

*Pay Attention, as the answers will be reviewed at the end of the Seminar!*

1. Rank these meals in order of potential microbiological risk:
  - a. A can of beef vegetable soup at home
  - b. Egg salad at the church picnic—around 3:00 pm
  - c. Jerky on a backpacking trip
  - d. Prewashed chopped bagged lettuce
  - e. Sliced turkey meat from the deli counter
  - f. Those colorful M&Ms by the register at the diner
  - g. Hot Dog from a street vendor, with everything!
  
2. Batten fiberglass insulation is OK if above an Insulated metal panel ceiling.
  
3. For some support rooms in a meat plant, metal stud walls with gypboard are OK.
  
4. Hose stations for chocolate production facilities need to be spaced closer than 50'.
  
5. Fiberglass piping insulation should NEVER be allowed in food production spaces.
  
6. Which is safer—turkey sliced at the deli counter, prepacked sliced turkey, Hormel *Natural Choice* sliced turkey, or a small turkey breast you slice at home.
  
7. Floors in washdown areas should be sloped a minimum of  $\frac{1}{4}$  in per foot.
  
8. Vertical rapid roll doors are acceptable between the grinding room and the stamping room of a hamburger patty plant.
  
9. During a pre-op inspection, the USDA will not allow you to begin operations if there are puddles on the floor.