

USDA FOOD MANAGER CERTIFICATION

RESTAURANT NAME: Hit Factory Halal Restaurant & Karaoke Bar

RESTAURANT OWNER: Naomi Jeanette Robinson Logistics Group

RESTAURANT TYPE & HOURS: Truckers 14-Hour Window Accomodations / 24-7 / UBER Eats / Trucker Tools Ordering

FOOD & DRINKS: Turkey Chops, Turkey Bacon, Turkey Sausages, King Crab Legs, Snow Crab Legs, Shrimp, Chicken, Bean Pies, Hebrew National Hotdogs, Plant Base, Mix Drinks, Pepsi Products, Herbal Dispenser, Farm Grown Vegetables & Fruits

LIVE & NEW ARTIST BY: Rashad Elmin & Smooth "Damon" Hart Productions on NJR Group Label on Universal Records

KARAOKE ARTIST:

- Jodeci, Father MC, Hall & Oates, Stevie Wonder, Rolling Stones, Michael Jackson, Kool and The Gang, Village People, Run DMC, Erick B & Rakim, Miriah Carey, Notorious Big, Redman, Method Man, Wu-Tang
- Whitney Houston, Mary J. Blige, Celine, Beyonce, Anita Baker, Naughty by Nature, Otis Redding, Prince

CERTIFICATION:

- ☐ **Food Prep Certification**
- ☐ **Food Handler Certification**
- ☐ **Food Manager Certification**
- ☐ **Alcohol Server Certification**
- ☐ **Food & Alcohol Transport Permit**

**FOOD HYGIENE AND SAFETY - LEVEL 2
COMPLAINT CERTIFICATION**

1. *OF THE FOLLOWING WORKERS, WHO IS A FOOD HANDLER: A waiter and Food Transporter*
 2. *WHAT DOES THE FOOD INFORMATION LAW (Allergens) SAY? That we must informed the public of consumption dangers*
 3. *IF THE COOL CHAIN IS BROKEN? There will be damaged to the food and it is disregarded*
 4. *WE KNOW THAT YOU HAVE TO WASH YOUR HANDS IN CERTAIN CASES? Contamination will occurs when hands are touched by two different elements, foods. Food surface, Etc.*
 5. *FOOD HANDLERS SHOULD WEAR THEIR HAIR UP WITH A HAT OR HAIRNET BECAUSE? The hair net is loosely fitted without a hat. The hat secured hair particles out of the kitchen and foods*
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FOOD HYGIENE AND SAFETY - LEVEL 2 COMPLAINT
CERTIFICATION

Manager Food Certification

6. **ON ACRYLAMIDE, WHICH ANSWER IS CORRECT?** Cooking foods under a certain temperature and is associated with Cancer
 7. **WHICH OF THE FOLLOWING STATEMENTS REGARDING THE TRAINING OF FOOD HANDLERS IS CORRECT?** It is mandatory for people working with food , and it allows the server to serve fresh food to guest
 8. **THE GARBAGE CAN SHOULD HAVE CERTAIN CHARACTERISTICS?** It suppose to have a lid and a foot opener to dispose of gloves or any contamination that is not hazardous, hazardous disposal have separate container
 9. **A FOODBORNE DISEASE IS CAUSED BY?** Eating bad food or unclean foods
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FOOD HYGIENE AND SAFETY - LEVEL 2 COMPLAINT
CERTIFICATION

**FOOD MANAGER
CERTIFICATION**

11. **WOODEN BOARDS AND UTENSILS ARE PROHIBITED BECAUSE:** The knife can obtain chemicals or germs when presses into the wood
 12. **IF WE MAINTAIN PROPER FOOD HYGIENE WE WILL OBTAIN?** Healthy and Harmess Food
 13. **WHAT SHOULD A WORKER DO IN CASE OF HAVING SYMPTOMS OF COVID-19?** Stay away from foods and workers around foods
 14. **IS FOOD CONSUMPTION A SOURCE OF COVID-19 TRANSMISSION?** No known cases of food consumption to my knowledge
 15. **CROSS -CONTAMINATION IS CAUSED BY:** Vegetables and Meat in the same chamber.
Not washing the Untensils after each use
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FOOD HYGIENE AND SAFETY - LEVEL 2 COMPLAINT
CERTIFICATION

MANAGER FOOD CERTIFICATION SCORE

**OUT OF 15 QUESTIONS YOU HAVE (1) WRONG
WITH A SCORE OF 93.3%**

QUESTION WRONG #: 6

ON ACRYLAMIDE IS A NATURAL CHEMICAL
COMPOUND THAT IS FORMED IN CERTAIN FOODS
BY TAKING THEM TO TEMPERATURE ABOVE 120
DEGREES.

