

## The Food Safety Module Sample Cards

### Issues

#### Counting the Cost of Errors.

If a restaurant has a highly publicized food safety incident, what is the most damaging effect to the employees of that restaurant, and why?

- 1) Public embarrassment.
- 2) Lower morale.
- 3) Lower pay because of the loss of sales.

#### Sample Game Cards

(Shown smaller than Actual size)

#### Reaction Policies #1.

A customer is on the phone claiming that something he ate the previous day caused him to be sick. What do you look for to determine if you have an outbreak of a food-borne illness?

#### The Basics.

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

#### Reaction Policies #2.

You are driving in to work when you hear about a food-borne outbreak at a local restaurant. The suspected cause is a produce item that you get from the same local vendor. What is your immediate plan of action, when you get to work?

#### Policies in Practice #1.

While receiving some freight you see a Time-Temperature Indicator that indicates this product has suffered from temperature abuse. What do you do, and why?

#### Test Questions #1.

What is the significance of a cooked food item being left in the TDZ for five hours?

#### Policies in Practice #2.

You are in the middle of a power outage. Name at least two steps you must take to safeguard your food.

#### Test Questions #2.

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