

Name: _____

Date: _____

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