Mock oral exam questions should be modeled on the format found in these questions taken from the National Exam Q and A Bank. Candidate should use this information to prepare for the oral exam.

**Question #1**

You inspect a rural stand alone restaurant that is a full hour from your base office. The restaurant has an untreated well water supply and an on-site sewage disposal system located approx 50 feet from the well. The facility appears to meet the requirements of The Food Premises Regulation as required. You take a routine bacteriological water sample from the 3 compartment sink tap. You receive the results two days later revealing the presence of Total Coliforms and E. Coli in the water.

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<thead>
<tr>
<th>Questions to ask…</th>
<th>Expected/Required Response</th>
<th>Candidates Response</th>
</tr>
</thead>
</table>
| What immediate actions do you take from your office location upon receiving these results? | — Contact the operators and close the facility by Order (or voluntary closure)  
— Advise the operator that any food made by or with the contaminated water must not be sold or used in processing  
— All products are to be put ‘on-hold’  
— Advise your MOH or Supervisor of the situation  
— Advise the operator that further water samples are required prior to taking any action to disinfect the water  
— Advise the Provincial Lab that further water samples are forthcoming that require immediate processing  
— Determine if there are other connections to the well  
— Arrange to meet the owner on-site for further investigation and sampling | |
| You arrive at the restaurant to continue your investigation. What are you looking for? | — Inspect the well head  
— Inspect the distribution system for cross connections  
— Inspect surrounding area for sources of contamination | |
| __ / 7 | — Inspect the sewage disposal system and surrounding area  
|       | — Disinfect the taps and re-sample the water supply from several points in the system  
|       | — Remove any affected foods from the supply chain and have them held or disposed  
|       | — Review steps with operator to disinfect or boil water for cleaning  
| __ / 3 | You observe that the soil in the area is a sandy loam. What do you suspect may be the cause of contamination? And why?  
|       | Suspect that sewage may have contaminated the well water because of:  
|       | — close proximity to the well  
|       | — the presence of e-coli indicates fecal contamination  
|       | — located in sandy soil that allows for rapid infiltration of effluent  

**Maximum Total Points**

| ___ / 15 |

**Bonus Points if total points have not been obtained**

| ___ / 2 |
**Question #2**

While performing a routine inspection of a restaurant, you observe a roast turkey on a counter top. You are informed that it is "cooling off". You take the internal temperature and determine it is at 25°C.

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| __ / 2      | What are the concerns here? | • Turkey may have been at ambient temperatures for an extended period of time (i.e., temperature abuse)  
• This could allow for the growth of pathogenic bacteria and/or  
• Production of their toxins. |                     |
<p>| Any 2 of 3   | What do you ask the operator? | • Ask the operator how long the turkey has been cooling on the counter.                  |                     |</p>
<table>
<thead>
<tr>
<th></th>
<th>The operator advises you that it has been out for 7 hours. What do you tell the operator the accepted cooling period is?</th>
<th>• Potentially hazardous food must be cooled from 60 C to 20 C or less within <strong>2 hours</strong> and then from 20 C to 4 C or less within <strong>4 hours</strong></th>
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<tbody>
<tr>
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<td>Based on this information what do you direct the operator to do and why?</td>
<td>Direct the operator to discard the turkey due to temperature abuse</td>
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|   | What measures might you take to ensure that the operator actually does discard the turkey? | • Observe the operator **dispose** of the turkey  
• Consider adulterating the **discarded** turkey so it can’t be used after your departure  
• **Seize** and/or dispose of the product yourself if necessary |
|   | What other options do you have to try to ensure this operator does not do this again? | • Educate the operator about the importance of proper cooling to reduce the risk of food borne illness  
• Advise/warn the operator that temperature abuse is a violation of food safety legislation and liable to charges/fines upon conviction |
<table>
<thead>
<tr>
<th>Maximum Total Points</th>
<th>___/ 10</th>
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<tbody>
<tr>
<td>Bonus Points if total points have not been obtained</td>
<td>___/ 2</td>
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