



Please print clearly

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

Please fill out the test by hand.

Please match the appropriate letter to each question

- | | |
|----------------------------------|--|
| 1. _____ Cross-contamination | a) Left-over spaghetti reheated to 60 Fahrenheit |
| 2. _____ Pathogen | b) Transferring harmful microorganisms from surface to food or food to surface |
| 3. _____ Temperature danger zone | c) System of food borne illness |
| 4. _____ Poor personal hygiene | d) Internal temperature of food |
| 5. _____ Bacteria | e) While preparing salad, chef sneezes on food |
| 7. _____ Mold | f) Use scoop to get ice |
| 8. _____ Virus | g) Harmful microorganism that causes illness |
| 9. _____ Physical contamination | h) Group of pathogens that are of greatest concern in food service |
| 10. _____ Parasites | i) Spoilage microorganism |
| 11. _____ 41-135 | j) Small organisms that live in a host such as cattle |

13. Bacterial growth may be reduced by making the recipe more acidic.

TRUE or FALSE

14. Prepared foods can be left on the counter up to 2 hours before serving.

TRUE or FALSE

15. You can lower the amount of moisture in food by freezing.

TRUE or FALSE



16. You should refrigerate meat on the bottom shelf in refrigerator.

TRUE or FALSE

17. Left-over vegetables may be left in their original can only if covered tightly.

TRUE or FALSE

18. Aluminum foil may be reused under certain conditions.

TRUE or FALSE

19. To prevent growth of bacteria, you should control conditions such as acidity, temperature, and time.

TRUE or FALSE

20. You should use a separate cutting board for different foods.

TRUE or FALSE

21. You should never wash and reuse latex gloves.

TRUE or FALSE

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