Temporary Food Stand Safety Training Self-Study Course Test

NAME:_______________________________________ PHONE: ______________________
ADDRESS:____________________________________ DATE: _______________________
CITY: ______________________________________ ZIP CODE: ___________________

The minimum age required to complete the Temporary food Stand Self-Study Course is 18 years of age.
Is the person completing this test 18 or older? ________Yes ________ No

Please read the “Requirements for Temporary Food Stands” booklet and use it as a reference to complete this open book self-study test. Return the answer sheet only to the Tri-County Environmental Health Consortium when complete. Passing score is 80%.

CIRCLE THE CORRECT ANSWER

|----------|----------|------------|------------|------------|

For office use only:
SCORE: __________
CERT: __________
Temporary Food Stand Safety Training Self-Study Course Test

1. A trained knowledgeable food handler must be…
   A. Onsite at the food stand
   B. Available by phone at all times
   C. Listed on the application, but doesn’t need to show up at the food stand

2. If you are an impeccable housekeeper and you are REALLY careful it is okay to make chili and potato salad at your home to serve at a temporary food stand.
   A. False
   B. True

3. When your organization receives its Temporary Non-Profit Food Stand permit it should be?
   A. Left at your home so you can file it
   B. Displayed in public view at your stand – the Health Department will be looking for it
   C. Thrown away, nobody will ever ask for it
   D. Put in your vehicle where it will be easily located when it’s asked for

4. A food stand must be located at least ____________ feet from any enclosure housing animals?
   A. 10 feet
   B. 50 feet
   C. 100 feet
   D. 200 feet

5. Which food is not approved for sale at a food stand?
   A. Homemade Pumpkin Pie
   B. Homemade Cookies
   C. Homegrown vegetables
   D. Tofu

6. Temporary food service stands must have a roof or a tent over all food preparation and serving areas except for grills and deep fryers for fire safety.
   A. True
   B. False

7. Licensed temporary food stands cannot be inspected without prior notification.
   A. True
   B. False
8. Which of the following groups is not especially susceptible to foodborne illness?

A. Children  
B. Immuno-compromised individuals, pregnant or nursing mothers  
C. Women  
D. The elderly

9. Which of the following is not a symptom of foodborne illness?

A. Diarrhea  
B. Jaundice  
C. Vomiting  
D. Cough

10. Which characteristic of food is not a factor that causes bacteria to multiply?

A. Acidity  
B. Temperature  
C. Kitchen cleanliness  
D. Moisture content

11. Preparing food days or even several hours in advance can make food unsafe because:

A. Foods can lose their flavor, color and general quality  
B. Bacteria can grow if the food temperatures are wrong  
C. Foods can lose their nutritional value  
D. Refrigerators can only hold so much food

12. The Centers for Disease Control reports what number of foodborne illnesses occur each year?

A. 76 million cases  
B. 7,000 cases  
C. 7 million cases  
D. 700,000 cases

13. Foodborne illness symptoms always occur within 2 hours of eating contaminated food.

A. True  
B. False

14. Glass, plastic, toothpicks, metal fragments, false fingernails, jewelry, bandaids and hair are considered:

A. Chemical Hazards  
B. Physical Hazards  
C. Biological Hazards
15. Which of the following is not considered a potentially hazardous food item?

   A. Red meats
   B. Cooked vegetables
   C. Poultry and eggs
   D. Buns, bread and crackers

16. Which of the following is not an acceptable method for thawing foods?

   A. Under refrigeration
   B. At room temperature
   C. Under cold running water
   D. As part of the cooking process

17. Which of the following is not considered a ready to eat food item?

   A. Pickles
   B. Hamburger Buns
   C. Raw chicken
   D. Potato salad

18. Foodborne pathogens usually cannot be detected by sight, smell or taste.

   A. True
   B. False

19. Pre-cooked brats do not require refrigeration during storage.

   A. True
   B. False

20. Bacteria will grow in which of the following pH ranges.

   A. 3.0 – 7.0
   B. 5.0 – 10.0
   C. 4.6 – 9.0

21. Uncooked (raw) meats should always be refrigerated at 41°F or below

   A. True
   B. False

22. Bacteria need about how long to grow to sufficient numbers to cause illness?

   A. 30 minutes
   B. 4 Hours
   C. 12 Hours
   D. 24 Hours
23. Which statement about ice use is true?
   A. Ice can be dispensed with hands or cups.
   B. Ice can be made from untested well water.
   C. Ice is considered a food item, and is subject to food safety regulation.
   D. Ice can be stored on the floor, as long as it is in the original bag

