

Test

Full Name:	_____
Agency Name:	_____
Agency Number:	_____
Role at Agency:	_____

Circle the best answer to each question below.

■ Food Safety Is Important

① The three types of hazards that make food unsafe are

- A biological, environmental, and chemical.
- B biological, chemical, and sanitary.
- C chemical, physical, and environmental.
- D chemical, physical, and biological.

② Some bacteria, viruses, parasites, and fungi that can't be seen, tasted, or smelled can cause an illness. These are known as

- A pathogens.
- B carcinogens.
- C poisons.
- D pesticides.

③ A foodhandler accidentally spills sanitizer into the fryer grease and then lets it soak in the grease. Which type of hazard is this?

- A Biological
- B Chemical
- C Physical
- D Environmental

④ A foodhandler cleans dirty dishes using hot water and then puts them away with the rest of the clean dishes. This is an example of

- A poor personal hygiene.
- B time-temperature abuse.
- C cross-contamination.
- D poor cleaning and sanitizing.

⑤ A foodhandler washes hands and changes gloves after prepping hamburgers and before chopping lettuce. The foodhandler is

- A being too careful.
- B practicing good personal hygiene.
- C controlling time and temperature.
- D cleaning and sanitizing the right way.

⑥ A foodhandler who was called away while prepping a bowl of fruit put the bowl of fruit in the cooler. This is an example of

- A practicing good personal hygiene.
- B controlling time and temperature.
- C preventing cross-contamination.
- D cleaning and sanitizing the right way.

⑦ A foodhandler uses different cutting boards to chop raw beef and slice melons. This is an example of

- A practicing good personal hygiene.
- B controlling time and temperature.
- C preventing cross-contamination.
- D cleaning and sanitizing the right way.

■ Good Personal Hygiene

⑧ Which is the correct order for handwashing?

- A Wet hands and arms, apply soap, rinse hands and arms, and dry.
- B Apply soap, wet hands and arms, rinse hands and arms, and dry.
- C Wet hands and arms, apply soap, scrub hands and arms, rinse hands and arms, and dry.
- D Apply soap, scrub hands and arms, rinse hands and arms, and dry.

⑨ During the handwashing process, hands and arms should be scrubbed for _____ seconds.

- A 1-2
- B 3-5
- C 6-9
- D 10-15

⑩ Hands should be dried with

- A an apron.
- B uniform pants.
- C a uniform top.
- D a single-use paper towel.

11 When should hand antiseptics be used?

- A After handwashing
- B Before handwashing
- C Instead of handwashing
- D When gloves aren't available

12 Foodhandlers should wash hands before

- A sneezing.
- B touching their hair.
- C taking out the garbage.
- D starting work for the day.

13 Handwashing sinks should be used for

- A handwashing only.
- B handwashing and cleaning vegetables.
- C handwashing and dumping mop water.
- D handwashing and prepping food.

14 A foodhandler places dirty pans in the handwashing sink because there is no room in the three-compartment sink. Is this acceptable?

- A Yes, as long as the foodhandler rinses the handwashing sink after use.
- B Yes, as long as there is nothing else in the handwashing sink.
- C Yes, as long as no one needs to use the handwashing sink.
- D No, the handwashing sink should be used only for handwashing.

15 What jewelry can foodhandlers wear while working?

- A Diamond bracelet
- B Sports watch
- C Medical ID bracelet
- D Plain metal ring

16 A foodhandler does not have time to get a clean apron before the shift starts. What should the foodhandler do?

- A Nothing, if the apron does not look dirty.
- B Turn a used apron inside out.
- C Borrow an apron that is less dirty.
- D Ask the manager for a clean apron.

17 Foodhandlers must tell their managers when they have which symptom?

- A Headache
- B Toothache
- C Diarrhea
- D Constipation

Controlling Time and Temperature

18 Pathogens grow well between which temperatures?

- A 30°F and 95°F (-1°C and 35°C)
- B 39°F and 100°F (4°C and 38°C)
- C 41°F and 135°F (5°C and 57°C)
- D 60°F and 150°F (16°C and 66°C)

19 Which food item needs time and temperature control to keep it safe?

- A Can of corn
- B Fried chicken breast
- C Container of salt
- D Bag of flour

20 Before use, a thermometer must be

- A new and clean.
- B clean and dry.
- C sanitized and dry.
- D washed, rinsed, and sanitized.

21 Where should a foodhandler check the temperature of food?

- A On the bottom surface
- B On the top surface
- C In the thinnest part
- D In the thickest part

22 Cold food must be kept at _____ or lower.

- A 41°F (5°C)
- B 51°F (11°C)
- C 61°F (16°C)
- D 71°F (22°C)

23 A foodhandler puts a thermometer into a pot of soup that is being hot-held. The reading is 139°F (59°C). Can the foodhandler serve the soup?

