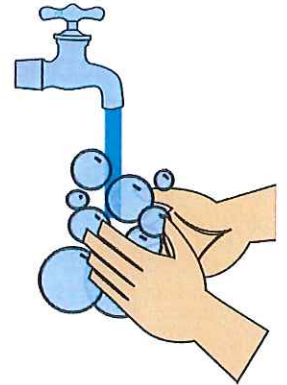


Food Safety Training Quiz

1. Name three situations where you would wash your hands.
 - a.
 - b.
 - c.



2. True or False: Using hand sanitizer can replace hand washing.
3. True or False: It is ok to put disposable gloves back on if they are not contaminated?



4. For how many seconds should you wash your hands?
5. The Danger Zone is from _____°F to _____°F



6. True or False: It is ok to wear the same clothes to work that I wore the day before.
7. Name two symptoms of an allergic reaction.
 - 1.
 - 2.
8. A customer tells you her son is having an allergic reaction to shrimp as you see him slump over at the table. What does your plan tell you to do?



9. Match the raw animal food with the correct temperature.



Chicken or Turkey



135°F

Ground meat



Commercially precooked foods



145°F

Fish



Stuffed chicken, fish, meat, or pasta



Whole muscle Beef



Shelled eggs



155°F

Reheating for hot holding



Wild game animals



Pork



165°F

10. Name three methods of avoiding cross contamination.

- a.
- b.
- c.

11. What is the appropriate chemical concentration for:

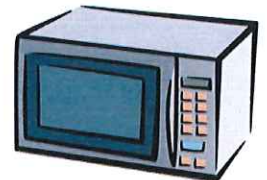
Chlorine (bleach): _____ ppm

Quaternary Ammonia: _____ ppm



12. Food must be consumed, discarded, or frozen within _____ days of preparation.

13. Time/temperature control for safety (TCS) foods must reach _____ °F for _____ seconds when reheating for hot holding.



14. Do you have a written plan in case of a power outage or flood?

15. Custom Question: