

Final Test

1. What is the only way to be sure foods are cooked long enough to kill any harmful bacteria?
 - A. Taste the food
 - B. Use a food thermometer
 - C. Smell the food

2. Which object in the kitchen has the most germs on it?
 - A. Microwave
 - B. Stove
 - C. Sponge

3. Is it safe to put cooked food on a plate that held raw meat without washing it first?
 - A. Yes
 - B. No
 - C. Doesn't matter

4. How should meat be properly thawed?
 - A. Leave it on the counter until it is thawed
 - B. Place it in the refrigerator until it is thawed
 - C. It doesn't matter how you thaw meat

5. If you do not have a meat thermometer, what is the best way to know if chicken is done and safe to eat?
 - A. The meat is tender
 - B. The juices run clear
 - C. The skin is crispy and brown
6. If you rinse chicken with water, it will remove bacteria like Salmonella:
 - A. True
 - B. False

7. What is one of the symptoms of a food allergy?
 - A. Hives
 - B. Excessive hunger
 - C. Fatigue

Final Test

8. Which is true about wearing gloves?

- A. Wearing gloves is not a substitute for hand washing but may provide additional barriers between hands and food
- B. Gloves help provide maximum safety when used in conjunction with hand washing
- C. Both A & B

9. You can always tell if food is bad or has spoiled just by looking at it or tasting it:

- A. True
- B. False

10. Which of the following is true about fresh fruit and veggies?

- A. Always wash fruits and veggies even if you plan to peel them
- B. Never wash fruits and veggies
- C. It doesn't matter if you wash fruits and veggies

11. What are some foods that should never be eaten because they have such a high risk of making people ill?

- A. Raw Meat
- B. Unpasteurized dairy and juice products
- C. Both A & B

12. After using a cutting board to cut raw meat, what do you need to do next before cutting up other foods?

- A. Nothing, just begin cutting
- B. Wipe the board off with a sponge
- C. Wash it with soap and water then sanitize it

13. Who is most likely to contract a foodborne illness?

- A. Pregnant Women
- B. Babies
- C. Elderly
- D. All of the above

Final Test

14. Which statement is true about glove wearing?

- A. One size should fit most
- B. There are many sizes and the right fit is important
- C. Neither

15. When does cross contamination occur?

- A. Anytime food is cooked
- B. When a person handling raw food touches an object that ready-to-eat foods will touch
- C. When a cutting board is used

16. What does FIFO stand for?

17. TRUE or FALSE- The ideal temperature for dry goods should be between 50* F and 70*F ?

18. TRUE or FALSE- Dry goods should be stored at least 6 inches off the floor?

19. What does FDA stand for?

20. TRUE or FALSE- It is ok to store chemicals near the dry goods

21. TRUE or FALSE- I need to wash my hands when handling ready-to-cook foods

22. TRUE or FALSE- Covid 19 is a foodborne illness?

23. Can you transfer Covid 19 thru food or food packaging? Yes or No

By signing this form, you attest that you have watched and read all of the materials on the website to complete the continuing education training.

Employee

signature_____

Date:_____