

# Answers

## Activity 1: Was it Handled the Right Way?

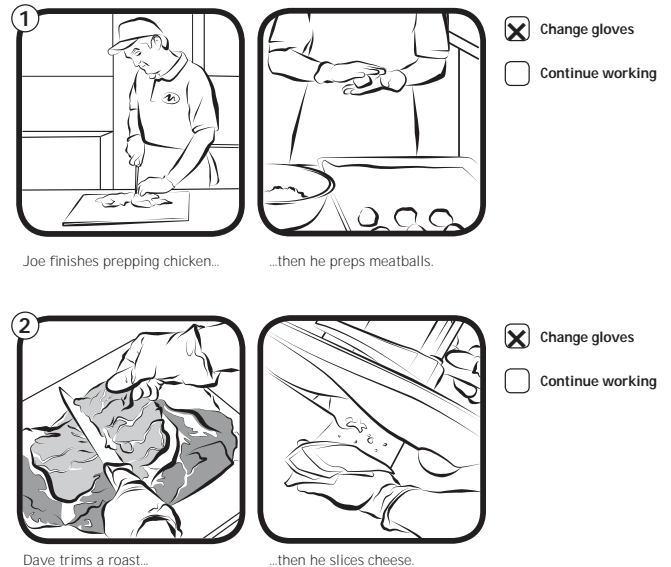
- No   1. Maria should have asked to see the man's credentials. She should not have let him enter the back of the operation without the right identification. This can be unsafe.
- No   2. Steve should have corrected the problems he found as soon as they occurred. He should not have waited until the day of the inspection to do so.
- No   3. Paul should have known how to check the strength of a sanitizer. If not, he should have asked the manager. In any case, he should not have lied to the inspector.
- Yes   4. Jorge was well prepared for the inspection. He knew exactly what to do and was able to show the inspector how he performed the task when asked.
- No   5. Marcus should have been polite and friendly but instead was rude to the inspector. His negativity may actually hurt the inspection.

## Activity 1: Which Action Can Spread Pathogens to Food?



All four actions can spread pathogens to food.

## Activity 2: Should They Change Their Gloves?



1. Joe must wash his hands and change his gloves after handling the raw chicken and before prepping the meatballs, which is a new task.
2. Dave must wash his hands and change his gloves after handling the raw meat and before handling the ready-to-eat cheese.

## Activity 1: What did Harry Do Wrong?



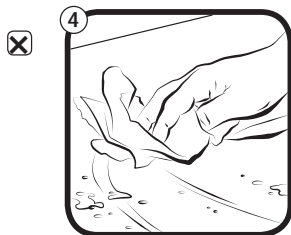
Next, he sanitized it.

Harry should not have sanitized the prep table at step 2. He should have rinsed it instead at this step.



Harry rinsed the prep table with water.

Harry should have sanitized the prep table at step 3 rather than rinsing it.



Then, he dried the prep table with a dry cloth.

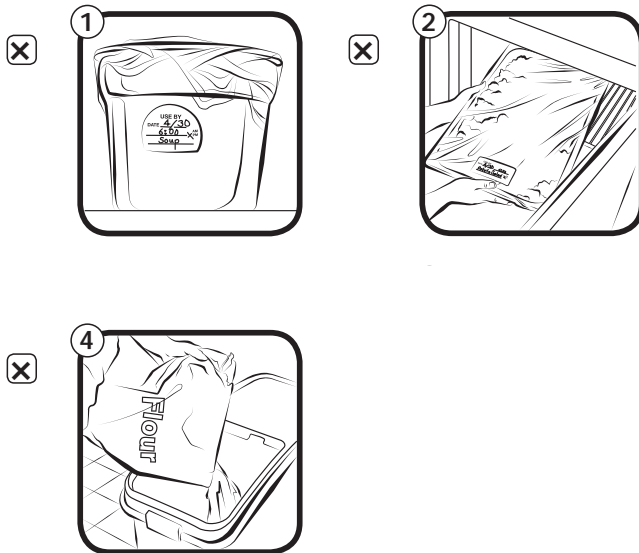
Harry should have let the table air-dry at step 4 rather than drying it with a cloth.

## Activity 2: Did They Do It Right?

Only the employee in situation 3 acted correctly.

Ben in situation 1 did not let the items stay in contact with the sanitizer long enough; he only dipped them in the sanitizer. Marty in situation 2 did not test the strength of the sanitizer solution he made with a test kit. Jake in situation 3 acted correctly—he used a wiping cloth stored in a sanitizer solution to wipe each table down. Carlos in situation 4 did not clean and sanitize the prep table as he should have; he only wiped it with a clean paper towel.

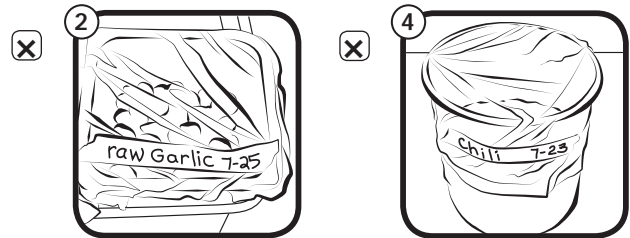
## Activity 1: Which One is Stored the Right Way?



The items that are stored correctly include **1**, **2**, and **4**. Each of these items are stored in containers made for food, they are covered, and they contain a label.

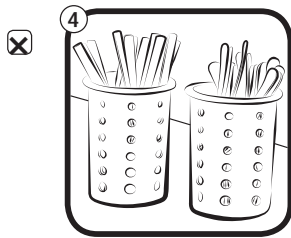
Items **3**, **5**, and **6** are not stored correctly. Open rice cannot be stored in a garbage can, since it is not made from material designed for food. Barbecue sauce cannot be stored in a bucket that contained toxic chemicals like the heavy-duty degreaser. The sausage in item **6** is stored in a food container, but it has not been covered, which can lead to contamination of the sausage.

## Activity 2: Is it Labeled the Right Way?



Only items **2** and **4** are labeled the right way. The label in item **1** includes the name of the product. However, that label does not include a use-by or expiration date. The label in item **3** includes a use-by or expiration date, but does not include the name of the product.

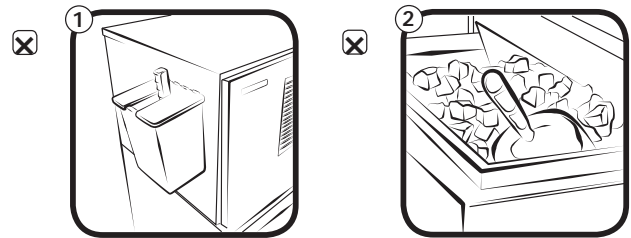
## Activity 1: Which Items are Stored the Right Way?



Only the silverware in situation **4** is stored the right way since it is being stored with the handles up.

The items in situations **1**, **2**, and **3** are not being stored correctly because they are all being stored right-side up. These items should be stored upside down on a clean and sanitized surface.

## Activity 2: Is Ice Being Handled the Right Way?



Items **1** and **2** are being stored the right way. The ice scoop in situation **1** has been stored outside of the icemaker in an ice scoop holder. The ice scoop in situation **2** has been stored in the ice with the scoop handle up off the ice.

The scoop in situation **3** has not been stored the right way, since it is lying with the handle touching the ice. While the ice bucket in situation **4** has been stored up off the floor, it should have been stored upside down to prevent contamination.