



Please print clearly

Date:	Name: _____	Provider #: _____ <i>(if applicable)</i>
	Center Name: _____	Center #: _____ <i>(3 digits)</i>
	Address: _____	
	City: _____	State: _____ Zip: _____

Please fill out the test by hand.

Please match the appropriate letter to each question

- | | |
|---|---|
| 1. _____ HACCP | a) Critical |
| 2. _____ Use a chemical or heat to reduce the number of microorganisms or other contaminants to a non-threatening level | b) Live & breed in any place that is dark, warm, moist, and hard to clean |
| 3. _____ To remove visible food particles | c) Feed on human and animal waste and garbage |
| 4. _____ Prevention in pest control | d) Prolific breeders who carry many disease-causing organisms and parasites |
| 5. _____ Flies | e) Clean the surface |
| 6. _____ Avoid | f) Sanitize the surface |
| 7. _____ Quick-chill unit | g) Hazard Analysis and Critical Control Point |
| 8. _____ Preventative process to reduce the risk of foodborne illness through proper food handling, monitoring or procedures, and record keeping. | h) Cross-Contamination |
| 9. _____ Rodents | i) 0°F - 10°F |
| 10. _____ Cockroaches | j) 26°F - 32°F |
| 11. _____ Freezer | k) HACCP |
12. Who is responsible for food safety?
- a) The manager
 - b) The cook
 - c) The dishwasher
 - d) Everyone



13. Foodservice employees must
- a) Wear a hairnet or a beard net at all times when around food or in the kitchen
 - b) Avoid wearing jewelry when preparing or serving food
 - c) Must ensure the apron is clean every morning and change aprons when one gets soiled
 - d) Be allowed to wear open-toe shoes or high heels
 - e) A, B, & C
 - f) All of the above
14. Keep hot foods in hot holding equipment at or above _____°F.
15. Keep cold foods in a refrigerator or surrounded by ice at or below _____°F.
16. Food should be delivered in protective and durable packaging at the correct temperature.
TRUE or FALSE
17. According to the passage, personal hygiene, attire, and general health habits of foodservice employees play a crucial role in keeping harmful microorganisms away from food.
TRUE or FALSE
18. What are the four storage options?
- 1) _____
 - 2) _____
 - 3) _____
 - 4) _____
19. Wild game is allowed in the FNS Child Nutrition Program.
TRUE or FALSE
20. It is okay to work around food after caring for somebody who is ill.
TRUE or FALSE
21. List the compartments of a three-compartment sink.
- 1) _____
 - 2) _____
 - 3) _____
- *Bonus! (No points deducted)**
In addition to a three-compartment sink, a _____ or a _____ may be used when scraping off excess food.
22. Brushing off food where raw meat was previously cut is one way of cleaning a food-contact surface.
TRUE or FALSE
23. Fingernail polish or artificial fingernails is acceptable when preparing food.
TRUE or FALSE



24. List the eight steps, in order of use, of the foodservice process.

- 1) _____
- 2) _____
- 3) _____
- 4) _____
- 5) _____
- 6) _____
- 7) _____
- 8) _____

25. Where should raw food be stored?

26. At what temperature does the water of a mechanical dishwasher wash and rinse?

- a) Wash at 171°F and Rinse at 120°F
- b) Wash at 150°F and Rinse at 180°F
- c) Wash at 200°F and Rinse at 120°F
- d) Wash at 180°F and Rinse at 195°F

27. Trained employees must ensure the delivered food meets specifications, quality standards, and sanitation requirements.

TRUE or FALSE

28. Frozen foods should be stored in a freezer at _____°F to _____°F to keep them fresh and safe.

- a) -10°F to 0°F b) 0°F to 10°F
- c) 5°F to 15°F d) -5°F to 5°F

29. Of the following, what is **NOT** part of a food-safe facility?

- a) Moldy exhaust fans and hoods
- b) Dry and uncluttered floors
- c) Ants in the garbage
- d) Dry spills on food-contact surfaces
- e) A, C, & D
- f) All of the above

By signing and dating this form, you are agreeing that you have filled out this test to the best of your ability.

Signature

Date

Do not write below this line

DATE CREDIT IS ASSIGNED

PROGRAM REPRESENTATIVE

CREDIT HOURS