

Maple Food Safety Test
03/02/2018

1. Some of these should be in a chemical storage cabinet in your sugarhouse. Which of these should not be *anywhere* inside your sugarhouse?
 - a. Chlorine bleach
 - b. Gasoline
 - c. Food-grade grease
 - d. Phosphoric Acid (pan cleaner)

2. Which of these are allowed inside a food-safe sugarhouse?
 - a. bats
 - b. the family dog
 - c. mice
 - d. friends and family
 - e. choice b and d above

3. Your sugarhouse should have a hand-wash facility even if you don't have running water.
 - a. True
 - b. False

4. George thoroughly cleaned all of his syrup barrels as he emptied them, ensured they were dry, and then stored them stacked in a back corner of the sugarhouse. Bungs were stored in a cupboard. He is now boiling for the first run of the year, and having a great run. He gets 3 barrels from storage and starts running syrup from the filter press into the first barrel. What food-safe practice did he neglect to do?
 - a. Label the barrel
 - b. Check the inside of the barrel with a light
 - c. Use a new bung

5. What should you filter?
 - a. Sap before you boil
 - b. Syrup as it comes off the evaporator
 - c. Syrup from the barrel before you bottle it
 - d. All of the above

6. NYS regulation says a brix above 68 is too high and not allowed.
 - a. True
 - b. False

7. Bulk Syrup labels should have at least what information?
 - a. Your Name, date, weight
 - b. date, grade, weight
 - c. date, grade, barrel number
 - d. Your Name, date, grade

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8. If regular chlorine bleach is used as a sanitizer, the directions for dilution are on what page?
 - a. 5
 - b. 6
 - c. 11
 - d. 28

9. NYS regulation says a brix of 66.4 is too low and not allowed.
 - a. True
 - b. False

10. Per the NYS Food Labeling regulation, retail syrup labels MUST have what information?
 - a. Product name, Business name, street/city/state/zip, ingredients, imperial quantity
 - b. Product name, Business name, street/city/state/zip, ingredients, Metric system quantity
 - c. Product name, Business name, street/city/state/zip, ingredients, imperial and metric system quantity
 - d. Product name, Business name, street/city/state/zip, imperial and metric system quantity

11. In the NYS Maple Syrup Grading regulation, the “food name” that must be on the label is which of these?
 - a. MAPLE SYRUP
 - b. GRADE A MAPLE SYRUP
 - c. Amber Color, Rich Taste
 - d. Grade A Amber Color, Rich Taste

12. Fred still has sections of the sugarbush that aren’t tapped and uses buckets. He has thoroughly cleaned some gallon plastic jugs that originally held milk and will use these as buckets instead of his old buckets that are rusty. Is this a food-safe best practice?
 - a. Yes because the plastic does not contain lead
 - b. No because the plastic still has traces of milk

13. What is the most important food safe practice for maple? _____

14. Samantha had a record sap run today and is working at full speed to get everything boiled and cleaned up so that she can get to bed before 2am. She can’t find a pen so decides she will skip writing down how many gallons of sap came in and how many gallons of syrup she made because she will remember to write it down tomorrow. If she forgets she can always guesstimate. Is this a food-safe best practice?
 - a. Yes records are just for history for the sugarmaker.
 - b. No she should take the 5 minutes to find a pen.

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15. Josh's sugarhouse is located at the bush, and has no well and no plumbing for running water. There is a spring-fed creek nearby. He will be using this water to wash his tanks, pans, and other equipment. Is this acceptable?
- Yes
 - No
16. Cemetery, golf course, residential trees, or where lawn pesticides are used ____ be part of a certified commercial syrup production system.
- Can
 - Can not
17. Rough walls and ceilings in the sugarhouse are acceptable only if hoods are on pans and tanks have covers.
- True
 - False
18. All equipment that contacts syrup should be _____ stainless steel or other food-grade materials.
- New
 - Welded
 - Lead-free
 - Certified
19. Permeate from an RO or condensate from a pre-heater system are _____ for cleaning.
- Not allowed
 - Excellent
 - Questionable
20. Buckets can be aluminum or plastic. Plastic buckets or bags need the HDPE or recycling symbol number _____.
21. Containers used to store potential allergens should not be reused to store syrup or water used in the cooking process. Name two potential allergens _____, _____.
22. Buckets with lead in soldered joints or galvanized buckets should be used.
- In less than 20% of the sugarbush
 - When thoroughly coated with paint
 - Only during cold weather
 - Not at all

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23. It is acceptable for tubing systems to be drained to dry using vacuum or by letting spouts hang free to drain by gravity immediately after the syrup season.
- a. True
 - b. False
24. It is acceptable for tubing systems to be left full of sap. The sap ferments to ethanol and acetic acid as a natural cleaner. However, the first sap in the next season should be discarded for the first 8 to 24 hours of sap flow, depending on the length of the tubing system, to flush all residue and prevent contamination of the sap to be used.
- a. True
 - b. False