

Week 1

Up

UNDERSTANDING THE PROCESS

Risk Factor Quiz

The FDA Report on the "Occurrence of Foodborne Illness Risk Factors in Fast Food and Full-Service Restaurants" identified areas that were most out of compliance with food safety standards. The top two areas identified as needing better controls were employee hand-washing and cold holding of foods. Here are some questions to test just how your food safety knowledge in these areas is holding up.

1) What is the first step in washing your hands?

- a) Applying soap to your hands
- b) Wetting your hands under running warm water
- c) Using a squirt of hand sanitizer

2) After cooling food from 135°F to 71°F in 2 hours, how long do you have to cool it from 70°F to 41°F?

- a) 2 hours
- b) 4 hours
- c) 6 hours

3) After washing your hands, they should be dried using:

- a) A single-use paper towel
- b) Your apron
- c) A dish cloth

4) What is the maximum number of days a ready-to-eat food prepared on site can be stored if held at 41°F?

- a) 10 days
- b) 7 days
- c) 3 days

5) When storing food in the refrigerator or freezer, you should:

- a) Pack food containers as tightly as possible
- b) Record the temperature of the refrigerator or freezer daily
- c) Put newer foods in front

6) What task requires food handlers to wash their hands before AND after doing it?

- a) Taking out garbage
- b) Handling raw meat, poultry, or seafood
- c) Touching clothing or aprons

7) Why should you dry your hands after washing?

- a) To remove the remaining pathogens
- b) Wet hands make it difficult to handle cooking utensils
- c) Wet hands spread germs more easily

8) The maximum temperature at which food can be held in a cooler is:

- a) 38°F
- b) 40°F
- c) 44°F

9) Hand sanitizer can be a replacement for hand washing because:

- a) It can be done more quickly than washing your hands
- b) It kills all the bacteria on your hands
- c) It is never acceptable as a stand-alone procedure

