Food Handlers Course TEST

1. What are food handler’s behaviors that can contaminate food?
2. Maintaining personal cleanliness
3. Unsanitary habits and actions
4. Reporting illnesses
5. On time and ready for work
6. What actions should food handlers avoid?
7. Wiping or touching the nose after washing hands
8. Wearing a dirty uniform
9. Running fingers/touching hair
10. All of the above
11. What is the standard temperature for hand washing?
12. At least 80F
13. Between 36-40 F
14. At least 100F
15. It doesn’t matter.
16. When should you change gloves?
17. Before beginning a different task
18. At least every four hours during continual use and more often when necessary
19. After handling raw meat
20. All of the above
21. What are the basic steps for hand washing?
22. Apply soap, wash well, rinse and use warm air drier
23. Wash thoroughly and dry
24. Apply soap, wash well, rinse and dry with a single use paper towel
25. Both A and C
26. What are some of the factors contributing to the growth of pathogens?
27. Moisture, time, temperature, food
28. Moisture, time, heat, water
29. Moisture and heat only
30. Time and temperature only
31. How does food become unsafe?
32. Through cross contamination and time/temperature abuse
33. Poor personal hygiene
34. Improper cleaning and sanitizing
35. All the above
36. Where is the proper storage area for food?
	1. Near chemicals or cleaning supplies
	2. A Clean designated place to keep proper temperature
	3. In janitor closets
	4. Under stairways or pipes
37. To ensure the accuracy of thermometers, they must be:
38. Calibrated before each shift
39. Calibrated daily
40. Before each day’s deliveries
41. Both A and C
42. Which of the following is the proper way to serve food to prevent contamination?
	1. Sanitize utensils after each task
	2. Use serving utensils with short handles to serve easily
	3. Use same utensils during same shift
	4. Use bare hand to serve after washing hands
43. When should food contact surfaces be washed, rinsed, and sanitized?
	1. Anytime you begin working with another type of food
	2. After a task has been interrupted and the items may have been contaminated
	3. At 4 hour intervals if the items are in constant use
	4. All of the above
44. Which of the following does not prevent a pest infiltration?
	1. Clean up food debris from areas where food is served
	2. Do not dispose of trash when garbage can is full
	3. If utilizing garbage receptacles or trash bags ensure that the receptacles have a lid and are closed when not in use
	4. Keeping your area clean
45. Find the unnecessary step when calibrating thermometers
	1. Fill a large container with crushed ice and water
	2. Put thermometer into boiling water for sanitizing
	3. Submerge the thermometer stem or probe in the water for thirty seconds
	4. Hold the calibration nut and rotate the thermometer head until it reads 32F/0C
46. If food is removed from its original packaging, the new container should be labeled with?
	1. Time and date
	2. Name of the food
	3. Original use by date or expiration date
	4. Both B and C
47. When is a foodborne illness considered an outbreak?
48. When 3 or more individuals get sick after eating contaminated food from same source
49. When 2 or more individuals get sick after eating contaminated food from same source
50. When 4 or more individuals get sick after eating contaminated food from same source
51. None of the above
52. What is the temperature danger zone?
53. 40-130 degrees
54. 35-125 degrees
55. 45-130 degrees
56. 41-135 degrees
57. What is the minimum cooking temperature for poultry?
58. 145 degrees
59. 136 degrees
60. 165 degrees
61. 155 degrees
62. Good personal hygiene includes:
63. Reporting illnesses
64. Maintaining personal cleanliness
65. Maintaining good health
66. All the above
67. Hand Sanitizer can be used in place of hand washing:
68. True
69. False
70. What are the 3 types of food contaminates?
71. Time, Temperature, Poor Personal Hygiene
72. Chemical, Physical, Biological
73. Cross Contamination, Improper Storage, Improper Handling.