Video 7 – Kitchen Inspection for Managers

Quiz questions:
1. Which logs are important to keep in a food service operation? (Circle all that apply)
   a. Refrigerator and freezer temperatures
   b. Dish machine temperatures
   c. Ice machine cleaning schedule
   d. Menu “as served” with RD approval
   e. Work orders for equipment repair

2. What information is necessary on a food storage label? (Circle all that apply)
   a. Name of food item
   b. Date prepared or date opened
   c. Date received (unopened item)
   d. “Use-by” or expiration date
   e. Temperature of food item

3. What are the optimal temperatures for refrigerator, freezer, and dry storage? (Circle the best answer)
   a. Below 41°F, below 0°F, 50-70°F
   b. 45°F, 32°F, 70°F
   c. 32-45°F, 0-32°F, 70-80°F
   d. Below 41°, 0-32°, room temperature

4. A food service employee with good hygiene should: (Circle all that apply)
   a. Wear a hairnet that covers all strands of hair
   b. Wear a beard cover if facial hair
   c. Maintain good personal hygiene
   d. Wear a clean uniform, changed daily
   e. Cover any wounds or bandages

5. Which of the following reflect good work habits of food service employees? (Circle all that apply)
   a. Keeping personal items such as street clothing and personal beverages out of the kitchen
   b. Changing gloves between tasks
   c. Washing hands in-between changing gloves
   d. Taking temperatures and recording on logs
Answer key:
1. a,b,c,d,e
2. a,b,c,d
3. a
4. a,b,c,d,e
5. a,b,c,d