

## Employee Knowledge Test

Name \_\_\_\_\_

Date \_\_\_\_\_

**The following questions will take you about 20 minutes to answer. Circle the *best* answer to each of the following questions. After you answer all of the questions, please return the questionnaire to the trainer.**

1. It is best to check refrigerator temperatures at least:
  - a. once per day.
  - b. every shift.
  - c. every two hours.
  
2. You are preparing a dish that contains the following ingredients — ground beef, vegetables, potatoes, and cheese. To make it safe, cook it to *at least*:
  - a. 145°F.
  - b. 155°F.
  - c. 165°F.
  
3. Before plating rolls, wash your hands for at least \_\_\_\_\_ seconds?
  - a. 20
  - b. 30
  - c. 60
  
4. You need to cool a large stockpot of chicken soup for use the next day. Which of the following is a safe method to cool foods?
  - a. Transfer the soup to several shallow pans and then put them in the refrigerator.
  - b. Put some ice cubes into the soup to help with the cooling.
  - c. Both are acceptable methods of cooling the soup.
  
5. You are reheating cold roast beef for a customer's sandwich. The beef needs to be heated to:
  - a. 135°F or hotter.
  - b. 165°F or hotter.
  - c. any temperature that you like.
  
6. Which of the following can you wear while working in foodservice?
  - a. Nose ring
  - b. Plain wedding band
  - c. Medical alert bracelet
  
7. Cook a raw chicken breast to at least:
  - a. 145°F.
  - b. 155°F.
  - c. 165°F.

8. 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.
  
9. Heat a *newly* opened can of commercially processed cheese sauce to at least:
  - a. 140°F.
  - b. 145°F.
  - c. 165°F.
  
10. Prepare sanitizing solution with:
  - a. hot water.
  - b. cool water.
  - c. lukewarm water.
  
11. Cook a deep fried trout filet to at least:
  - a. 145°F.
  - b. 155°F.
  - c. 165°F.
  
12. Joe, the cook at Ed's Diner, found the food thermometer on the shelf beside the cleaning products. What should he do before using it to measure food temperatures?
  - a. Rinse it under running water that is at least 165°F.
  - b. Hold it in boiling water for 20 seconds.
  - c. Wash with soap and water and then dip in a sanitizing solution.
  
13. 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
  
14. 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
  
15. 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 — Employee Knowledge Test**

1. b
2. c
3. a
4. c
5. c
6. b
7. c
8. b
9. a
10. c
11. a
12. c
13. b
14. b
15. a