LIST OF POTENTIAL FOOD PROCESSING OPERATIONS
SANITATION & FOOD SAFETY PROBLEMS

1. Facilities, ingredients and packaging supplies, and processed foods shall be free of:
   a. Insects (such as flies, cockroaches, worms, etc), insect parts (in excess of allowable limits), and insect eggs
   b. Rodents (such as rats & mice)
   c. Birds
   d. Domestic Animals (such as Cats & Dogs)
   e. Fecal droppings or urinary discharges from any of the above

2. Hole in walls or window screens are not permitted (as they may allow entry of insects or rodents)

3. Cracks or spacing under doors or windows are not permitted

4. Open outside doors or windows without screens or air curtains are not permitted

5. Rodent control programs are required (including traps or baits)

6. All packaged food products must be labeled properly, including the common and usual name of the food, the weight or volume, an ingredient list and the name and address of manufacturer or distributor.

7. Rust, rough solder and seams on processing equipment contacting foods are not allowed

8. Proper temperature control of processes throughout the facility is required, such as:
   a. Cooler storage temperatures
   b. Freezer storage temperatures
   c. Frozen ingredients may be thawed prior to use, but containers cannot be dripping moisture or other liquids prior to usage

10. Equipment, facilities, walls and floors, and overhead utilities must be dirt, dust, mold, or otherwise contamination-free

11. Equipment or utilities above the processing line shall not drop anything into the food line (such as grease, water, dust, or dirt on equipment or food)

12. All parts of a disassembled processing equipment line shall be cleaned immediately after usage and stored on clean racks (off floor) when not in use (Any contact with floor shall be considered re-contamination)

13. All food contact surfaces shall be constructed of heavy stainless steel, or of food grade quality sanitary plastic or rubber

14. In-use utensils shall be properly stored between uses, by keeping the handle out of the food product, on a clean sanitized surface, in clean running water or in water of at least 135 degrees F.

15. All processing cooking vessels shall be covered whenever possible, to prevent contamination and control temperatures

16. All processing room walls shall be constructed of washable, waterproof materials
17. All raw ingredients shall be sound and wholesome.

18. Personal items, such as clothing, purses, bags, etc., shall not be stored improperly and must be kept in designated areas such as lockers.

19. Food employees must not touch ready-to-eat foods with their bare hands.

20. Food handling employees must wash their hands prior to starting work, after picking up anything from the floor, after every visit to the toilet or at any other time whereby their hands may have become contaminated.

21. Food handling employees shall wear clean, impact-resistant, sanitary gloves made of impermeable plastic or rubber whenever in direct contact with foods, ingredients or containers for these foods and supplies.

22. All hand-wash sinks in food operation and toilet areas shall be clean and sanitary, with cold & hot water and proper temperature controls and mixing valves and accessible at all times.

23. Hand wash sinks and equipment wash sinks shall not be used to store soiled or clean equipment, supplies, or packaging containers.

24. All plumbing installed in the facility shall be protected from cross-connections that may allow the possibility of back-siphonage or backflow into the potable water supply.

25. Processed foods shall not contain any foreign materials (such as glass, metal, wood, insects or parts of insects, or toxic substances).

26. Only government approved and properly labeled chemicals may be used for cleaning the processing equipment and plant work areas.

27. Only government approved chemicals may be used for maintaining the food plant and storage areas from contamination by insects, rodents, birds, etc, and shall be applied by a certified pest control operator.

28. All chemicals used in the facility must be stored separate and apart from food and food contact surfaces.

29. Uncooked foods and cooked foods shall be stored in separated areas with proper identification.

30. All processed food products offered for public sale and consumption shall be sound and wholesome and free of adulterants.

31. All walls, ceilings, floor, and equipment exposed to foods in the processing or storage areas shall be rust-free.

32. All packaging materials, equipment, or storage and delivery supplies must be free of dust, dirt, rust, or other possible contaminants.

33. All food ingredients to be added to foods and/or processed for human consumption must be clean and free from any contact with contaminated surfaces prior to usage.
Food Science and Technology CDE
Food Safety and Sanitation Scorecard

Name: _______________________
Chapter: _____________________ Participant #: __________________

Situation # 1 – The situation depicts a violation of GMP, sanitation and/or food handling/storage (5 point).
1a) Yes _____ 1b) No ______
List the item number that would best apply from the list of guidelines provided (5 points): 1c) ______

Situation # 2 – The situation depicts a violation of GMP, sanitation and/or food handling/storage (5 point).
2a) Yes _____ 2b) No ______
List the item number that would best apply from the list of guidelines provided (5 points): 2c) ______

Situation # 3 – The situation depicts a violation of GMP, sanitation and/or food handling/storage (5 point).
3a) Yes _____ 3b) No ______
List the item number that would best apply from the list of guidelines provided (5 points): 3c) ______

