2007 ANSWER SHEET (Not for students or advisors)

NATIONAL FFA FOOD SCIENCE AND TECHNOLOGY CAREER DEVELOPMENT EVENT

(A Special Project of the National FFA Foundation)

FOOD SAFETY AND QAULITY PRACTICUM

FOOD SAFETY AND SANITATION PROBLEM IDENTIFICATION

NOTE TO SCORER: The correct answer to Question #1 will be either (1a) or (1b), as indicated below. A correct answer to this question is worth 5 points for each photo, unless the answer is 1b - NO and is correct, then it is worth 10 points. For question #2, if they answer "yes", then the student should list at least one (1) item from the list of potential problems. They must match at least one of the items listed in the key. If they answer this correctly, the student will receive 5 points for a correct answer. Therefore, a maximum total score would be 100 points.

PHOTO # 1	Equipment	1) 2)	1a - YES 7, 10, 13, 31
PHOTO # 2	Dumpster Bin	1) 2)	1a - YES 6
PHOTO #3	Boxes – rodent gnawing	1) 2)	1a - YES 1b, 1e, 5
PHOTO # 4	Open door	1) 2)	1a - YES 2, 4
PHOTO # 5	Green beans - needle	1) 2)	1a - YES 25, 30
PHOTO # 6	Hamburger – bare hands	1) 2)	1a - YES 19, 21
PHOTO # 7	Hand sink	1) 2)	1a - YES 22, 23
PHOTO #8	Proper hand washing	1) 2)	1b - NO No problems should be listed
PHOTO # 9	Unlabeled bottles	1) 2)	1a - YES 26, 27
PHOTO # 10	Clean operation	1) 2)	1b - NO No problems should be listed