



TOP 10 LIST
FOR FOOD SAFETY AND SANITATION

Quick Quiz

Staff Name: _____

Date: _____

1. No evidence of _____ in kitchen. Trash receptacles emptied and _____.
2. Staff wear clean _____ and aprons with all _____ covered.
3. Food is _____ in transport through walkways, _____ in storage.
4. Don't forget to _____ and _____ all opened foods.
5. All dishes, utensils and cooking items are properly _____ and _____. Dish machine temperatures and chemicals are checked _____ meal.
6. _____ are sanitized between uses to avoid cross-contamination. Sanitizing solution is used with all _____.
7. Chemicals are stored _____ from food and all chemical bottles are properly _____. All staff _____ the location of MSDS sheets.
8. Proper food temperatures are maintained for food storage in refrigerators and freezers and are monitored _____. Food is thawed at the _____ temperature. Foods are kept out of the _____.
9. Food temperatures of _____ and _____ foods are taken at the beginning of trayline, documented and _____ if guidelines are not met.
10. _____ done correctly and frequently. Proper use of _____ to avoid contamination of food.



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Quick Quiz Answer Sheet

1. No evidence of **pests** in kitchen. Trash receptacles emptied and **covered**.
2. Staff wear clean **clothing** and aprons with all **hair** covered.
3. Food is **covered** in transport through walkways, **covered** in storage.
4. Don't forget to **label** and **date** all opened foods.
5. All dishes, utensils and cooking items are properly **cleaned** and sanitized. Dish machine temperatures and chemicals are checked **each** meal.
6. **Cutting boards** are sanitized between uses to avoid cross-contamination. Sanitizing solution is used with all **cleaning cloths**.
7. Chemicals are stored **away** from food and all chemical bottles are properly **labeled**. All staff **know** the location of MSDS sheets.
8. Proper food temperatures are maintained for food storage in refrigerators and freezers and are monitored **daily**. Food is thawed at the **correct** temperature. Foods are kept out of the **danger zone**.
9. Food temperatures of **hot** and **cold** foods are taken at the beginning of trayline, documented and **corrected** if guidelines are not met.
10. **Handwashing** done correctly and frequently. Proper use of **gloves** to avoid contamination of food.