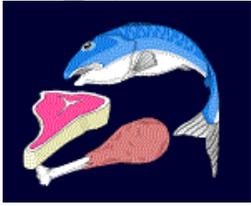




Name: _____



SERVE SAFE VIDEO SERIES QUIZ

#1 FOOD FLOW AND BACTERIAL CONTAMINATION

1. What does food become contaminated with that causes foodborne illness? _____

2. What are some symptoms of foodborne illness? _____

3. You can tell if bacteria are in your food. (circle one)

TRUE FALSE
4. Name 3 foods that are most likely to have bacteria _____

5. What temperature range do bacteria like to grow in? (the danger zone) _____
6. How long can you leave food out in the danger zone? _____
7. The temperature for hot holding of cooked foods is (circle one)

100°F 120°F 140°F 165°F
8. How many times can you reheat leftovers? (circle one)

two times no limit one time
9. What temperature should leftovers be reheated to? (circle one)

100°F 120°F 140°F 165°F
10. You don't need to use a thermometer to tell the temperature of food - you can usually just look at it and tell how hot or cold it is. (circle one)

TRUE FALSE



SERVE-SAFE FOOD TRAINING
2 - PREPARATION AND SERVING

1. Name two of the most common mistakes most people do when preparing food that would cause bacteria to grow in food. _____

2. It is okay to mix raw foods in with foods that are already cooked on a steam table. **TRUE** **FALSE**

3. It is okay to store chemicals with foods as long as the containers are kept closed.
 TRUE **FALSE**

4. When you are serving food, your hands should not touch _____

5. List two ways that you can thaw food properly _____





SERVE-SAFE FOOD TRAINING
#3 CLEANING AND SANITIZING

1. You cut up raw meat on a cutting board. What do you need to do before you can use it to cut up raw vegetables? _____

2. What are the 5 steps in using a three-compartment sink for washing dishes and equipment? _____

3. Cleaning solutions for sanitizing equipment can be mixed as strong as you want, the stronger the better if it's really dirty. TRUE or FALSE
4. When cleaning electrical equipment, it is okay to leave it plugged in.
TRUE or FALSE
5. How should dishes and eating utensils be stored? _____





SERVE-SAFE FOOD TRAINING
#4 - PERSONAL HYGIENE

1. An infected worker is one of the most common causes of foodborne illness.
TRUE or FALSE

2. Even healthy people can carry bacteria and viruses.
TRUE or FALSE

3. You should wear _____ on your hands if you have a cut or sore on your hands and you are preparing food.

3. It's okay to wipe your hands on your apron as long as you change it during the day. TRUE or FALSE

4. You can use the food preparation sinks for handwashing. TRUE or FALSE

5. Name 3 times when you should wash your hands during the work day. _____

6. How long should you wash your hands? _____

7. It is okay to put your uniform on at home and wear it to work.
TRUE or FALSE

8. If you are sick or have a diarrhea-type illness, you can still work as long as you are only chopping up foods that will be cooked later.
TRUE or FALSE