Situation # 4 – The situation depicts a violation of GMP, sanitation and/or food handling/storage (5 point).
4a) Yes _____ 4b) No ______
List the item number that would best apply from the list of guidelines provided (5 points): 4c) ______

Situation # 5 – The situation depicts a violation of GMP, sanitation and/or food handling/storage (5 point).
5a) Yes _____ 5b) No ______
List the item number that would best apply from the list of guidelines provided (5 points): 5c) ______

Situation # 6 – The situation depicts a violation of GMP, sanitation and/or food handling/storage (5 point).
6a) Yes _____ 6b) No ______
List the item number that would best apply from the list of guidelines provided (5 points): 6c) ______

Situation # 7 – The situation depicts a violation of GMP, sanitation and/or food handling/storage (5 point).
7a) Yes _____ 7b) No ______
List the item number that would best apply from the list of guidelines provided (5 points): 7c) ______

Situation # 8 – The situation depicts a violation of GMP, sanitation and/or food handling/storage (5 point).
8a) Yes _____ 8b) No ______
List the item number that would best apply from the list of guidelines provided (5 points): 8c) ______

Situation # 9 – The situation depicts a violation of GMP, sanitation and/or food handling/storage (5 point).
9a) Yes _____ 9b) No ______
List the item number that would best apply from the list of guidelines provided (5 points): 9c) ______

Situation # 10 – The situation depicts a violation of GMP, sanitation and/or food handling/storage (5 point).
10a) Yes _____ 10b) No ______
List the item number that would best apply from the list of guidelines provided (5 points): 10c) ______

TOTAL: __________/ 100 Possible Points
# Illinois Food Science and Technology CDE
## Team Product Development Project Scorecard

### Chapter: _______________________
### Team: _______________________

<table>
<thead>
<tr>
<th>Package and Label Design</th>
<th>Possible Score</th>
<th>Team Score</th>
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<tbody>
<tr>
<td><strong>Use and Development of nutrition label</strong></td>
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<tr>
<td>• Required Information Present</td>
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<td></td>
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<tr>
<td>• Correct Calculations</td>
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<td>• Correct Placement on Product</td>
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<tr>
<td><strong>Use and Development of the ingredient statement</strong></td>
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<td></td>
</tr>
<tr>
<td>• Present</td>
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<tr>
<td>• Correct order and all ingredients are included</td>
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<tr>
<td>• Location on package</td>
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<tr>
<td><strong>Use of front panel to convey information</strong></td>
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<tr>
<td>• All required components</td>
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<tr>
<td>• Creativity</td>
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<tr>
<td>• Correct information</td>
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<tr>
<td>• Correct organization</td>
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<td></td>
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<tr>
<td>• Appropriateness for target market</td>
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**Total for Package and Label Design**

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<tr>
<th>Marketing and Processing</th>
<th>Possible Score</th>
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<tbody>
<tr>
<td><strong>Calculation of product price</strong></td>
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<td><strong>Identification of Target Audience</strong></td>
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<tr>
<td><strong>Marketing and Sales</strong></td>
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<td>• Market Location explanation</td>
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<td>• Promotions</td>
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<tr>
<td><strong>Processing</strong></td>
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<tr>
<td>• Description of how to make product/equipment needed</td>
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<tr>
<td>• Flow diagram or explanation of operations</td>
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<tr>
<td>• Discussion of potential hazards or concerns with product</td>
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**Total for Marketing and Processing**

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<tr>
<th>General Effect</th>
<th>Possible Score</th>
<th>Team Score</th>
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<td>• Detail and Accuracy of responses</td>
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<tr>
<td>• Budgeting use of time during team event/evidence of all team members participating</td>
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**Total for General Effect**

**Team Overall Total**

300
Illinois State Invitational FFA
Food Science and Technology Career Development Event

SENSORY EVALUATION – AROMAS

You are asked to identify 6 aromas taken from the list below. Write the NUMBER AND NAME of the aroma in the blanks provided.

Aromas

1. Cinnamon  
2. Peanut Butter  
3. Chocolate  
4. Maple  
5. Oregano  
6. Basil  
7. Lemon  
8. Lime  
9. Orange  
10. Vanilla  
11. Almond  
12. Smoke (liquid)  
13. Cherry  
14. Pine  
15. Onion  
16. Butter  
17. Menthol  
18. Grape  
19. Garlic  
20. Peppermint  
21. Clove  
22. Nutmeg  
23. Ginger  
24. Molasses  
25. Wintergreen  
26. Banana  
27. Coconut  
28. Lilac  
29. Raspberry  
30. Strawberry  
31. Licorice (anise)

AROMA #1 _________________________
AROMA #2 _________________________
AROMA #3 _________________________
AROMA #4 _________________________
AROMA #5 _________________________
AROMA #6 _________________________