

FOOD SAFETY

NAVEDTRA 13100A

ASSIGNMENT ONE

READING ASSIGNMENT: Manual of Naval Preventive Medicine NAVMED P-5010, Chapter One, Food Safety, Section I: General Information, Section III: Food, Section IV: Standards and Sanitation of Food Service Equipment and Utensils

1-1. Any actual or potential physical connection between a public water supply and a source of contamination or pollution is called a:

1. Bi-connection.
2. Cross-connection.
3. Dual connection.
4. Double connection.

1-2. A surface that allows removal of soil by normal cleaning methods that depends on the material, design, construction, and installation is called:

1. Sterile surfaces
2. Efficient
3. Easily cleanable
4. Sanitary

1-3. Food is defined as any raw, cooked, or processed edible substance, ice, beverage, or ingredient used or intended for use or sale for human consumption, or chewing gum.

1. True
2. False

1-4. A substance that becomes a component of food or affects the characteristic of food is called a food:

1. Contact surface
2. Service personnel
3. Additive
4. Service facility

1-5. Any operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption is called a food:

1. Contact surface
2. Service additive
3. Establishment
4. Service person

1-6. An individual who works with unpackaged food, food equipment or utensils, or food contact surfaces is called a:

1. Food employee
2. Preventive medicine tech
3. Occupational health worker
4. Storekeeper

1-7. All surfaces of equipment and utensils that food comes into contact with or surfaces from which food may drain, drip, or splash are called:

1. Food contact surfaces
2. Tables
3. Easily cleanable surfaces
4. Impermeable surfaces

1-8. Food vending machines and transportation vehicles are classified as food service establishments.

1. True
2. False

For questions 1-9 through 1-12, choose a term below to complete the statements.

a. Food processing plant b. Leftover c. pH d. Pathogen

1-9. _____ is a disease-causing agent or microorganism.

1-10. _____ is the symbol for the negative logarithm of the hydrogen ion concentration, which is a measure of the degree of acidity or alkalinity of a solution.

1-11. Any un-served food remaining at the end of the meal period for which it is prepared is called a _____.

1-12. _____ is a commercial operation that manufactures, packages, labels, or stores food for human consumption and does not provide food directly to a consumer.

1-13. Any food, natural or synthetic in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms, or the slower growth and toxin production of *C. botulinum*, or, in raw shell eggs, the growth of *Salmonella enteritidis* is called:

1. Semi-perishable
2. Perishable
3. Potentially Hazardous
4. Leftover

1-14. Potentially hazardous foods, which are not served immediately after cooking, must be either rapidly chilled to temperatures of _____°F. or lower, or held at _____°F., or higher.

1. 32, 120
2. 41, 140
3. 60, 130
4. 0, 100

1-15. A food contact surface is said to be _____ if the microorganisms of public health importance have been reduced by 99.999% or 5-Log.

1. Pasteurized
2. Sanitized
3. Homogenized
4. Sterilized

1-16. _____ establishes sanitary standards for food procurement, inspection on delivery, fitness for human consumption, storage, and refrigeration, preparation, serving, and disposal of food residues.

1. Commander, Naval Supply Systems Command
2. Chief, BUMED
3. Navy Environmental and Preventive Medicine Units
4. Naval Facilities Engineering Command

1-17. _____ provide(s) specialized consultation, advice, and recommendations in matters of preventive medicine and environmental health to Navy and Marine Corps activities.

1. Chief, BUMED
2. Commander, Naval Supply Systems Command
3. Navy Environmental and Preventive Medicine Units
4. Naval Facilities Engineering Command

1-18. _____ administers the Navy Food Service Program.

1. CHBUMED
2. COMNAVSUPSYSCOM
3. COMNAVFACENGCON
4. NAVENPVTMEDUS

1-19. Food sanitation training programs, evaluation of programs, surveys and recommendations dealing with insect/vector problems, laboratory services, and epidemiological investigations of food-borne illness are provided by:

1. NAVFSSO
2. COMNAVSUPSYSCOM
3. NAVENPVNTMEDUS
4. CHBUMED

1-20. Navy Food Management Teams are composed of a PMT and traveling instructors who train food service personnel and assist ships and field activities in improving general messes.

1. True
2. False

1-21. _____ administers the food service program for the Marine Corps which includes the procurement, storage, issue, accounting for the preparation, and serving of food in appropriated fund messing facilities.

1. CHBUMED
2. Base Commanding Officer
3. Commandant of the Marine Corps
4. Department of Navy

1-22. _____ is responsible for the procurement, receipt, inspection, storage, and issue of food items.

1. Commanding Officer
2. Supply Officer
3. Medical Officer
4. Food Service Officers

1-23. The _____ is ultimately responsible for ensuring that food and beverages served within their jurisdiction are safe and wholesome.

1. Commanding Officer
2. Supply Officer
3. Medical Officer
4. Food Service Officer

1-24. _____ is the Federal enforcement body or authorized representative having jurisdiction over the food establishment.

1. U.S. Army Veterinary Services
2. Preventive Medicine Authority
3. Regulatory Authority
4. Person in Charge

1-25. The _____ is responsible for routine inspection of all food establishments, sanitary inspection of exchange food outlets, provision of training programs, review of plans and design specifications for new construction or renovation of existing facilities.

