

## Activity Quiz 13

# Food Safety Regulations and Standards



Name \_\_\_\_\_ Date \_\_\_\_\_

### True or False?

- ① \_\_\_\_\_ Each operation is required to follow the *FDA Food Code*.
- ② \_\_\_\_\_ Health inspectors are employees of the Centers for Disease Control and Prevention (CDC).
- ③ \_\_\_\_\_ You should accompany the health inspector during an inspection of your operation.
- ④ \_\_\_\_\_ The regulatory authority can close an operation if they find a long interruption of water service.

### Government Regulation of Foodservice Operations

Write the letter or letters of the answer to each question. You will not use all the letters.

- |   |  |
|---|--|
| ① _____ Outlines recommendations for food safety regulation for the restaurant and foodservice industry | A Food and Drug Administration (FDA)   |
| ② _____ Sets up and enforces food safety practices for a specific operation                             | B Conference for Food Protection (CFP) |
| ③ _____ Decides whether to adopt the <i>FDA Food Code</i>   | C <i>FDA Food Code</i>                 |
| ④ _____ Conducts foodservice inspections  | D State government                     |
|   | E Health inspector                     |
|   | F Foodservice manager                  |

### The Inspection Process

List the seven guidelines to get the most out of food safety inspections.

- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

### Closure of the Operation

List four health hazards that require the closure of an operation.

- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

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### Self-Inspections

Place a ✓ next to the things that are true about self-inspections.

- ① \_\_\_\_\_ The foodservice manager conducts the self-inspection.
- ② \_\_\_\_\_ Use the same type of checklist that the regulatory authority uses.
- ③ \_\_\_\_\_ After a self-inspection, review any problems with staff but wait to correct the problems until the next regulatory inspection.
- ④ \_\_\_\_\_ During a self-inspection, identify risks to food safety in your operation.
- ⑤ \_\_\_\_\_ Inspect only the inside of the operation.
- ⑥ \_\_\_\_\_ Self-inspections replace regulatory inspections.
- ⑦ \_\_\_\_\_ After a self-inspection, review any problems with staff and correct the problems.

## Answers

### True or False?

- ① F
- ② F
- ③ T
- ④ T

### Government Regulation of Foodservice Operations

- ① A, C
- ② F
- ③ D
- ④ E

### The Inspection Process

Here are guidelines for getting the most out of food safety inspections.

- Ask for identification
- Cooperate with the inspector
- Take notes
- Keep the relationship professional
- Provide records
- Discuss violations and the time frame for correction
- Act on all deficiencies noted in the report

### Closure of the Operation

Any four of the following hazards are correct.

- Significant lack of refrigeration
- Backup of sewage into the facility or its water supply
- Emergency
- Significant infestation of rodents or insects
- Long interruption of electrical or water service
- Clear evidence of a foodborne-illness outbreak

### Self-Inspections

1, 2, 4, and 7 should be marked.