

## Essentials for School Nutrition: General Areas Module

### Practice Activity Lesson 3: Food Safety Plans

1. Select the three main areas of a written food safety plan. Select all that apply.
  - a. Menu items listed by process category
  - b. Food and beverage license
  - c. Standard operating procedures
  - d. Periodic review and revision
  - e. Certified food manager
2. What is the definition of a critical control point (CCP)?
  - a. Steps taken to reduce the likelihood of food contamination.
  - b. Point in food preparation where controlling a step is essential for food safety.
  - c. Time and temperature ranges for food preparation and service that keep food safe.
3. How many different process categories are there in food safety plans for schools?
  - a. 2
  - b. 3
  - c. 4
  - d. 5
4. True or False: Schools must receive a minimum of one food safety inspection from their licensing health agency per year.
  - a. True
  - b. False
5. Which of the following is a critical control point (CCP).
  - a. No bare hand contact with ready to eat foods.
  - b. Heat chicken to an internal temperature of 165 degrees for at least 15 seconds.
  - c. Store chemicals away from foods.
  - d. Wear hairnets in food preparation areas.
6. Select the items that should be included in a food safety plan standard operating procedure. Select all that apply.
  - a. Step by step instructions for the procedure
  - b. Critical control points related to the procedure
  - c. Corrective actions steps when critical control points are exceeded
  - d. Documentation logs related to the procedure

7. A written food safety plan must address which of the following areas? Select all that apply.
- a. Food stored in the teachers' lounge
  - b. Food prepared in the FACS classroom
  - c. Breakfast served in the classroom
  - d. Food prepared in the a la carte room
  - e. Items sold from the food service owned vending machine
8. Food items in the Same Day process category move through the danger temperature zone how many times?
- a. 1
  - b. 2
  - c. 3
  - d. 4
9. Which process category would Pizza that is heated in the morning and served at lunch be in?
- a. No Cook
  - b. Same Day Service
  - c. Complex Preparation
10. The most recent food safety inspection must be posted in a public location at the school. Which of the following are public locations?
- a. Main office in the school
  - b. Bulletin board outside of the cafeteria
  - c. Kitchen office
  - d. Refrigerator door in the kitchen

## **Food Safety Resources**

[Standard Operating Procedure Templates](#), Institute for Child Nutrition  
[Minnesota Certified Food Manager Website](#), Minnesota Department of Health  
[Food Safety Flash Videos](#)  
[Food-Safe Schools Action Guide](#)  
[ICN Food Safety Resources](#)  
[Food Safety in Schools Training](#)  
[Foodborne Pathogen Fact Sheets](#)  
[Inventory Management and Tracking](#)

# Answer Key: Essentials for School Nutrition: General Areas Module

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