

food service county study guide

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food service county study guide

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COLD Food

Cross Connection

Wet hands

Apply soap

Scrub for 10-15 seconds

5 Handwashing Sink Requirements

Employee Health Policy

The Big 6 Foodborne Illnesses

Reporting Symptoms to Management

Personal Hygiene

Disposable glove use

Cooking Temperatures

ServSafe Practice Test 2023 with Detailed Explanation - ServSafe Practice Test 2023 with Detailed Explanation by MyTestMyPrep 131,892 views 11 months ago 31 minutes - Look no further! Our ServSafe Practice Test 2023 video is designed to help you master essential **food**, safety concepts and ace ...

Which of the following practices is most effective in preventing the spread of viruses in a foodservice environment?

Which of the following types of food are most commonly linked with Norovirus contamination?

Which of the following symptoms require a food handler to be excluded from the operation?

Which of the following components are considered correct work attire for food handlers in a foodservice environment?

Which of the following requirements must a supplier meet to be considered an approved food supplier

in a foodservice operation?

What are the temperature requirements for receiving shell eggs in a foodservice operation?

The correct order for storing duck, ground beef, salmon, and strawberries in the same cooler from top to bottom is

What are the four acceptable methods for thawing Time/Temperature Control for Safety (TCS) food?

Meat cooked in a microwave oven must be heated to what minimum internal temperature?

What are the time and temperature requirements for reheating beef stew that will be held for service?

What are the seven HACCP (Hazard Analysis and Critical Control Points) principles?

What five factors influence the effectiveness of a sanitizer?

What is the main purpose of a vacuum breaker?

What is the difference between cleaning and sanitizing?

Where should cleaning tools and chemicals be stored in an operation?

What term describes a point in the flow of food where identified hazards can be prevented, eliminated, or reduced to safe levels?

What are the common risk factors for foodborne illness that can be addressed by active managerial control of foodborne illness?

Name two alternatives for avoiding bare-hand contact with ready-to-eat food.

What are the time and temperature requirements for cooling TCS food?

What are the required minimum internal cooking temperatures for beef roasts?

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WE CONNECT THE HOSPITALITY

How to serve food and interact with guests | Restaurant server training - How to serve food and

interact with guests | Restaurant server training by Real Server Training 224,776 views 3 years ago 7 minutes, 8 seconds - This is how to serve **food**, and interact with guests. But first, a quick **review**, of how to carry plates. Thumb and pinky hooked over ...

HOLDING PLATES REVIEW

STEP BACK

TAKE A BEAT

GUESTS SCAN PLATES

How To Prep For - and Ace - the Interview. State of California Hiring Process. - How To Prep For - and Ace - the Interview. State of California Hiring Process. by Cali State Job Coach 22,266 views 1 year ago 16 minutes - Job interviews can be a very stressful step in the State of California hiring process. This video gives really good advice (or tips and ...

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Intro

Take the order

Prepare the order

Etiquette

Tips

Important

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A broken water main has caused the water in an operation to appear brown. What should the manager do?

To prevent the deliberate contamination of food, a manager should know who is in the facility, monitor the security of products, keep information related to food security on file, and know

What action should a manager take when a food handler reports having diarrhea and being diagnosed with a foodborne illness caused by *Shigella* spp.?

A recall has been issued for a specific brand of orange juice. The store manager has matched the information from the recall notice to the item, removed the item from inventory, and stored it in a secure location. What should the manager do next?

What step must managers take after creating a master cleaning schedule and training staff to use it? What is the best way to eliminate pests that have entered the operation?

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Introduction

Personal Hygiene

Food Handling and Storage

Temperature Control and Cooking

Cleaning, Sanitizing, and Pest Control

HACCP Principles

Facility and Equipment Management

Wrap Up and Additional Resources

NYC Food Protection Final Exam 2023 Questions Answers Practice Test - NYC Food Protection Final Exam 2023 Questions Answers Practice Test by MyTestMyPrep 16,544 views 6 months ago 20 minutes - MyTestMyPrep New York NYC **Food**, Protection Final Exam Practice Questions & Answers! Welcome to our ...

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