Activity Quiz 13
Food Safety Regulations and Standards

Name __________________________________________  Date _________________________

True or False?

1. _______ Each operation is required to follow the FDA Food Code.
2. _______ Health inspectors are employees of the Centers for Disease Control and Prevention (CDC).
3. _______ You should accompany the health inspector during an inspection of your operation.
4. _______ The regulatory authority can close an operation if they find a long interruption of water service.

Government Regulation of Foodservice Operations

Write the letter or letters of the answer to each question. You will not use all the letters.

1. _______ Outlines recommendations for food safety regulation for the restaurant and foodservice industry
2. _______ Sets up and enforces food safety practices for a specific operation
3. _______ Decides whether to adopt the FDA Food Code
4. _______ Conducts foodservice inspections

A. Food and Drug Administration (FDA)
B. Conference for Food Protection (CFP)
C. FDA Food Code
D. State government
E. Health inspector
F. Foodservice manager

The Inspection Process

List the seven guidelines to get the most out of food safety inspections.

• __________________________________________
• __________________________________________
• __________________________________________
• __________________________________________

Closure of the Operation

List four health hazards that require the closure of an operation.

• __________________________________________
• __________________________________________

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Self-Inspections

Place a ✓ next to the things that are true about self-inspections.

1. The foodservice manager conducts the self-inspection.
2. Use the same type of checklist that the regulatory authority uses.
3. After a self-inspection, review any problems with staff but wait to correct the problems until the next regulatory inspection.
4. During a self-inspection, identify risks to food safety in your operation.
5. Inspect only the inside of the operation.
6. Self-inspections replace regulatory inspections.
7. After a self-inspection, review any problems with staff and correct the problems.
Answers

True or False?
1. F
2. F
3. T
4. T

Government Regulation of Foodservice Operations
1. A, C
2. F
3. D
4. E

The Inspection Process
Here are guidelines for getting the most out of food safety inspections.

- Ask for identification
- Cooperate with the inspector
- Take notes
- Keep the relationship professional
- Provide records
- Discuss violations and the time frame for correction
- Act on all deficiencies noted in the report

Closure of the Operation
Any four of the following hazards are correct.

- Significant lack of refrigeration
- Backup of sewage into the facility or its water supply
- Emergency
- Significant infestation of rodents or insects
- Long interruption of electrical or water service
- Clear evidence of a foodborne-illness outbreak

Self-Inspections
1, 2, 4, and 7 should be marked.