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UNIVERSITI TUN HUSSEIN ONN MALAYSIA

**FINAL EXAMINATION
(ONLINE)
SEMESTER II
SESSION 2020/2021**

**COURSE NAME : FOOD SAFETY AND SANITATION
MANAGEMENT**
COURSE CODE : BBP 17603
PROGRAMME CODE : BBC
EXAMINATION DATE : JULY 2021
DURATION : 3 HOURS
**INSTRUCTION : ANSWER ALL QUESTION IN PART A
AND PART B**

THIS QUESTION PAPER CONSISTS OF SIX (6) PAGES

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PART A

- Q1** Sanitation is important for food handler for maintaining the conditions of clean and promote good food.
- (a) True
 - (b) False
- Q2** The process of sanitizing is important where approved substance or method to use when sanitizing occur.
- (a) True
 - (b) False
- Q3** The Hazard Critical Control Point System is only used to monitor food processing in manufacturing.
- (a) True
 - (b) False
- Q4** This organism is common in foods that are prepared by human contact: salad, milk, dairy products, ready-to-eat meat. The prevention to reduce the risk of foodborne illness is wash hands and good personal hygiene. This organism also known as *Shigella* spp.
- (a) True
 - (b) False
- Q5** Regarding food thermometers, they should measure temperatures between 0°F (-18°C) and 220°F (104°C) and may not calibrated.
- (a) True
 - (b) False
- Q6** Citrus fruit salad is an example of products that not necessary to develop a HACCP flow chart.
- (a) True
 - (b) False
- Q7** Heat and chemicals are the two types of sanitizer most commonly used in food establishments.
- (a) True
 - (b) False

- Q8** In some conditions, a food-contact surface must be cleaned and then thoroughly rinsed to removed loosened soil and detergent residues.
- (a) True
 - (b) False
- Q9** Grease traps need to be installed if the food establishment do have many production processes that will produce large amount of grease.
- (a) True
 - (b) False
- Q10** Chlorine is a chemical component of hypochlorites.
- (a) True
 - (b) False
- Q11** The following statements indicate good food hygiene **except**:
- (a) Protecting food from contamination
 - (b) Storing food properly, so that bacteria are able to multiply
 - (c) Destroying bacteria that could come into contact with food
 - (d) Removing contaminated food.
- Q12** If a utensil is sanitary it:
- (a) Is free of visible soil.
 - (b) Has been sterilized.
 - (c) Is a single-service item.
 - (d) Has had disease-causing germs reduced to save levels.
- Q12** Bacteria are one of the most common causes of foodborne disease in a food establishment because:
- (a) Under ideal conditions, they can grow rapidly.
 - (b) Bacteria are found naturally in many foods.
 - (c) Bacteria can be easily transferred from one source to another.
 - (d) All of the above.
- Q13** Which of the following is not considered a pontentially hazardous food group?
- (a) Red meats.
 - (b) Poultry and eggs.
 - (c) Dried grains and spices.
 - (d) Fish and shellfish.

- Q14** Which of the following bacteria produce a toxin that is most likely to cause death if consumed?
- (a) Clostridium botulium.
 - (b) Campylobacter jejuni.
 - (c) Shiga toxin-producing Escherichia coli.
 - (d) Listeria monocytogenes.
- Q15** The number 1 contributing factor leading to foodborne illness in food establishments is:
- (a) Cross contamination.
 - (b) Poor personal hygiene.
 - (c) Improper holding temperature of foods.
 - (d) Inadequate cooking of foods.
- Q16** Which of the following goods should not be rejected upon delivery?
- (a) Fresh fish that has dull, sunken eyes, and soft flesh.
 - (b) Poultry with darkened wing tips, and soft flesh.
 - (c) Fresh beef products that are delivered at 45°F (7°C).
 - (d) Canned fruits with small amount of surface rust on the lid of the can.
- Q17** A risk as used in connection with a HACCP system is:
- (a) Failure to meet a required critical limit for a critical control point.
 - (b) An estimate of the likely occurrence of a hazard.
 - (c) Greatest for the non-potentially hazardous foods.
 - (d) Lowest when complex recipes are required to produce a food item.
- Q18** The first step in developing a cleaning program for environmental areas is to:
- (a) Determine the cleaning needs.
 - (b) Assign cleaning jobs to employees.
 - (c) Obtain the equipment and supplies needed to implement the cleaning.
 - (d) Conduct a training program to teach employees how to clean properly.
- Q19** When dealing with dairy products, food handler must consider this situation where:
- (a) Store dairy products in a vegetable cooler
 - (b) Dairy products should not be ordered too far in advance of when they will be used.
 - (c) Store in the refrigerator at temperatures of -2°C to 4°C (28°F to 39°F).
 - (d) Store dairy products in their area without protective coverings.

- Q20** Foodborne illness has a major economic impact. These costs occur in the form of the following except:
- (a) raise of reputation
 - (b) raise in medical expenses
 - (c) increased insurance premium
 - (d) reduce productivity by the victim

PART B

- Q21** (a) Define and explain on the following terms:
- i. Foodborne illness
 - ii. FIFO system
 - iii. Sanitation
 - iv. Cross contamination
- (8 marks)
- (b) Discuss four (4) behaviors that can be identified as essential to good personal hygiene for food handler.
- (12 marks)
- Q22** (a) Explain what does a foodborne hazard refers to and how?
- (5 marks)
- (b) In food safety, food handler must aware that bacteria can easily spread. List out and discuss the conditions bacteria need to multiply in food.
- (15 marks)
- Q23** (a) Employees responsible for receiving products must carefully inspect all incoming supplies. Thus, what five (5) chance that increase when poor receiving procedures occur?
- (5 marks)

- (b) During this COVID-19 pandemic period, food establishments are one of the industries that are allowed to operate. But extra S.O.P must be established in order to comply with environmental sanitation and maintenance. Every food establishment must make sure that their handwashing facilities are available and located in the establishment. Discuss what are the four (4) handwashing facilities key factors?

(15 marks)

- Q24** Hazard Analysis Critical Control Point (HACCP) in food safety system is being recommended as the best method for ensuring food safety in retail establishments. This system has been used by food operators for many years to monitor and protect food from contamination. What is the main benefit of using HACCP system for food managers' perspective? After that, list down and elaborate the seven (7) principles in a HACCP system.

(20 marks)

- END OF QUESTIONS -

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