

**Deal With It.**

# The Food Safety, Factory Operations Module Sample Cards

Issues

## Correcting Errors.

While refilling an ingredient hopper you look down and discover you are missing a rubber glove you had stuffed in your pocket. You wonder where it could have gone. What do you do with your doubts?

## Sample Game Cards

(Shown  
smaller than  
Actual size)

## Reaction Policies.

You are having problems with the refrigerator thermostat and decide to place a thermometer in it to monitor the temperature. Can you accept the readings from the thermometer as read, and why or why not?

## The Basics.

After your have applied soap to your hands, how long do you rub your hands together to ensure proper soap coverage and disinfection?

## The Big Picture.

Does your company use any ingredients known to cause allergic reactions in a small percentage of the public? If yes, what is used?

## Policies in Practice #1.

When should you wear a hair net? Describe the conditions.

## Test Questions #1.

At what temperature should your dry storage be held?

## Policies in Practice #2.

Are regular foam earplugs acceptable in a production line environment, and why or why not?

## Test Questions #2.

What is the purpose of the Hazard Analysis Critical Control Point (HACCP) system?