

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 16 years of age. Is the person completing this test 16 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 Manitowoc County Health Department when complete. Passing score is 80%.

CIRCLE THE CORRECT ANSWER

1. A B C	14. A B C	27. A B C D	40. A B C D	53. A B C D
2. A B	15. A B C D	28. A B C D	41. A B C D	54. A B C D
3. A B C D	16. A B C D	29. A B C D	42. A B C D	55. A B C D
4. A B C D	17. A B C D	30. A B C D	43. A B C D	56. A B C D
5. A B C D	18. A B	31. A B	44. A B C	57. A B C D
6. A B	19. A B	32. A B C	45. A B	58. A B
7. A B	20. A B	33. A B C	46. A B C D	59. A B C
8. A B C D	21. A B C	34. A B C	47. A B	60. A B C
9. A B C	22. A B C D	35. A B	48. A B C D	61. A B C D
10. A B C D	23. A B C D	36. A B	49. A B C D	62. A B C
11. A B C D	24. A B C D	37. A B	50. A B C D	63. A B C D
12. A B C D	25. A B	38. A B	51. A B C D	64. A B C D
13. A B	26. A B C D	39. A B C	52. A B	65. A B C D

Manitowoc County Health Department
 1028 S 9th St
 Manitowoc WI 54220-
 Phone (920) 683-4155 Fax (920) 683-4156
 Monday 8:30 am - 5 pm
 Tuesday - Friday 8:30 am - 4:30 pm

For office use only: SCORE: _____ CERT: _____

Temporary Food Stand Safety Training Self-Study Course Test

1. A trained knowledgeable food handler must be...
 - A. Available by phone at all times
 - B. Onsite at the food stand
 - C. Listed on the application, but doesn't bother 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. Displayed in public view at your stand – the Health Department will be looking for it
 - B. Placed in a drawer at home never to be seen again
 - C. Thrown away, nobody will every ask for it
 - D. Put in on the back seat of your vehicle where it will be conveniently located

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. Recommended items at a bake sale **do not include**?
 - A. Fruit pies
 - B. Custard pies, tortes and desserts with cream fillings because they grow bacteria very well.
 - C. Cakes
 - D. Cookies

6. Temporary food service stands must have 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. Temporary food stands are subject to inspection at any time.
 - A. True
 - B. False

8. Which of the following groups **is not** especially susceptible to foodborne illness?
- A. Children
 - B. Women
 - C. The elderly
 - D. Immuno-compromised individuals, pregnant or nursing mothers
9. A foodborne outbreak occurs when?
- A. You eat week old potato salad from your refrigerator
 - B. You get the diarrhea after eating at your favorite restaurant
 - C. Two or more people experience the same illness after eating the same food
10. Under the right conditions bacteria can double their numbers every _____ ?
- A. 5 minutes
 - B. 20 seconds
 - C. 2 hours
 - D. 20 minutes
11. Preparing food days or even several hours in advance can make food unsafe because:
- A. Bacteria can grow if the food temperatures are wrong
 - B. Foods can lose their flavor, color and general quality
 - 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. At room temperature
 - B. Under refrigeration
 - 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 require refrigeration during storage.
- A. True
 - B. False
20. Uncooked (raw) meats should always be refrigerated at 41°F or below
- A. True
 - B. False
21. 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
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 physical condition (symptoms) could someone have that would prohibit them from preparing or serving food.
- A. Vomiting and or diarrhea
 - B. Jaundice
 - C. Infected wound or boil
 - D. All of the above
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. Forks
 - D. An approved handwash facility
27. What is proper hand washing technique?
- A. Using soap, running water and scrubbing 15-20 seconds
 - B. Using sanitizer, running water and scrubbing for 15-20 seconds.
 - C. Using soap, running water and scrubbing for 5-10 seconds.
 - D. Using sanitizer, running water and scrubbing for 5-10 seconds.
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 the 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. An approved handwash facility consists of what?
- A. Hand sanitizer and papertowels
 - B. An Igloo water container, pump soap, a dishtowel and a garbage can.
 - C. A large water container with a non self-closing spigot, soap, papertowels, a catch bucket and a garbage can.
34. Where does the handwash facility need to be located?
- A. Near the food preparation area so that it is convenient to use.
 - B. Within 200 feet of the food stand.
 - C. In a building with running water and a bathroom
35. Grills that are physically separated from the main food preparation area should have their own handwash facility
- A. True
 - B. False

36. Pre-wrapping sandwiches ahead of time, such as brats and hamburgers, is always a good idea because it is convenient.
- A. True. It really makes life easier.
 - B. False. Pre-wrapping sandwiches allows bacteria to grow because the hot holding temperature cannot be maintained above 135°F.
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. The most important reason to wash, rinse and sanitize cutting boards is to:
- A. Eliminate odors and tastes from getting into other foods
 - B. Make the cutting board look better and last longer
 - C. Prevent cross-contamination from one food to another
 - D. Prevent flavors and garlic or onion juices from getting onto other foods
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 _____.
- 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
 - B. False
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. 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
49. What is the minimum temperature that food must reach when being **reheated**?
- A. 140°F
 - B. 150°F
 - C. 165°F
 - D. 212°F

50. What is the maximum amount of time allowed to reheat a food item to the correct temperature?
- A. 1 Hour
 - B. 2 Hours
 - C. 4 Hours
 - D. 30 minutes
51. What **is not** a proper way to cool foods safely?
- A. Pouring hot food into shallow metal pans (no deeper than 3 inches) which are loosely covered
 - B. Cutting large roasts and turkeys into smaller portions
 - C. Stirring food in a container placed in an ice bath
 - D. Placing a large amount of hot food (deep container) in a residential refrigerator
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. 160°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 calibrated metal stem food thermometer
 - D. Use a refrigerator 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 135°F
 - D. 41° and 220°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. It was calibrated before last year's brat fry so it should still be okay.
61. 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
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 and dry with a cloth towel
 - D. Rinse out with a hose and wipe dry.
64. The correct concentration of chlorine bleach for manual dishwashing or storage of wet wiping rags is?
- A. 50 ppm
 - B. 100 ppm
 - C. 500 ppm
 - D. 1:10 ratio
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

