## Exam: Safe Food Handling - SS6027AE (23 min.)



Name: \_\_\_\_\_ Date: \_\_\_\_\_

1. Jewelry can act as a hiding place for foodborne illness causing organisms.

a. True

- b. False
- 2. Contaminated food does not always look, smell or taste different from noncontaminated food.
  - a. True
  - b. False
- 3. Some symptoms may last several days and can cause:
  - a. Diarrhea
  - b. Vomiting
  - c. Fever
  - d. Nausea
  - e. All of the above
- 4. Some states require food workers to wash their hands, sometimes double hand washing using lots of soap and hot water after using the restroom.
  - a. True b. False
- 5. If you are feeling sick, it is okay to go to work if you haven't been throwing up. In that case, probably aren't going to contaminate anyone or anything.
  - a. True b. False
- 6. What are some mistakes that cause the majority of foodborne illness?
  - a. Inadequate hand washing
  - b. Cross contamination
  - c. Employees working while they are ill
  - d. Inadequate temperature control
  - e. All of the above
- 7. Employers are responsible for maintaining records documenting that each food handler employed by them possesses a valid food handler card.
  - a. True
  - b. False

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8. Bacteria grow easily in foods like meat, fish, poultry, milk, refried beans, cooked rice, baked potatoes and cooked vegetables.

a. True

b. False