

July 2007

Board of Certification Oral Exam Question Format

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

POINTS

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.

Questions to ask...

Expected/Required Response

Candidates Response

___ / 8

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

<p>__ / 7</p>		<ul style="list-style-type: none"> — 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 	
<p>__ / 3</p>	<p>You observe that the soil in the area is a sandy loam. What do you suspect may be the cause of contamination? And why?</p>	<p>Suspect that sewage may have contaminated the well water because of:</p> <ul style="list-style-type: none"> ○ close proximity to the well ○ the presence of e-coli indicates fecal contamination ○ located in sandy soil that allows for rapid infiltration of effluent 	

<p>Maximum Total Points __ / 15</p> <p>Bonus Points if total points have not been obtained __ / 2</p>	
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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 25⁰C.

POINTS	Questions to ask...	Expected/Required Response	Candidates Response
__ / 2 Any 2 of 3	What are the concerns here?	<ul style="list-style-type: none">• 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.	
__ / 1	What do you ask the operator?	<ul style="list-style-type: none">• Ask the operator how long the turkey has been cooling on the counter.	

__ / 2	The operator advises you that it has been out for 7 hours. What do you tell the operator the accepted cooling period is?	<ul style="list-style-type: none"> Potentially hazardous food must be cooled from 60 C to 20 C or less within 2 hours and then from 20 C to 4 C or less within 4 hours 	
_ / 1	Based on this information what do you direct the operator to do and why?	Direct the operator to discard the turkey due to temperature abuse	
_ / 2 (any 2 of 3)	What measures might you take to ensure that the operator actually does discard the turkey?	<ul style="list-style-type: none"> 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 	
_ / 2	What other options do you have to try to ensure this operator does not do this again?	<ul style="list-style-type: none"> 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 	

**Maximum
Total Points**
___ / 10

**Bonus
Points if
total points
have not
been
obtained**
___ / 2