

Answers & Questions in the Jeopardy Game for Review PowerPoint

(Number references corresponding Certification Test question)

Round 1

	Water, Cleaning, & Sanitizing (A)	Pathogenic Microbes (B)	Some Like It Hot (C)	General Food Safety (D)	Food & Hazards (E)	Chill Factor (F)
\$100	This is the ratio of bleach to water to make a 100ppm chlorine sanitizing solution ... 1 Tbsp bleach to 2 gallons water? (28)	The perfect place for this bacteria to grow is in canned foods and it produces the most deadly toxin known to man ... <i>Clostridium botulinum?</i> (16)	This is the time and temperature requirement for cooking ground beef ... 155°F for 15 seconds? (49)	Using the same knife and cutting board to cut chicken and chop vegetables is an example of this ... cross-contamination? (35)	This range of temperature is known as the “Danger Zone” ... 41°F to 135°F? (40)	Cold foods should be held at or below this temperature ... 41°F? (54)
\$200	Food service workers should wash their hands for this long ... 20 seconds? (22)	This virus contaminates water and is passed by not washing hands after using the restroom ... norovirus? (15)	This is the cooking time and temperature required for poultry ... 165°F for 15 seconds? (48)	These food items should be stored in a pan on the bottom shelf of the freezer and cooler ... raw meat, poultry, and fish? (32)	This is the maximum amount of time PHF can safely stay in the Danger Zone ... 4 hours? (47)	These are three safe methods for thawing foods ... in the walk-in cooler, under running water, and as part of the cooking process? (53)
\$300	This is the order for proper warewashing ... wash, rinse, sanitize, and air dry? (29)	Food, acidity, time, temperature, oxygen and moisture ... the factors that affect bacterial growth? (8)	Cooked foods must be hot-held at this temperature for safe service ... 135°F? (44)	The rules that govern foodservice food safety procedures in Idaho can be found in this ... the Idaho Food Code? (3)	These are three types of foodborne hazards chemical, physical, and biological hazards? --	This method of cooling food requires food to be cooled to 70°F within 2 hours and to 41°F in an additional 4 hours ... 2-stage cooling? (55)

\$400	<p>This is required for food service workers to do with cuts or burns on their hands before preparing food</p> <p>...wash hands, cover with bandage, and wear gloves?</p> <p>(26)</p>	<p>These types of cells are more resistant to hot and cold conditions and can survive normal cooking temperatures</p> <p>... bacterial spores?</p> <p>(11)</p> <p>DAILY DOUBLE</p>	<p>This is the cooking time and temperature required for reheating foods</p> <p>...165°F for 15 seconds?</p> <p>(43)</p>	<p>Two systems frequently used to manage food safety in food establishments</p> <p>... HACCP and Active Managerial Control?</p> <p>(62)</p>	<p>These are three common characteristics of PHF</p> <p>... protein rich, high water content, and low acidity?</p> <p>(9)</p>	<p>These are three safe methods to cool PHF quickly</p> <p>... division into shallow containers, ice wand, and ice water bath?</p> <p>(56)</p>
\$500	<p>On-site wells tested annually and public water supply are examples of this</p> <p>... approved water source?</p> <p>(21)</p>	<p>These five diseases exclude workers from food service establishments</p> <p>... infections with Salmonella, Shigella, E. coli, Hepatitis A and norovirus?</p> <p>(13)</p>	<p>To take accurate temperatures, dial thermometers must be inserted this far</p> <p>... the dimple or 2 ½"?</p> <p>(42)</p>	<p>Food obtained from unsafe sources, Failing to cook food adequately, Food held at incorrect temperatures, Food prepared using contaminated equipment, Employees having poor personal hygiene</p> <p>... the five most common risk factors for foodborne illness in food establishments?</p> <p>(63)</p>	<p>Environmental Health Specialists in Idaho Health Districts</p> <p>... enforces the food safety rules in the Idaho Food Code?</p> <p>(4)</p>	<p>Bacterial growth does this when held at cooler or freezer temperatures</p> <p>... slow down or stop?</p> <p>(52)</p>

Round 2						
	Clean and Hot (G)	Chill Factor (H)	FBI (I)	Definitions (J)	General (K)	Misc (L)
\$200	Hot and cold water, soap, sanitary drying method, garbage can, and sign ... the items required for food service hand wash stations? (23)	This is not an acceptable method for thawing foods ... thawing at room temperature? (57)	These groups of people are at higher risk than the general population for contracting a FBI ... the elderly, pregnant, young, and the ill? (2)	This term describes foods that are not cooked before eating ... ready-to-eat foods? --	The number of people in the U.S. affected by food allergens ... 12 million? (19)	This is how far foods should be stored off of the ground ... 6 inches? (33)
\$400	Stuffed meats must be cooked to this internal temperature to be safe to eat ... 165°F? --	This can lower the temperature of walk-in coolers and freezers ... overloading? (58) DAILY DOUBLE	This hazard causes the most FBI a biological hazard? (6)	This term means free of visible soil ... clean? (27)	This rule requires food service workers to wear gloves, use deli tissue or tongs, or some other barrier when handling food ... the “no bare hand contact” rule? --	These are used on water faucets to prevent contamination ... a backflow device? (21)
\$600	Sneezing, coughing and runny nose, sore throat and fever, vomiting, diarrhea, jaundice ... the symptoms that restrict food workers from handling food? (31)	PHF held refrigerated must be used in this number of days ... 7 days? --	Nausea, vomiting, diarrhea, fever and abdominal cramps ... common symptoms of foodborne illness? (12)	This term describes foods that can support the rapid and progressive growth of infectious and toxin-causing microorganisms ... potentially hazardous food (PHF)? (41) DAILY DOUBLE	This method is recommended when preparing large amounts of PHF ... the batch method? (51)	All food service establishments should have one in place to prevent rodent and insect contamination ... a pest management program? (39)

\$800	Whenever hands should be washed, if they tear, When beginning a new task, At least every 4 hours, After handling raw meat, Before handling cooked or ready-to-eat food. ... times that gloves should be changed? (30)	Food service workers must do this to all PHF that are held in the Danger Zone for more than four hours ... discard? (61)	This is the route viruses can take to contaminate water or food and cause FBI if hands are not washed properly ... the fecal-oral route? (15)	Storing just received food in back of similar food, so older items are used first ... First In, First Out (FIFO)? (18)	Using a copper pan to prepare an acidic food, like tomato soup, is an example of this ... a chemical hazard? (10)	This is how cleaning agents and food products should be stored ... separately? (36)
\$1000	The temperature of hot held foods should be checked this often ... every 4 hours? --	This is when foods must be cooked if thawed in the microwave ... immediately? (59)	This is approximately the number of people contracting a FBI each year in the United States ... 1 in every 6 people? (1)	Step-by-step procedures for a specific food service task ... standard operating procedures (SOPs)? (17)	This food service sink may not be used for food preparation ... a hand wash sink? (25)	Milk and dairy products, eggs and egg products, fish, shellfish, wheat, soy and soy products, peanuts, and tree nuts ... the "Big 8" common food allergens? (20)

Final Jeopardy

Food service workers

This is the main responsibility of food service workers
... **to serve safe, quality meals?**