The Chinese buffet basic hygiene test answers

1. C. -18 C
2. B. 0-8C
3. C. At the bottom or away from other products
4. B. In the middle or in separate area
5. B. 3 days
6. C. 63 degrees C
7. B. 75 degrees C
8. B. Apply soap, wash thoroughly, rinse and use paper towels.
9. B. Because germs and bacteria are more easily spread with wet hands.
10. A. Prevent cross contamination of harmful bacteria.
11. C. 0 – 5 degrees C
12. A. Wear disposable gloves, work quickly and efficiently using a red chopping board then cover label, date and refrigerate the product immediately.
13. A. Using paper towels.
14. A. Covered and dated with use by date and put on correct shelf within refrigerator.
15. A. Check temp to ensure cooked through, complete batch cooking paperwork, put into blast chiller, complete blast chiller paperwork, cover and add use by date, put into fridge
16. A. It helps to prevent food poisoning.
17. D. All of the above.
18. C. If you can see the outside of the Chicken is evenly brown and when you cut it in the middle you can see that the meat is no longer pink
19. A. Different colour, strong smell, slimy to the touch, sticky to the touch, use by date exceeded
20. D. Brown
21. A. Thurs 4/2/2016
22. A. Always follow stock rotation and use the oldest stock first, checking dates and following the system of new stock at the back old stock at the front
23. False
24. True
25. True
26. False