

Food Safety "It's in Your Hands" Before We Begin

Thank you for coming to our food handler's course. Before we begin we would like to ask you to answer the questions below. The information you share with us will be kept confidential and will help us make sure this course meets your needs. You do not have to answer any question that makes you feel uncomfortable.

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>			
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<u>Last Initial</u>			
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Last 4 digits of your home phone number

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(Please write and bubble in each number)

DIRECTIONS: FILL IN THE ANSWER THAT BEST DESCRIBES YOU.

- Gender:** Male Female
- Race/Ethnicity:** African American Hispanic White Asian Multi-racial Other
- Age (years):** Less than 18 18-24 25-34 35-44 45-54 55 or over
- Preferred language:** English Spanish Other
- Highest level of education completed:**
 Less than High School High School Graduate or GED Some College College Graduate Graduate Degree
- Have you ever worked in food service?** Yes No
 6a. If Yes, for how long? Less than 1 year 1-3 years 4-6 years 7-9 years 10+ years
- Have you ever had any training in food safety?** Yes No

MARKING INSTRUCTIONS	
CORRECT:	<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>
INCORRECT:	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>

MARK ONLY ONE ANSWER FOR EACH QUESTION:

- Which describes proper hand and arm washing?**
 Lathering hands and arms for 10-15 seconds. Using cool running water.
 Drying hands on apron. All of these.
- 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.



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.

