Teacher Answer Key

Case Study

1. The chicken salad is served cold, so nothing after the wash removes contamination from the celery. The reading says a step is a CCP when no later step can correct the failure, which makes that wash the last opportunity.

2. Naming a monitor is principle four, establishing monitoring procedures, and recording the temperature is principle seven, record keeping. Both are needed because a control nobody checks is not controlled, and in food safety a control that was not written down did not happen.

Multiple Choice

1. B

2. D

3. B

Matching

1-D, 2-A, 3-E, 4-C, 5-B

Fill-in-the-Blank

1) NASA, 2) physical, 3) hazard

Short Answer (Sample Responses)

Q1: Testing tells you only about the sample you tested, and testing destroys what it tests, so you cannot test everything. Controlling each step instead makes the product safe by construction rather than hoping a sample represents the batch.

Q2: Salad is served raw, so the wash is the last chance to remove contamination and nothing downstream can correct a failure. Soup gets cooked afterward, and that cooking step will destroy what the wash missed, so the wash is only a control point.

Q3: A number can be measured, monitored, and verified by anyone, while a description like thoroughly cooked means something different to every person. Measurable limits make monitoring objective and make records meaningful.