

AMBIENT Content Questions

Kitchen Inspection Exercise

1. How can we best minimize food borne illnesses from food preparation and storage?
 - a. Wash hands, keep food separated, refrigerated until use
 - b. Use antibiotic dish soap, wash hands, limit the cutting of meat
 - c. Keep food separated, do not thaw food in the refrigerator, change the dish towel weekly
 - d. Thaw food in the sink only, wash hands, refrigerate until use

2. What is HACCP?
 - a. A way to tell if food is good to eat
 - b. An instrument that measures food quality in kitchens
 - c. A course chefs have to take
 - d. An inspection system

3. Which of the following would you find as a violation of health and safety in a commercial kitchen?
 - a. Raw chicken being cut with salad
 - b. Washing hands between handling different types of food
 - c. Peeling fruits and vegetables
 - d. Raw chicken and beef being cut together