



Building a Food Safety Culture

Think it through before checking the answers

1. The opening box is checked. The test-kit shelf is empty.

What evidence is still missing, and what should happen before the affected work starts?

2. Every food check waits on one shared probe.

What do you change besides reminding people to check temperatures?

3. An unlabeled pan needs a required date mark.

What is the food decision? How is this different from a missing employee initial on an otherwise correct house label?

4. Soup reaches 135 F at 2:00 p.m. and 68 F at 3:30 p.m.

Under normal measured cooling, what is the latest final deadline? What belongs in the handoff?

5. Soup is 40 F now. Its cooling history cannot be established.

Does the current reading prove safe cooling? What is the disposition in this lesson's example?

6. A cook reports a failed sanitizer test during the rush.

Describe the complete response, including work already affected and follow-through.

These are practical learning prompts, not a certification exam. Use the answer explanations on the next page after you commit to a response.



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Answers that turn into action

1. A real check, not just a signature.

The solution's compliance has not been verified. Obtain the correct test device and verify/correct the solution, or use a verified safe alternative before the affected work proceeds. Resolve the supply failure. 4-302.14; 4-501.114; 4-501.116.

2. Fix the operating barrier.

Provide suitable equipment and a workable checking process, train employees, and verify on the next busy shift. One probe per station is not a universal Code mandate; the setup must support the work. 4-302.12; 2-103.11(G).

3. Do not invent a date.

Discard qualifying food missing its required date/day mark. Missing house initials alone do not create that same discard rule when required dating and safety are established. Then demonstrate and practice the correct label process. 3-501.17-.18.

4. By 8:00 p.m. at the latest.

The six hours run from 2:00 p.m., not from reaching 70 F or from shift change. Pass the actual readings, location, next check, named owner, and action if off-track. Check early enough to act. 3-501.14(A).

5. No. Cold now is not complete history.

Hold from service while reliable facts are assessed. If safety cannot be established in this example, discard; do not invent data or assume reheating solves it. A missing log alone is not automatically proof that food is unsafe. 3-501.14-.15; 3-701.11.

6. Finish the response.

Stop using the failed solution; prepare and verify a compliant replacement. Address affected utensils/surfaces and have the person in charge assess affected food. Correct the cause, assign follow-through, and recognize honest reporting. 4-501.114; 4-501.116; 4-702.11; 4-703.11.

Source links: [FDA Food Code 2026](#) | [FDA food safety culture overview](#)

The Food Code is a model. Follow locally adopted requirements and approved procedures. Exam review retains 2022+2024; the provider's 2026 transition is unconfirmed.