

Name: _____

Date: _____

The following questions will take you about 10 minutes to answer. After you answer all of the questions, please return the questionnaire to the trainer.

Yes or No

1. Honey can be safely fed to infants. Yes No
2. I can serve home canned foods to infants and toddlers. Yes No
3. Ammonia is a good sanitizing agent for food surfaces. Yes No
4. Children can eat cookie dough that contains eggs. Yes No
5. Does breastmilk need to be refrigerated after pumping. Yes No
6. Can properly cooled foods be re-served in a day care? Yes No

Fill in the Blank

1. When making sanitizing solution, I add _____ tablespoon(s) of bleach to a gallon of warm water.
2. I cook my hamburgers to at least _____ degrees F.
3. How should you measure the temperature of a casserole ?

4. A refrigerator should be operating at _____ degrees F to keep food safe.
5. I should wash my hands with warm soapy water for _____ seconds.
6. Hot foods that are potentially hazardous should be cooled in pans that are no more than _____ inches deep.
7. To what temperature should you cook raw chicken? _____ degrees F.

Multiple Choice

1. It is best to check refrigerator temperatures at least:
 - a. once per day.
 - b. every shift.
 - c. every two hours.

2. You have only one plastic cutting board available for food preparation. You have just sliced some raw chicken breasts and now need to prepare a green salad. What should you do to the cutting board before you use it to prepare the salad ingredients?
 - a. wash it in a solution of soap and bleach, rinse, and then immerse in a bleach solution.
 - b. wash it in soapy water, rinse, and immerse in a bleach solution.
 - c. wash it in soapy water, rinse, and then thoroughly spray with a bleach solution.

3. Prepare sanitizing solution with:
 - a. hot water.
 - b. cool water.
 - c. lukewarm water.

4. Which of the following is *not* an acceptable sanitizing solution?
 - a. Chlorine bleach in warm water at a concentration of 50 ppm
 - b. Quaternary ammonium in warm water at a concentration of 100 ppm
 - c. Hot water in the third compartment of a three-compartment sink at 170°F

5. When don't you need to wash your hands?
 - a. Before putting on plastic gloves to handle food
 - b. Before washing dishes
 - c. Before washing produce

6. Single-use gloves should be:
 - a. Put on after you have washed your hands.
 - b. Put on after you have used instant hand sanitizer
 - c. Changed every two hours.

Answer Key

Yes or No

1. No
2. No
3. No
4. No
5. Yes
6. Yes

Fill in the Blank

1. One
2. 155
3. Insert a cleaned and sanitized metal-stem thermometer in the middle of the casserole
4. 39
5. at least 20
6. two
7. 165

Multiple Choice

1. a
2. b
3. c
4. a
5. b
6. a