

WASHINGTON STATE FOOD HANDLERS LICENSE 2023 SOLUTION GUIDE

Five Illness Risk Factors - Poor hygiene, unsafe food sources, improper cooking, improper holding, food contamination

3 types of food hazards - biological, chemical, physical

What temp. and how long should you wash your hands? - 100°F for 15 seconds

How should you handle ready to eat foods? - with a physical barrier

How should uniforms be? - short and clean nails, no wrist jewelry

what are the big 5 foodborne illnesses? - salmonella, shigella, e.coli, hepatitis A, norovirus

what are unacceptable symptoms when handling food? - vomiting, diarrhea, sore throat with a fever, infected wounds, jaundice

when exhibiting illness symptoms, when is it acceptable to work again? - when symptom-free for 24 hrs. without the use of medicine

what should you check when receiving food from a supplier? - Temp. for TCS food, wholesomeness, frozen foods, spoilage, expiration date, signs of contamination, labeling, shellshock tags, parasite destruction

what is the hot holding zone? - over 135°F

what is the cold holding zone? - under 41°F

how can something be properly thawed? - refrigeration, part of cooking, in microwave, fully submerged in cold running water

when thawing, what is important to remember? - foods have to be 41°F or below

what is acceptable at 165°F? - poultry, stuffed foods

what is acceptable at 155°F? - Ground meats, raw shell eggs (hot holding)

what is acceptable at 145°F? - whole muscle meat, seafood, raw shell eggs

what is acceptable at 135°F? - Hot Holding, Fruits /Vegetables/Grians

Washington Food Handlers Guide

Ronald H. Schmidt, Gary E. Rodrick



Washington Food Handlers Guide:

Food Safety Handbook Ronald H. Schmidt, Gary E. Rodrick, 2005-02-25 As with the beginning of the twentieth century when food safety standards and the therapeutic benefits of certain foods and supplements first caught the public's attention the dawn of the twenty first century finds a great social priority placed on the science of food safety Ronald Schmidt and Gary Rodrick's Food Safety Handbook provides a single comprehensive reference on all major food safety issues This expansive volume covers current United States and international regulatory information food safety in biotechnology myriad food hazards food safety surveillance and risk prevention Approaching food safety from retail commercial and institutional angles this authoritative resource analyzes every step of the food production process from processing and packaging to handling and distribution The Handbook categorizes and defines real and perceived safety issues surrounding food providing scientifically non biased perspectives on issues for professional and general readers Each part is divided into chapters which are then organized into the following structure Introduction and Definition of Issues Background and Historical Significance Scientific Basis and Implications Regulatory Industrial and International Implications and Current and Future Implications Topics covered include Risk assessment and epidemiology Biological chemical and physical hazards Control systems and intervention strategies for reducing risk or preventing food hazards such as Hazard Analysis Critical Control Point HACCP Diet health and safety issues with emphasis on food fortification dietary supplements and functional foods Worldwide food safety issues including European Union perspectives on genetic modification Food and beverage processors manufacturers transporters and government regulators will find the Food Safety Handbook to be the premier reference in its field

Handbook of Vegetables and Vegetable Processing Nirmal K. Sinha, Y. H. Hui, E. Özgül Evranuz, Muhammad Siddiq, Jasim Ahmed, 2010-12-21 Vegetables are an important article of commerce both in developed and developing economies Many studies point to importance of vegetables in our diet Handbook of Vegetables and Vegetable Processing serves as a reference handbook on vegetables and vegetable processing containing the latest developments and advances in this fast growing field The book can be considered as a companion to Y H Hui's popular Handbook of Fruits and Fruit Processing 2006 Handbook of Vegetables and Vegetable Processing is contemporary in scope with in depth coverage of new interdisciplinary developments and practices in the field of vegetables emphasizing processing preservation packaging and nutrition and food safety Coverage includes chapters on the biology horticultural biochemistry microbiology nutrient and bioactive properties of vegetables and their significant commercialization by the food industry worldwide Full chapters are devoted to major vegetables describing aspects ranging from chemistry to processing and preservation World renowned editors and authors have contributed to this essential handbook on vegetables and their production technology storage processing packaging safety and commercial product development Special Features Coverage includes biology and classification physiology biochemistry flavor and sensory properties microbial safety and HACCP principles nutrient and bioactive properties In depth

