

## Food Safety HACCP Training Quiz

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1. True or False: HACCP is a way to document that appropriate procedures are followed assuring food safety is maintained.
2. True or False: HACCP can also be referred to the School Food Safety Plan.
3. True or False: HACCP was a system developed to document how to prevent food contamination and food borne illness.
4. True or False: If a school is participating in the Nation School Lunch Program, they do not have to develop a HACCP.
5. It is important to control temperatures of potentially hazardous foods during which circumstance (check all that apply):
  - Cooking
  - Preparation
  - Cooling
  - Discarding
  - Holding
6. Which of the following is **not** a key point in operating a food safety plan:
  - Standard operating procedures
  - Sanitation
  - Temperature control
  - Meal counting
7. When keeping food temperatures safe and out of the “danger zone” you must:
  - keep cold food cold and hot food warm
  - keep cold food at room temperature and hot food hot
  - keep cold food cold and hot food hot
  - keep all food at room temperature
8. Match the following:

_____ No cook	a. food is heated, kept at a safe temperature and served
_____ Complex	b. food is used as is
_____ Same day	c. item is cooked, cooled and then reheated prior to serving
9. True or False: When you find an error, corrective action should be documented and kept on file.
10. True or False: There is no need to keep daily written records of food and equipment temperatures.

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11. A good HACCP plan includes which of the following:

- Provide ongoing food safety training for all employees
- Review and revise food safety program at least annually to reflect changes in your facility
- Maintain all documents for at least one year
- All of the above

Put your name and school on the top of the quiz.

Fax completed quiz to 801-538-7883  
Subject: Food Safety HACCP Training  
Attn: Child Nutrition Programs