

Module Quiz 20 min	Restaurant Safety Standards Quiz	1
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▷ **Instructions:** Complete before taking Restaurant Safety Standards quiz.

Note: The trainee should get at least to pass the quiz

- 1. What is the correct hot and cold food temperature?**
 - 120°F Hot & 150°F Cold
 - 140°F Hot & 41°F Cold

- 2. What is one way you can work on keeping food safe?**
 - Always wash your hands, cut your finger nails, and always wear clean clothing
 - Do not cover your mouth when you sneeze
 - Use clean shoes

- 3. What must you do before starting your Shift?**
 - Sit down and take a break
 - Start cooking the food for the buffet
 - Wash your hands

- 4. What is considered cross contamination?**
 - Cooking corn and vegetables in the same pot
 - Using the same workstation to prepare chicken
 - Cutting cucumber and sausage with the same knife and cutting board

- 5. What is considered a Biological Food Safety Hazard?**
 - Sneezing properly when you are cooking
 - Bacteria
 - Bleach

- 6. What is considered a Physical Food safety Hazard?**
 - Broken glass
 - Bacteria
 - Bleach

- 7. What is considered a Chemical Food Safety Hazard?**
 - Broken glass
 - Bacteria
 - Bleach

- 8. What is the proper way to store food? (1st Top, 2nd Middle, 3rd Bottom)**
 - 1st Ready-to-eat, 2nd Vegetables, 3rd Raw Food
 - 1st Ready-to-eat, 2nd Raw Food, 3rd Vegetables
 - 1st Raw Chicken, 2nd Ready-to-eat, 3rd Vegetables

- 9. Which of the following is not considered a proper way to thaw food?**
 - Using a refrigerator
 - Under running water
 - As part of the cooking process
 - A container sitting outside the refrigerator at room temperature

- 10. What does FIFO mean?**
 - First In, First Out
 - Using new product before old product
 - Throwing away new product.

11. Only one of the following statements is correct:

- For cooling food you only need to place hot food under running water or into the refrigerator.
- For cooling food you must place the food container into ice and water, to minimize the time that spends in temperature danger zone.

12. What are considered bad personal habits when preparing food?

- Wiping or touching your nose
- Scratching your scalp
- Touching your face
- Wearing a dirty uniform
- All of the above

13. Which of the following illnesses should you never handle food:

- Diarrhea, Vomiting, Sore Throat and Fever, Jaundice
- Ingrown toenail

14. What are considered Major Food Allergens:

- Salad Bar, Cucumbers and Meat.
- Nuts, Eggs, Milk, Cheese.
- Beer.

15. What is the proper way to wash your hands?

- 1 Wet your hands with warm water; 2 Apply soap; 3 Vigorously scrub hands and arms (10-15sec); 4 Rinse hands and arms; 5 Dry Hands and Arms with single use towel
- 1 Vigorously scrub hands and arms (10-15sec); 2 Apply soap; 3 Wet your hands with warm water; 4 Dry Hands and Arms with single use towel
- 1 Dry Hands and Arms with single use towel; 2 Apply soap; 3 Wet your hands with warm water; 4 Vigorously scrub hands and arms (10-15sec)

16. When cutting or opening cans you must always:

- Wear Hat and Name Tag
- Use a towel to prevent spills
- Wear safety cutting gloves

17. What you should do when sneeze :

- Just cover your mouth with your t-shirt
- Cover your sneeze with your arm ("Dracula" approach) and wash your hands

18. What is the proper way to lift and carry an item?

- Use a utility cart when carrying more than 20lbs. or ask for help
- Lift with your legs, not your back
- Look where you are going. Don't lift if you can't see over the load
- All of the above

19. What is the proper way to confirm the sanitizer you are using will be effective:

- Time and odor
- Concentration (PPM: parts per million)
- The color and odor

20. Which of the following statements is not correct?

- The first sink's water must be at least 110°F
- The three sink system starts with the pre-rinse, wash, rinse, sanitize, and then air drying
- The three sink procedure is not important when you have a dishwasher machine