubbing might be necessary if there are hard-to-remove residues from the meat, such as fat or marinades, on the work surface. Scrubbing should be done during the cleaning phase, prior to sanitizing. It helps ensure that the sanitizer can contact all areas of the surface effectively, without being blocked by leftover residue.
Overall, properly sanitizing food preparation surfaces is a critical safety measure in both home and commercial kitchens. It protects against the spread of foodborne illnesses by ensuring that cross-contamination between raw and RTE foods does not occur.

## Question: 10

Choose the item that is most likely to prevent contamination or cross-contamination when making a sandwich.

A. Gloves.
B. Tongs.
C. Ladles.
D. Serving forks.

**Answer: A**

Explanation:
When preparing food, especially items like sandwiches that often involve direct contact with the ingredients, preventing contamination and cross-contamination is crucial for food safety. Gloves are a valuable tool in achieving this safety. They serve as a physical barrier between the hands of the food handler and the food itself, effectively minimizing the transfer of microorganisms that may be present on the hands.
The alternative options for handling food, particularly when making sandwiches, often include various utensils such as tongs, ladles, and serving forks. While these tools are useful in many culinary contexts, they can sometimes increase the risk of dropping food. Dropping food not only leads to wastage but also increases the risk of contamination from surfaces where the dropped food might land. Moreover, utensils must be repeatedly sanitized to prevent cross-contamination, whereas a new pair of gloves can be used each time to ensure cleanliness from the start of food preparation.
In contrast, gloves are designed for single use and are disposed of after preparing food, which drastically reduces the risk of cross-contamination between different food items. For instance, when making a sandwich, one might handle different ingredients such as meats, cheeses, and vegetables. Using the same utensils for all these without proper sanitation in between can lead to cross-contamination. Gloves, when changed between tasks or ingredients that might cross-contaminate, provide a safer alternative.
Furthermore, gloves are also safe and effective to use alongside other kitchen tools like tongs, ladles, and serving forks. For example, a food handler might use tongs to place items on a sandwich; wearing gloves while using these tongs adds an additional layer of protection, ensuring that if the handler inadvertently touches the food, it remains uncontaminated.
Ultimately, the use of gloves in food preparation, particularly for direct-contact items like sandwiches, is a best practice in the food service industry. It not only enhances food safety by preventing the introduction of pathogens but also instills confidence in the consumers about the hygiene standards being upheld in the food preparation process.

# Thank You for Trying Our Product

For More Information – Visit link below:

https://www.examsboost.com/

**15 USD Discount Coupon Code:**

**G74JA8UF**

# FEATURES

- ✓ 90 Days Free Updates
- ✓ Money Back Pass Guarantee
- ✓ Instant Download or Email Attachment
- ✓ 24/7 Live Chat Support
- ✓ PDF file could be used at any Platform
- ✓ 50,000 Happy Customer