1. Supply Officer
2. Commanding Officer
3. Preventive Medicine Authority
4. Food Service Officer

1-26. A Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement is developed by:

1. USDA
2. PHS
3. DOD
4. U. S. Army

1-27. All equipment and utensils used in food services facilities must be:

1. Constructed of sanitary, nontoxic materials.
2. Constructed of corrosion resistant materials.
3. Designed, assembled, and installed so it is easily cleaned.
4. All of the above.

1-28. The ordering activity shall designate verbally those individuals authorized to accept or reject supplies delivered under the Subsistence Prime Vendor Program.

1. True
2. False

1-29. When deliveries are made to a Navy or Marine Corps food establishment by a subsistence prime vendor or a subcontractor under a prime vendor contract, inspection of delivery product by the PMA or Army veterinary personnel is not required.

1. True
2. False

1-30. Shipboard food service equipment must comply with:

1. NAVSUP Pub 533
2. NAVSUP Pub 486
3. NAVSUPINST 10110.8
4. DD Form 1608

1-31. Aboard ship, floor mounted equipment that is not easily moved, must be sealed to the floor or elevated on legs that provide at least a _____ clearance between the floor and equipment.

1. 10 inch
2. 8 inch
3. 6 inch
4. 4 inch

1-32. All food service spaces and equipment will be free from saltwater connections without exception.

1. True
2. False

1-33. Food contact surfaces will be constructed of materials that are:

1. Smooth, corrosion resistant.
2. Nontoxic, stable, nonabsorbent.
3. Will not impart an odor, color, or taste.
4. All of the above.

1-34. Which of the following statements is **NOT** true concerning splash contact surfaces:

1. They are smooth, easily cleaned.
2. They are corrosion resistant.
3. Paint will not be used on them except for surfaces that are normally dry.
4. Lead base paint will be used on these surfaces.

1-35. The manual method of warewashing requires at least _____ sink compartments.

1. 2
2. 3
3. 4
4. 5

1-36. All equipment and utensils shall be towel dried.

1. True
2. False

1-37. In mechanical warewashing equipment, the sanitizing rinse water shall have a flow pressure of not less than _____ or more than _____ pounds per square inch.

1. 15:25
2. 25:50
3. 50:65
4. 85:90

1-38. When hot water is used as the sanitizing agent in single tank, stationary rack, single temperature dishwashing machines, the temperature of the final rinse water must be at least:

1. 155 Degrees F.
2. 160 Degrees F.
3. 165 Degrees F.
4. 170 Degrees F.

1-39. When the surface temperature of clean utensils reaches _____ degrees F, hot water sanitation is accomplished.

1. 185
2. 170
3. 160
4. 150

1-40. The only area of food service that allows the use of automatic cold water glass washers is the bars in military clubs and messes.

1. True
2. False

1-41. The temperature of the wash solution in spray type ware washers that use chemicals to sanitize may not be less than:

1. 75 Degrees F (24 Degrees C)
2. 110 Degrees F (43 Degrees C)
3. 120 Degrees F (49 Degrees C)
4. None of the above.

1-42. A chlorine solution, with a minimum water temperature of 55 degrees , should have a minimum chlorine concentration of 50 mg/L (ppm).

1. True
2. False

1-43. Which of the following statements is ***NOT*** true: Food contact surfaces and utensils after washing, shall be sanitized in:

1. Hot water manual operations by immersion for at least 60 seconds.
2. Hot water mechanical operations by being cycled through equipment that is set up and achieving a utensil surface temperature of 160degrees F (71degrees C) as measured by an irreversible registering temperature indicator.
3. Chemical, manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods.
4. None of the above.

1-44. What determines the regularity at which utensils and equipment used in a production line must be cleaned and sanitized?

1. Intervals during the day when there is a change in food temperature, type of food, food particle accumulation, and the end of each day.
2. Change from raw to ready to eat food.
3. Each time a change in processing between raw animal products, such as beef, fish, lamb, pork, and poultry.
4. All of the above.

1-45. Utensils and food contact surfaces of equipment used in non-continuous food operations must be cleaned and sanitized after each use and after a substantial interruption of operations in which contamination may have occurred.

1. True
2. False

1-46. Wooden meat blocks, cutting boards, service preparation tables, and wooden handled utensils are no longer authorized and must be replaced.

1. True
2. False

1-47. Cutting boards must be:

1. Cleaned and sanitized after each use either manually or by machine.
2. Discarded if they have cut marks that impede cleaning and sanitizing.
3. Cleaned and sanitized between uses for different meat products.
4. All of the above.

1-48. All sponges and cleaning cloths used for cleaning galley utensils and equipment must be washed and sanitized:

1. After each meal period.
2. Daily
3. Weekly
4. None of the above.

1-49. The use of steel wool for cleaning equipment, utensils, and other food contact surfaces is authorized.

1. True
2. False

1-50. Read the following statements:

- a. When serving acidic food or beverage, silver-plated pitchers or bowls should **NOT** be used.
- b. Enameled ware, galvanized metal, copper, zinc or tin utensils will **NOT** be used for food contact surfaces.

Which statement/statements are **TRUE**:

1. a and b
2. a
3. b
4. neither

1-51. Inspections of milk delivery must ensure that the temperature of the product on delivery is _____ degrees F or less or in accordance with the current procurement contract.

1. 20
2. 32
3. 45
4. 50