

**Louisiana FFA Food Science CDE Safety Picture Violation Practicum**

FFA CHAPTER \_\_\_\_\_

TEAM MEMBER NAME \_\_\_\_\_

**FOOD SAFETY AND SANITATION PROBLEM IDENTIFICATION**

Each team member will individually observe 10 actual photos of different food processing or handling situations, which MAY OR MAY NOT show an actual or potential food safety and/or sanitation problem. Good Manufacturing Practices (GMP) or Good Retail Practices (GRP) problems, including food handling or food plant/food service facility and personnel, may or may not be shown in these photos. Study the photos carefully. Each photo should only require approximately 1-2 minutes to observe and write your answers. Please be brief and print clearly.

**Talking amongst team members is NOT allowed.** On the first question of each photo, you must choose only one answer. A correct answer to the first question for each photo will count 2 points. A correct answer for question 2 will count 3 points, unless the first question is marked correctly as 1b-No in which case this will be counted as 5 points. A maximum total score will therefore be 50 points.

**PHOTO # 1** – The food company should be cited by food inspectors for a sanitation and/or food safety problem?

1a) Yes \_\_\_\_\_ 1b) No \_\_\_\_\_

If yes, list the item number that would best apply from the guidelines:

2) \_\_\_\_\_

**PHOTO # 2** – The food company should be cited by food inspectors for a sanitation and/or food safety problem?

1a) Yes \_\_\_\_\_ 1b) No \_\_\_\_\_

If yes, list the item number that would best apply from the guidelines:

2) \_\_\_\_\_

**PHOTO # 3** – The food company should be cited by food inspectors for a sanitation and/or food safety problem?

1a) Yes \_\_\_\_\_ 1b) No \_\_\_\_\_

If yes, list the item number that would best apply from the guidelines:

2) \_\_\_\_\_

**PHOTO # 4** – The food company should be cited by food inspectors for a sanitation and/or food safety problem?

1a) Yes \_\_\_\_\_ 1b) No \_\_\_\_\_

If yes, list the item number that would best apply from the guidelines:

2) \_\_\_\_\_

**PHOTO # 5** – The food company should be cited by food inspectors for a sanitation and/or food safety problem?

1a) Yes \_\_\_\_\_ 1b) No \_\_\_\_\_

If yes, list the item number that would best apply from the guidelines:

2) \_\_\_\_\_

**PHOTO # 6** – The food company should be cited by food inspectors for a sanitation and/or food safety problem?

1a) Yes \_\_\_\_\_ 1b) No \_\_\_\_\_

If yes, list the item number that would best apply from the guidelines:

2) \_\_\_\_\_

**PHOTO # 7** – The food company should be cited by food inspectors for a sanitation and/or food safety problem?

1a) Yes \_\_\_\_\_ 1b) No \_\_\_\_\_

If yes, list the item number that would best apply from the guidelines:

2) \_\_\_\_\_

**PHOTO # 8** – The food company should be cited by food inspectors for a sanitation and/or food safety problem?

1a) Yes \_\_\_\_\_ 1b) No \_\_\_\_\_

If yes, list the item number that would best apply from the guidelines:

2) \_\_\_\_\_

**PHOTO # 9** – The food company should be cited by food inspectors for a sanitation and/or food safety problem?

1a) Yes \_\_\_\_\_ 1b) No \_\_\_\_\_

If yes, list the item number that would best apply from the guidelines:

2) \_\_\_\_\_

**PHOTO # 10** – The food company should be cited by food inspectors for a sanitation and/or food safety problem?

problem? 1a) Yes \_\_\_\_\_ 1b) No \_\_\_\_\_

If yes, list the item number that would best apply from the guidelines:

2) \_\_\_\_\_