

Food Safety "It's in Your Hands" Now That We Are Done

Thank you for coming to our food handler's course. Let's review what we have learned by completing the following survey.

To keep this information confidential we are asking that you bubble in your first and last initials and the last 4 digits of your home phone number. For example, if your name is Sam Wall and your phone number is 555-4433, you would bubble in S and W below, and 4433 to the right..

<u>First Initial</u>			
<input type="radio"/> A	<input type="radio"/> H	<input type="radio"/> O	<input type="radio"/> V
<input type="radio"/> B	<input type="radio"/> I	<input type="radio"/> P	<input type="radio"/> W
<input type="radio"/> C	<input type="radio"/> J	<input type="radio"/> Q	<input type="radio"/> X
<input type="radio"/> D	<input type="radio"/> K	<input type="radio"/> R	<input type="radio"/> Y
<input type="radio"/> E	<input type="radio"/> L	<input type="radio"/> S	<input type="radio"/> Z
<input type="radio"/> F	<input type="radio"/> M	<input type="radio"/> T	
<input type="radio"/> G	<input type="radio"/> N	<input type="radio"/> U	

<u>Last Initial</u>			
<input type="radio"/> A	<input type="radio"/> H	<input type="radio"/> O	<input type="radio"/> V
<input type="radio"/> B	<input type="radio"/> I	<input type="radio"/> P	<input type="radio"/> W
<input type="radio"/> C	<input type="radio"/> J	<input type="radio"/> Q	<input type="radio"/> X
<input type="radio"/> D	<input type="radio"/> K	<input type="radio"/> R	<input type="radio"/> Y
<input type="radio"/> E	<input type="radio"/> L	<input type="radio"/> S	<input type="radio"/> Z
<input type="radio"/> F	<input type="radio"/> M	<input type="radio"/> T	
<input type="radio"/> G	<input type="radio"/> N	<input type="radio"/> U	

MARKING INSTRUCTIONS
CORRECT: ● INCORRECT: ☒ ☓ ☐ ☑

Last 4 digits of your home phone number

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<input type="radio"/> 0	<input type="radio"/> 0	<input type="radio"/> 0	<input type="radio"/> 0
<input type="radio"/> 1	<input type="radio"/> 1	<input type="radio"/> 1	<input type="radio"/> 1
<input type="radio"/> 2	<input type="radio"/> 2	<input type="radio"/> 2	<input type="radio"/> 2
<input type="radio"/> 3	<input type="radio"/> 3	<input type="radio"/> 3	<input type="radio"/> 3
<input type="radio"/> 4	<input type="radio"/> 4	<input type="radio"/> 4	<input type="radio"/> 4
<input type="radio"/> 5	<input type="radio"/> 5	<input type="radio"/> 5	<input type="radio"/> 5
<input type="radio"/> 6	<input type="radio"/> 6	<input type="radio"/> 6	<input type="radio"/> 6
<input type="radio"/> 7	<input type="radio"/> 7	<input type="radio"/> 7	<input type="radio"/> 7
<input type="radio"/> 8	<input type="radio"/> 8	<input type="radio"/> 8	<input type="radio"/> 8
<input type="radio"/> 9	<input type="radio"/> 9	<input type="radio"/> 9	<input type="radio"/> 9

(Please write and bubble in each number)

<u>Instructor Evaluation</u>	Not at all	Slightly	Somewhat	Mostly	Completely	Not Applicable
1. Overall, how satisfied were you with the instructor's performance?	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2. Overall, how satisfied were you with the program?	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
3. How satisfied were you with the instructor's knowledge of subjects, and ability to answer questions?	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
4. How satisfied were you with the presentation of the material?	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

5. Have you taken a class with Texas A&M AgriLife Extension Service before? Yes No

6. Would you take a class with Texas A&M AgriLife Extension Service again? Yes No

7. What was the most important information you learned from this program?

MARK ONLY ONE ANSWER FOR EACH QUESTION:

8. Which describes proper hand and arm washing?

- | | |
|---|---|
| <input type="radio"/> Lathering hands and arms for 10-15 seconds. | <input type="radio"/> Using cool running water. |
| <input type="radio"/> Drying hands on apron. | <input type="radio"/> All of these. |

9. Which of the following statement about Hand Washing sinks is **TRUE**?

- Produce (fruits and vegetables) can be washed in a handwashing sink.
- Dirty mop water can be poured down a handwashing sink.
- Knives and forks can only be cleaned in a handwashing sink.
- You can only wash hands in a handwashing sink.



MARK ONLY ONE ANSWER FOR EACH QUESTION:

MARKING INSTRUCTIONS

CORRECT: ● INCORRECT: ✗ ⊗ 🗑️ 🗑️

10. The act of removing dirt, soil, food or grease from a surface is known as:
- Cleaning Sanitizing Sterilizing Rinsing
11. Which of the following is an example of a situation where Cross-Contamination can occur?
- Foods being placed on dirty cutting boards. Preparing food in a preparation area that is not clean.
 Handling food when you have not washed your hands. All of these are examples of Cross-Contamination
12. Which of the following best describes the Temperature Danger Zone?
- It is the range of temperatures where bacteria growth is very LOW.
 It ranges from 41-135°F.
 Holding foods in the Temperature Danger Zone LOWERS the risk of foodborne illness.
 All of these.
13. A person working with food should immediately tell their supervisor or boss if they have:
- Ringing in the ears Watery eyes Runny nose Diarrhea
14. A foodborne outbreak involves at least how many people? 2 3 5 More than 10
15. Food can be contaminated by:
- Touching your hair. Handling ready-to-eat food with bare hands. Through open cuts and sores. All of these.
16. Which of the following is an example of a ready-to-eat (RTE) food?
- Raw chicken. Uncooked ground hamburger. Deli Ham. Unbaked dough.
17. Where should you take the temperature of a food?
- In the thinnest part of the food. On the surface of the food.
 In the thickest part of the food. All of these are correct.
18. Which of the following is an example of good personal hygiene?
- Wearing just a glove over an open cut Having short hair.
 Covering a tattoo. Changing an apron when it gets dirty.
19. Which of the following is **NOT** a Time/Temperature Control for Safety (TCS) Food?
- Dried herbs Sprouts Cooked Rice Garlic and oil mixtures
20. When working specifically with a Highly Susceptible Population, bare hand contact while food handling is permitted for some foods. True False
21. **NOT** properly washing produce before serving it, can cause what type of hazard?
- Biological Hazard Physical Hazard Chemical Hazard All of the these
22. Which of the following is **NOT** a way to stop Cross-Contamination?
- Cleaning and sanitizing equipment. Storing raw meats above produce.
 Using separate utensils or cutting boards. Washing your hands.