- A No, it is still too cold.
- B No, the temperature is too high.
- C Yes, the temperature is within the correct range.
- D Yes, but only after it cools.

24 Ready-to-eat food that was prepped by a foodhandler must have a label that includes the name of the _____ and the _____.

- A foodhandler; current date
- B food; use-by date
- C foodhandler; use-by date
- D food; current date

25 In the cooler, an item is labeled "Fish: Use by today." What should the foodhandler do?

- A Use the fish because it was prepped today.
- B Do not use the fish and tell the manager.
- C Throw out the fish and don't tell the manager.
- D Label the food with today's date.

■ Preventing Cross-Contamination

26 The transfer of pathogens from one surface to another is called

- A microtransmission.
- B pathogenic spread.
- C cross-contamination.
- D surface safety.

27 A foodhandler is carrying clean utensils by holding the parts that touch food. Is this the right way to carry them?

- A Yes, as long as they haven't been used.
- B Yes, as long as the handles are longer than 6 inches (15 centimeters).
- C Yes, as long as customers don't see.
- D No, utensils should never be held by the parts that touch food.

28 A foodhandler, in a hurry to refill a customer's drink, cannot find the ice scoop. What should the foodhandler do?

- A Scoop the ice with his or her hands.
- B Use the customer's cup to scoop the ice.
- C Use a clean glass to scoop the ice.
- D Find the ice scoop and use it to scoop the ice.

29 A cook uses a cleaning towel to wipe up spills on the counter. When the cook is not using the towel, where should it be stored?

- A On the counter
- B In sanitizer solution
- C In the cook's apron pocket
- D In the back pocket of the cook's work pants

30 A foodhandler suspects that juice from raw ground beef stored above a wrapped pan of whole strawberries has dripped onto the pan of strawberries. What should the foodhandler do?

- A Remove the dirty wrap, replace it with new wrap, and return the pan to storage.
- B Wipe the meat juice off the wrap with a towel and return the pan to storage.
- C Remove the dirty wrap, rinse the strawberries and the pan, replace the wrap, and return it to storage.
- D Set the pan of strawberries aside and ask the manager what to do.

31 A foodhandler suspects that a food item has been contaminated. What should the foodhandler do with the food?

- A Nothing, unless it looks contaminated.
- B Throw the food away, but only the part that looks contaminated.
- C Rinse the food in hot water and put it back in the cooler.
- D Label it, set it aside, and notify the manager.

32 Identify three of the most common food allergens.

- A Eggs, peanuts, shellfish
- B Onions, eggs, potatoes
- C Olives, mushrooms, peanuts
- D Milk, raspberries, corn

33 A customer orders a slice of apple pie for dessert but doesn't know it is served with a scoop of vanilla ice cream. The customer is allergic to dairy products, and tells this to the server. What should the server do?

- A Tell the customer to eat only the pie and leave the ice cream on the plate.
- B Prep a new dessert by placing a different slice of pie on a clean and sanitized plate and then serve it.
- C Return the dessert to the kitchen, scoop the ice cream off the plate and wipe off any that may have gotten on the pie, and then serve it.
- D Return the dessert to the kitchen, wipe away any ice cream that may have gotten on the pie, place the pie on a clean and sanitized plate, and then serve it.

■ Cleaning and Sanitizing

34 Surfaces that touch food must be

- A rinsed only.
- B cleaned only.
- C cleaned and rinsed.
- D cleaned and sanitized.

35 Cleaning and sanitizing food-contact surfaces helps reduce

- A customer complaints.
- B health inspection scores.
- C pathogens on the surfaces to safe levels.
- D temperature-holding requirements.

36 Which of these items are NOT stored in the correct area?

- A Cans of soup and packages of rice in dry storage
- B Brooms and mops in the cleaning storage room
- C Ready-to-eat chicken breasts and pans of soup in the cooler
- D Sanitizer and whole melons in the walk-in

37 What should a dish washer do to make sure a sanitizer will work well?

- A Use extra hot water.
- B Add twice the amount of sanitizer.
- C Leave items in the sanitizer for twice as long.
- D Get a test kit and make sure the sanitizer is the right strength.

38 Where is the best place for a foodhandler to clean a garbage container?

- A Outside the operation
- B Next to the dishwasher
- C In the dry-storage area
- D Near the food-prep area

39 A foodhandler notices signs of pest activity. When should the foodhandler tell the manager?

- A Right away
- B When the foodhandler sees it more than once
- C When another foodhandler sees it also
- D Never. It is not the foodhandler's job.

40 Droppings that look like grains of black pepper are a sign of

- A cockroaches.
- B rodents.
- C flies.
- D bees.

For Food Bank Use Only:

Total Correct: _____ / 40

Percentage Correct: _____

Pass Retake

Certificate Sent

Date Processed: _____

Initials: _____