

Name: \_\_\_\_\_ Agency Name: \_\_\_\_\_

Mark your answer by filling in the circle.

**1. Which is not important when it comes to delivering food?**

- Vehicles are able to transport food at the correct temperatures
- Vehicles are cleaned regularly
- Temperatures are taken and recorded
- Vehicles are fuel-efficient

**2. The Temperature Danger Zone is**

- 34° - 41° F
- 60° - 80° F
- 50° - 70° F
- 41° - 135° F

**3. Which of the following is not an acceptable way to prevent pest infestation?**

- Deny shelter
- Deny food & water
- Apply pesticides before pests get in
- Deny hiding places

**4. Which symptom would not require someone to stay home?**

- Vomiting
- Diarrhea
- Occasional sneezing
- Jaundice

**5. Which item should be destroyed?**

- Seals on product are in tact
- Can has swollen ends
- Frozen product show no signs of thawing
- Can where label has a small tear

**6. When receiving foods, it is important to check for all of the following except**

- Physical damage
- Pests
- Flavor
- Temperature

**7. Which is not a sign of cockroaches?**

- Nesting material
- Egg casings
- Oily odor
- Pepper grain-like droppings

**8. After washing hands, they should be dried using**

- a common hand towel
- the front of an apron
- a single use paper towel
- a dishcloth

**9. When should hands be washed?**

- After using the restroom
- Before taking out the trash
- Before answering the phone
- After handling prepackaged products

**10. Which of the following can cause cross contamination?**

- Storing cleaning chemicals separately from food
- Storing bread on the top shelf of the freezer
- Storing ground beef and ground pork sausage on the same shelf
- Storing raw chicken above produce in the refrigerator

**11. How should food be correctly stored in a dry storage area?**

- Off the floor and away from the walls.
- Off the floor and next to the walls.
- On the floor and next to the walls.
- On the floor and away from the walls.

**12. Refrigerators and freezers should be filled in which of the following orders?**

- Top to Bottom by anticipated usage date
- Top to Bottom by minimum internal cooking temperature
- Top to Bottom by products' expiration date
- Top to Bottom in a way that utilizes the space most efficiently

**13. The three key contaminants are:**

- Bacteria, Viruses, Parasites
- Biological, Physical, Chemical
- Rodents, Roaches, Flies
- Saliva, Hair, Nail Polish

**14. Can hand sanitizer replace hand washing?**

- Yes, it kills germs to prevent contamination
- No, it does not significantly reduce pathogens and viruses to prevent contamination
- No, it does not remove debris
- Yes, anything is better than nothing

**15. A "Best-if-Used-By-Date" is**

- The last date a product can be sold
- The recommended date to use for peak quality and freshness
- The last date a product can be sold but may still be edible
- The date the product was manufactured

**16. Closed or coded dating is**

- The last date a product can be sold but may still be edible
- The recommended date to consume by for peak quality and freshness
- The date the product was created using a special code
- The last date a product can be consumed

**17. The temperature of the dry food storage area should be**

- 50° - 70° F
- 41° - 135° F
- 60° - 80° F
- 34° - 41° F

**18. Which food item(s) must be stored at 41° F or lower?**

- Fresh Shell Eggs
- Saltines
- Fresh Potatoes
- Bananas

**19. Which food item(s) must be stored at 50° F - 70° F?**

- Bags of Fresh Salad Mix
- Fresh Shell Eggs
- Milk
- Cereal

**20. When repacking food volunteers must**

- Sweep the floor before repacking food.
- Use hand sanitizer.
- Wear an apron.
- Wash hands, wear gloves, and wear a hat or hair net.

**21. A "Use-By-Date" indicates**

- The date the product was manufactured
- The last date a product can be sold
- The date the consumer purchased the product
- The manufacturers recommended date to use the product in order to get peak quality. After this date the product can be used; however quality can decline.

**22. What is the maximum time food can spend in the temperature danger zone?**

- 6 hours
- 10 hours
- 4 hours
- 8 hours

**23. FIFO is**

- Method for cooking food
- Method for taking inventory
- Method for inventory rotation
- Method for cleaning tables

**24. Your Pantry receives a bag of rice with a hole in the bottom, you should**

- place tape over the tear.
- repackage into another bag.
- place it on the 'Help Yourself' table.
- dispose of the product, you don't know what caused the tear.

**25. MSDS (Material Safety Data Sheets) are required for**

- Only for bleach.
- All food distributed to clients.
- Only for laundry detergent.
- All cleaning supplies and chemicals.