

# **i-Hospitality**

## **Review Questions – Answers**

### **Section - Bacteria**

**What is Binary Fission?**

*This is the name given to the term when bacteria multiplies*

**Name the bacteria that are often found on a food handler?**

*Staphylococcus Aureus*

**What is the difference between food borne illness's and food poisoning bacteria?**

*It can only take small amounts of a food borne illness to make a person ill, an example of a food borne illness would be Salmonella. A food poisoning bacteria needs to multiply into many numbers before it will have an effect.*

### **Section – Bacteria & Food**

**State two sources of Bacteria**

*Human, Equipment, Pests,*

**What is cross contamination?**

*Cross contamination takes place when bacteria is transferred from one food to another.*

**What is a healthy carrier?**

*A healthy carrier is someone that carries the bacteria but shows no visible signs*

### **Section – Cleaning**

**Why is it important to have a cleaning schedule in place?**

*So that you can be sure that all areas are clean and on a regular basis*

**Explain the purpose/suitability of the cleaning products below:**

*Detergent – will dissolve grease and remove food debris*

*Disinfectant – will remove bacteria to a safe level*

*Sanitizer – they will move bacteria to a safe level and remove grease and food debris*

**What does clean-as-you-go mean?**

*To clean down work areas before starting the next task*

**Give an example of an indirect contamination vehicle?**

*Temperature Probe, Work surfaces, chopping board, knives, equipment, PPE,*

## **Section – Food Hygiene & the Law**

**Who is legally liable for food hygiene in the workplace?**

*All food handlers*

**What is the difference between an improvement notice and prohibition notice?**

*An improvement notice is issued when safety measures are met, the notice will provide an amount of time when a re-inspection will take place to see if the notice has been auctioned.*

*A prohibition notice is issued when there is an immediate danger to the public, this will usually result in the work premises (or part of) will be shut down until the court appeal has been held.*

**Who enforces Food Safety Legislation?**

*The local relevant authority, this is normally the licensing authority, Environmental Health Officer (EHO)*

**What is the maximum fine that can be imposed by the magistrate's courts?**

*£20,000*

## **Section – Food Poisoning**

**Name 4 of the groups most 'at risk' from food poisoning:**

*Babies, pregnant, elderly, ill health*

**Briefly explain the following hazards:**

*Biological – Bacteria, Moulds, Viruses*

*Physical – nails, glass, chipped paint*

*Chemical – pesticides, cleaning chemicals*

**What are the main symptoms of food poisoning?**

*Vomiting & Diarrhoea*

## **Section – HACCP**

**What does HACCP stand for?**

*Hazard Analysis Critical Control Point*

**Give an example of a monitoring procedure and/or system**

*Checking fridge temperatures two times a day, temperature checking all deliveries, checking food temperatures before serving*

**What is it important to have HACCP's in place?**

*To comply with the law, to demonstrate safe food practices, to prevent food poisoning*

## **Section – Personal Hygiene**

**Give two examples of when you should wash your hands**

*After smoking, eating, touching your face and hair, after touching raw foods, after breaks, every 10 – 20 minutes*

**What jewellery are you permitted to wear in a food preparation area?**

*Plain wedding band*

**Why should cuts and open wounds be kept covered?**

*To prevent the spread of bacteria*

**What should you do, if you feel unwell or have an upset stomach?**

*Inform your supervisor immediately*

## **Section – Pest Control**

**Give three signs of possible pest infestation**

*Droppings, dead bodies, damaged packing, trails, visual,*

What measures can be put in place to reduce the risk of pests (state 2)

*Efficient waste removal, cover all bins, good cleaning practices, regular monitoring, check all deliveries*

**Name three precautions that can be put in place**

*Fly screens, self closing doors, sticky fly paper, and electronic insect killer*

## **Section – Premises, Design and Build**

**Why is stainless steel ideal for food preparation surfaces?**

*Clean smooth surfaces, easy to clean*

**Why is wood inappropriate for the preparation of food?**

*Easily damaged, absorbs moisture, harbours bacteria*

**Why is it important to report all cracks and damage to walls and ceilings?**

*So they do not present any kind of hazard*

## **Section – Temperature Control**

**What is the legal temperature requirement for a fridge?**

*1c – 5C*

**What is the legal temperature requirement for a freezer?**

*-18C – 25C*

**What would you do if a delivery arrives and it falls outside of the legal temperature guidelines?**

*Reject it and send it back to the suppliers*

**What is the maximum time hot food should be held for before serving?**

*Food that is kept above 63C can be kept for up to 4 hours*