Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period: \_\_\_\_\_\_\_\_\_\_

**Safety and Sanitation Assessment**

**Today’s Skills:**

I can identify safety and sanitation rules and the guidelines necessary to maintain a safe working environment.

In the pictures, identify the food safety hazard. Also, include whether it is a physical, chemical or biological hazard.

|  |  |  |  |
| --- | --- | --- | --- |
| 1. |  | 4. |  |
| 2. |  | 5. |  |
| 3. |  | 6. |  |

Total \_\_\_\_/6

Identify FATTOM

|  |
| --- |
| F |
| A |
| T |
| T |
| O |
| M |

Total \_\_\_\_/6

Identify and explain FIFO.

|  |  |
| --- | --- |
| F | Explain why FIFO is important and give an example of how you use FIFO: |
| I |
| F |
| O |

Total \_\_\_\_/6

Food Preparation

|  |  |
| --- | --- |
| I am preparing to make chicken stir-fry in 3 days for dinner. My chicken is currently in the freezer. What would be a proper thawing method and why? | I am preparing to make chicken stir-fry tonight for dinner. My chicken is currently in the freezer. What would be a proper thawing method and why? |

Total \_\_\_\_/4

Determine the correct temperature for food safety.

|  |  |  |
| --- | --- | --- |
| Danger Zone: | Seafood: | Pork: |
| Beef Steak: | Ground Beef: | Chicken Breast: |
| Lamb: | Ground Chicken: | Veal: |
| Reheat: | Hot Holding: | Refrigerator: |

Total \_\_\_\_/12

Safety and Sanitation Questions:

What is the difference between CLEAN and SANATIZE?

Total \_\_\_\_/2

How would you put out a grease fire?

Total \_\_\_\_/1

What would you NOT put on a grease fire?

Total \_\_\_\_/1

List three instances in which wearing gloves would be necessary.

Total \_\_\_\_/3

Name \_\_\_Key\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period: \_\_\_\_\_\_\_\_\_\_

**Safety and Sanitation Assessment**

**Today’s Skills:**

I can identify safety and sanitation rules and the guidelines necessary to maintain a safe working environment.

In the pictures, identify the food safety hazard. Also, include whether it is a physical, chemical or biological hazard.

|  |  |  |  |
| --- | --- | --- | --- |
| 1. | Physical | 4. | Chemical |
| 2. | Chemical | 5. | Physical |
| 3. | Biological | 6. | Biological |

Total \_\_\_\_/6

Identify FATTOM

|  |
| --- |
| F Food |
| A Acid |
| T Time |
| T Temperature |
| O Oxygen |
| M Moisture |

Total \_\_\_\_/6

Identify and explain FIFO.

|  |  |
| --- | --- |
| F First | Explain why FIFO is important and give an example of how you use FIFO:  To prevent food waste or pathogen growth over time. To use a product before it expires. To be financially profitable by reducing cost.  When I come home from the store, I put my new product behind the old product. |
| I In |
| F First |
| O Out |

Total \_\_\_\_/6

Food Preparation

|  |  |
| --- | --- |
| I am preparing to make chicken stir-fry in 3 days for dinner. My chicken is currently in the freezer. What would be a proper thawing method and why?  Defrost in the refrigerator for 2-3 days prior to cooking. The safest way to eliminate potential pathogens. | I am preparing to make chicken stir-fry tonight for dinner. My chicken is currently in the freezer. What would be a proper thawing method and why?  Microwave, cold running water or cooking process.  The safest way to eliminate potential pathogens in the shortest amount of time. |

Total \_\_\_\_/4

Determine the correct temperature for food safety.

|  |  |  |
| --- | --- | --- |
| Danger Zone: 41-135° | Seafood: 145° | Pork: 145° |
| Beef Steak: 145° | Ground Beef: 155° | Chicken Breast: 165° |
| Lamb: 145° | Ground Chicken: 165° | Veal: 145° |
| Reheat:165° | Hot Holding: 135° | Refrigerator: 40° |

Total \_\_\_\_/12

Safety and Sanitation Questions:

What is the difference between CLEAN and SANATIZE?

Clean means to remove visible soil and food particles.

Sanitize means to use heat or chemical agents to reduce pathogens.

Total \_\_\_\_/2

How would you put out a grease fire?

In case of a grease fire, turn off the burner and cover with a lid, smother, or use the appropriate fire extinguisher.

Total \_\_\_\_/1

What would you NOT put on a grease fire?

Never use water, sugar, flour on a grease fire.

Total \_\_\_\_/1

List three instances in which wearing gloves would be necessary.

1. Handling raw meat, poultry, and seafood.

2. Wear gloves while handling ready-to-eat food (foods that won’t be heated before serving).

3. Wounds or cuts should be covered with a bandage, then with gloves.

Total \_\_\_\_/3