descriptions of key processes including minimal processing freezing pasteurization and aseptic processing fermentation drying packaging and application of new technologies Entire chapters devoted to important aspects of over 20 major commercial vegetables including avocado table olives and textured vegetable proteins Unparalleled expertise on important topics from more than 50 respected authors Audiovisual Guide to the Catalog of the Food and Nutrition Information and Educational Materials Center Food and Nutrition Information Center (U.S.),1977 Over 400 entries to audiovisual materials received by FNIC before 1977 Includes motion pictures slides flashcards videocassettes charts filmstrips records posters transparencies film loops phonodiscs audiotapes games audiocassettes kits puzzles and models Entry gives accession number bibliographical information FNIC call number descriptors and abstract Subject author title and media indexes Contains loan information *Audiovisual Guide to the Catalog of the Food and Nutrition Information and Educational Materials Center* ,1975 *Community Nutrition Action Kit* ,1996 **Current Catalog** National Library of Medicine (U.S.),1966 Includes subject section name section and 1968 1970 technical reports **Monthly Catalog of United States Government Publications** United States. Superintendent of Documents,1991 **Monthly Catalogue, United States Public Documents** ,1991-07 **Handbook of Environmental Health, Volume I** Herman Koren,Michael S. Bisesi,2002-07-29 The Handbook of Environmental Health Biological Chemical and Physical Agents of Environmentally Related Disease Volume 1 Fourth Edition includes twelve chapters on a variety of topics basically following a standard chapter outline where applicable with the exception of chapters 1 2 and 12 The outline is as follows 1 Background and status2 Sc **National Library of Medicine Current Catalog** National Library of Medicine (U.S.),1971 First multi year cumulation covers six years 1965 70 *Handbook of Farm Dairy and Food Machinery* Myer Kutz,2007-02-28 Indispensable for food chemical mechanical and packaging engineers Handbook of Farm Dairy and Food Machinery covers in one comprehensive volume fundamental food engineering principles in the design of food industry machinery The handbook provides broad yet technically detailed coverage of food safety regulations product processing systems packaging facilities waste management and machinery design topics in a farm to the fork organization The 22 chapters are contributed by leading experts worldwide with numerous illustrations tables and references The book includes the new USDA regulations for certified organic processing as well as state of the art technologies for equipment both on the farm and in the plant *Food and Nutrition Information and Educational Materials Center Catalog* Food and Nutrition Information Center (U.S.),1976 Catalog Food and Nutrition Information Center (U.S.),1974 *Preslaughter handling and slaughter of meat animals* Luigi Faucitano,2023-08-14 Preslaughter handling and slaughter of meat animals is unique because it covers the entire period of preslaughter period and slaughter and its effects on the welfare of multiple species destined for meat production Several chapters describe the current knowledge on all welfare topics from pre transport preparation at the farm to stunning and slaughter and the assessment of animal welfare and stress through physiological behavioural and meat and carcass quality

measures Other chapters cover new and important topics such as mobile slaughter and preslaughter handling and slaughter of non traditional meat species This unique and comprehensive work is written by internationally renowned experts and accomplished scientists in the field who are engaged in active research laboratories and who have demonstrated their devotion to animal care and welfare This work will be of interest and relevance to animal scientists academics students animal welfare and industry associations policy makers veterinarians livestock and poultry chain stakeholders and all those involved in and who care about the humane handling of meat species **Handbook of Warnings** Michael S. Wogalter,2006-01-20 A technical discussion that includes theory research and application this book describes warning design standards and guidelines aspects of law relevant to warnings such as government regulations case trial litigation and the role of expert testimony in these cases and international health medical and marketing issues Broken into thirteen Handbook of Environmental Health, Two Volume Set Herman Koren,Michael S. Bisesi,2019-06-24 The two volume Handbook of Environmental Health and Safety has been a standard reference for over 20 years Completely revised and expanded to reflect the latest developments and discoveries in this constantly changing and evolving field the fourth edition continues to provide a basis for understanding the interactions between humans and the environment and how such interactions affect the health and welfare of individuals Each volume includes a chapter on instrumentation state of the art graphics a comprehensive bibliography and an index They are an ideal text reference for students or professionals in the environmental health and occupational safety fields **Global Handbook on Food and Water Safety** Sonia Yuson De Leon,Susan L. Meacham,Virginia Serrano Claudio,2003 A selection of fifty cases are presented that provide important learning tools for problem solving and evaluating foodborne illnesses Water safety is explained in great detail whether it is used for drinking and cooking or in recreational water facilities **Ensuring Food Safety the HACCP Way** Robert J. Price,Pamela Tom,Kenneth E. Stevenson,1993 **Health Fair Resource Guide** ,1986 The Certified HACCP Auditor Handbook, Third Edition ASQ's Food, Drug, and Cosmetic Division,2014-01-14 This handbook is intended to serve as a baseline of hazard analysis critical control point HACCP knowledge for quality auditors HACCP is more than just failure mode and effect analysis FMEA for food it is a product safety management system that evolved and matured in the commercial food processing industry allowing food processors to take a proactive approach to prevent foodborne diseases Both the FDA and the USDA have embraced HACCP as the most effective method to ensure farm to table food safety in the United States This handbook also assists the certification candidate preparing for the ASQ Certified HACCP Auditor CHA examination It includes chapters covering the HACCP audit the HACCP auditor and quality assurance analytical tools

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