FOOD HANDLER CERTIFICATION

25-QUESTION EXAM

1. **IF A CUSTOMER HAS A FOOD ALLERGY AND ASK FOR THE INGREDIENTS OF A SPECIFIC MENU ITEM, YOU SHOULD?** Update them on the ingredients that are in the meal
2. **THE TEMPERATURE RANGE OF THE DANGER ZONE IS?** 40 Degrees and 140 Degrees
3. **THE PURPOSE OF REFRIGERATION IS TO?** Slow the process of Bacteria Growth
4. **WHICH CONDITIONS DO BACTERIA NEED TO LIVE AND GROW?** Warm Temperatures
5. **PH IS A MEASURE OF?** Bacterial Growth
6. **PATHOGENIC BACTERIA CAN CAUSE?**
Foodborne Illness
7. **SALMONELLA IS AN EXAMPLE OF A TYPE OF?** Parasite
8. **IN THE DANGER ZONE, BACTERIA DOUBLE IN NUMBER EVERY?** 20-Minutes
9. **FREEZING FOOD AT -18 DEGREES WILL?**
Slow down bacteria growth
10. **A FOODBORNE INTOXICATION SUCH AS STAPHYLOCOCCUS CAN BE CAUSED BY?**
Coughing and Sneezing into food, Cuts on hands

FOOD HANDLER CERTIFICATION

25-QUESTION EXAM

11. **WHICH OF THE FOLLOWING PROCEDURES IS THE MOST IMPORTANT IN THE CONTROL OF CLOSTRIDIUM PERFRINGENS?** Proper handling of food from Truck to serving on a plate
12. **THE FOOD PREMISES REGULATION IS A?** A guideline set by the food industry
13. **MOST PATHOGENIC BACTERIA WILL BE DESTROYED BY?** Cooking the food properly at describe temperature above 180 degrees
14. **PEOPLE WHO ARE VERY YOUNG OR ALREADY WEAK OR ILL ARE SERIOUSLY THREATENED BY FOODBORNE ILLNESS BECAUSE OF THEY?** They can communicate to informed what is wrong
15. **A SALMONELLA FOODBORNE INFECTION CAN BE CAUSED BY:** Not Washing Hands thoroughly
16. **WHICH OF THE FOLLOWING FOODS IS A POTENTIALLY HAZARDOUS FOOD?** Strawberry Jam

FOOD HANDLER CERTIFICATION N

25-QUESTION EXAM

17. **FOODBORNE ILLNESS IS EXPENSIVE BECAUSE OF?** Loss of Revenue, Possibly Lawsuits and fines
18. **HOW COULD A SALAD BE CONTAMINATED?** When the vegetables are not washed
19. **IN RECENT YEARS, THE POSSIBILITY OF FOOD BECOMING CONTAMINATED HAS INCREASED BECAUSE OF?** The more the food is handle the percentage goes up
20. **DIRT, BROKEN GLASS, AND STAPLES FROM PACKING ARE CLASSIFIED AS?** Physical Hazard
21. **WHEN A SHIPMENT OF FOOD ARRIVES, EMPLOYEES SHOULD?** Inspect all Food Right Away Before Storing them
22. **REJECT ANY POULTRY THAT HAS** Any Coloration or loosely Packed
23. **IN A PACKAGE OF FRESH FISH, A LARGE SOLID MASS OF ICE ON THE FISH**
MEANS: Properly Handled

FOOD HANDLER CERTIFICATION N

25-QUESTION EXAM

24. ***MODIFIED ATMOSPHERE FOODS (MAP)***
ARE FOODS THAT: Are Cook by broiling
25. ***MOIST, HIGH PROTEIN FOODS ON***
WHICH BACTERIA CAN GROW MOST
EASILY ARE CALLED: Potentially
Hazardous Foods