24. You should wash your hands:
   A. Before you prepare food
   B. After you handle raw meat, fish and poultry
   C. After you go to the restroom
   D. All of the above

25. It is okay to eat and smoke in a food preparation area if you are very careful not to touch your mouth and wash your hands afterward.
   A. True
   B. False

26. If a temporary food stand lacks this basic item it will be immediately closed by the Health Department.
   A. Hamburgers
   B. Test strips for sanitizer
   C. An approved handwash facility
   D. Thermometer

27. Which of the following handwashing aids is not required at your handwashing station?
   A. A catch basin
   B. Nail Brush
   C. Soap and Paper Towels
   D. Warm Water in a large container and non-self closing spigot

28. The proper way to use disposable gloves is:
   A. Gloves must be discarded if they become torn or soiled
   B. You must wash your hands first and discard gloves between activities
   C. If gloves are removed for any reason they must be discarded
   D. All of the above

29. When you have diarrhea, you should:
   A. Work at the food stand, but tell your coworkers to be careful around you
   B. Call the food stand organizer, report that you are sick and stay home
C. Take medicine to stop the symptoms and go to the foodstand
D. Not tell anyone and continue working

30. Foodworkers are allowed to wear what kinds of jewelry on their hands and wrists?
   A. A plain wedding band
   B. One ring and a watch
   C. A watch
   D. A bracelet

31. Hand sanitizers and gloves may be used if handwashing is not convenient.
   A. True
   B. False

32. If you have an infected boil, burn or cut on your hand what should you do?
   A. Cover it up with a band-aid.
   B. Cover it up with a band-aid and a foodservice glove.
   C. Do not work with foods at all in a food stand as you may spread bacteria from the infected wound into the foods.

33. At a minimum, how long should hands be rubbed together during handwashing?
   A. No less than 5 seconds
   B. No less than 10 seconds
   C. No less than 15 seconds
   D. No less than 1 minute

34. Where does the handwash facility need to be located?
   A. In a building with running water and a bathroom
   B. Within 200 feet of the food stand.
   C. Near the food preparation area so that it is convenient to use.

35. Grills that are physically separated from the main food preparation area should have their own handwash facility
   A. True
   B. False

36. Which of the following is the least effective method of cooling hot foods?
   A. Adding ice as an ingredient
   B. In a shallow metal pan uncovered
   C. In a covered plastic container
   D. Stirring with an ice wand
37. Cooked vegetables, rice, beans and pasta are considered potentially hazardous foods because they support rapid bacterial growth.
   A. True
   B. False

38. If water under pressure is not available at your food stand, the Health Department has the right to limit your menu and require that single service utensils be used to ensure food safety.
   A. True
   B. False

39. Which of the following statements is true?
   A. A clean container that once held detergent may be used to store most types of foods.
   B. A brand new garbage container may be used to store most types of foods.
   C. A food-grade container may be used to store most types of foods.

40. Which practice is not required to prevent contamination of foods?
   A. Store raw meats separately from ready to eat foods.
   B. Wear gloves when handling raw meats.
   C. Wash hands frequently, especially when working with food.
   D. Sanitize utensils and cutting boards between uses.

41. Which of the following statements is true? After touching raw ground beef, it is important to:
   A. Wipe your hands on a sanitizer wipe cloth
   B. Use hand sanitizer
   C. Wash your hands with soap and water
   D. Dip your hands in a bucket of sanitizer

42. What is it called when germs from raw or unclean food get into foods that are ready to serve or that will not be cooked again before you serve them?
   A. Foodborne Illness
   B. Hot holding
   C. Cross contamination
   D. Inadequate refrigeration

43. Drink ice should always be dispensed with a(n) ______________.
   A. Glass
   B. Gloved hand
   C. Smile
   D. Approved scoop

44. Use of latex gloves in food handling is discouraged because?
A. Latex gloves tear easily
B. People can have serious allergic reactions to latex.
C. Latex gloves are difficult to find.

45. Raw meats can be stored in the same cooler as ready to eat items such as potato salad or salad items.
   A. True, as long as all foods are separated by cook temperatures
   B. False, raw foods can possibly contaminate ready to eat foods.

46. Food workers may not touch ______________ foods with their bare hands. Food workers must use utensils, deli tissues or single use gloves.
   A. Potentially Hazardous
   B. Ready to Eat
   C. Raw
   D. Overcooked

47. Inadequate refrigeration and cooling of potentially hazardous foods is a major cause of foodborne illness?
   A. True
   B. False

48. Cold potentially hazardous foods must be reheated to at least:
   A. 135°F in 1 hour
   B. 135°F in 2 hours
   C. 165°F in 1 hour
   D. 165°F in 2 hours

49. What is the maximum amount of time that is allowed for cooling hot foods from 135°F to 41°F?
   A. 4 Hours
   B. 6 Hours
   C. 2 Hours
   D. 8 Hours

50. What type of certification does not indicate a food grade hose. (These hoses are typically white or clear.)
   A. USDA
   B. NSF
   C. FDA
   D. USPS

51. Which method of thawing foods is incorrect?
   A. Sitting in a bowl of water
B. In the refrigerator
C. In the microwave
D. Under running water
E. Cooking

52. Cooling and reheating foods is very risky and should be avoided if possible.
   A. True
   B. False

53. What is the minimum internal temperature that ground beef (hamburgers) must reach before it can be served?
   A. 155°F
   B. 150°F
   C. 170°F
   D. 130°F

54. What is the maximum cold holding temperature for potentially hazardous foods kept in coolers and refrigerators?
   A. 50° F
   B. 41° F
   C. 32° F
   D. 45° F

55. The best way to check the temperature of food is to:
   A. Use candy thermometer
   B. Use an oven thermometer
   C. Use a refrigerator thermometer
   D. Use a calibrated metal stem food thermometer

56. What is the minimum internal temperature that chicken must reach before it can be served?
   A. 165°F
   B. 150°F
   C. 140°F
   D. 180°F

57. Bacteria grow best within a narrow temperature range called the **Temperature Danger Zone**. The Temperature Danger Zone is between:
   A. 0° and 220°F
   B. 0° and 140°F
   C. 41° and 220°F
   D. 41° and 135°F
58. All bacteria found in food are foodborne pathogens.
   A. True
   B. False

59. Proper cold storage of raw meats at a temporary food stand include?
   A. Leaving boxes of meat in the back of your van for the day
   B. Leaving boxes of meat out on a picnic table in the sun to thaw
   C. Using clean coolers with ice or mechanical refrigeration at 41°F or less

60. When should you calibrate your thermometer?
   A. Never
   B. Prior to each food event or whenever it is bumped or dropped
   C. Once every year.

61. The proper concentration of sanitizer bleach water is:
   A. 100ppm bleach and soap solution.
   B. 1000ppm bleach solution.
   C. Half bleach, Half water.
   D. 100ppm bleach solution.

62. How do you know that your refrigerator is at the right temperature?
   A. Plug it in the day before and make sure it gets cold.
   B. Stick you hand in the refrigerator to check the temperature.
   C. Place an accurate thermometer in the warmest part of the refrigerator to monitor the temperature and make sure it can hold foods at 41°F or less.

63. Proper dish washing procedure is:
   A. Wash in hot soapy water, rinse, sanitize and air dry
   B. Wash in hot soapy water, rinse and air dry
   C. Wash in hot soapy water, rinse, sanitize and dry with a cloth towel
   D. Rinse out with a hose and wipe dry.

64. How do you know if the temperature of foods are being held in a hot holding unit (Nesco) is 135°F or above?
   A. Look to see if the power light is still lit on
   B. Checking the food temperature frequently with a calibrated metal stem thermometer
   C. Check to see if steam is rising from the food
   D. Visually checking the temperature dial on the Nesco or hot holding unit
65. If you food stand offers ready to eat meat, eggs, fish or shellfish products that are undercooked, the operator is required by law to inform the consumer. This notice is called a......

A. Warning
B. Consumer Advisory
C. Note
D. Placard