



FOOD SAFETY GUIDE QUIZ

Note: This quiz does not exempt any agency from needing food safety certification.

- 1. What is the maximum travel time for food when it's being transported in an unrefrigerated vehicle?**
 - a. 15 minutes
 - b. 30 minutes
 - c. 45 minutes
 - d. 60 minutes

- 2. True or False: Checking food temperatures after arriving at your destination is one of the steps of safely receiving food.**
 - a. True
 - b. False

- 3. When sorting food, which of the following descriptions would warrant discarding a product? Circle all that apply.**
 - a. Swollen cans
 - b. Cans where the crease or dent is over a can seam
 - c. Cans with dents deeper than a thumb nail or with sharp corners
 - d. Visual evidence of product contamination
 - e. Cans with a flat dent on a seam no more than $\frac{1}{4}$ inch (unless the dent is tipped inward)
 - f. Jars with a raised center that may not spring back right after being depressed
 - g. If the seal is slightly damaged but shows no evidence of tampering

- 4. True or False: Food items that are not boiled prior to consumption can be repackaged.**
 - a. True
 - b. False

- 5. The repackaging policy states that all individual packages must be labeled with certain information. Which of the following must be included on the package? Circle all that apply.**
 - a. Quantity of food

- b. Packaging date
- c. Copy of nutrition facts label
- d. Name of the food in the package

6. Which of the following is NOT true about safely storing shelf-stable food products?

- a. All food should be stored with the oldest date in the front and the newest dates in the back
- b. Non-food and toxic items (soap, cleaning supplies, etc.) can be stored with shelf-stable food
- c. All trash cans in the food storage area must have a lid
- d. All food must be stored 4 inches off of the floor and 2 inches away from the wall

7. Which of the following is the appropriate temperature range for refrigerator units?

- a. 0° to -10° F
- b. 25° to 35° F
- c. 32° to 40° F
- d. 35° to 42° F

8. Which of the following is the appropriate temperature range for freezer units?

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

9. Which of the following is the appropriate temperature range for the storage area?

- a. 30° to 50° F
- b. 40° to 60° F
- c. 50° to 70° F
- d. 60° to 80° F

10. How often should the temperature be checked and logged in each storage area/unit?

- a. Weekly
- b. Every other week
- c. Monthly
- d. Every 3 months

11. Regarding the safe distribution of food, which of the following is NOT correct?

- a. Clients can use bags or containers that show contamination as long as food is not in direct contact with the contaminated part of the bag or container
- b. Food cannot be stored on the floor for any part of the distribution
- c. Refrigerated food should be stored in refrigerator units until the food is distributed

d. Frozen food should be stored in freezer units until the food is distributed

12. True or False: It is required to have an invoice from a certified pest control company to show a monthly service contract.

- a. True
- b. False

13. How often should pest control logs be filled out by someone who manages the food storage?

- a. Weekly
- b. Bi-weekly
- c. Monthly
- d. Bi-monthly

14. To avoid cross contamination, how should food be stored in your refrigerator from top to bottom? List 1 for the top shelf, 2 for the second shelf, 3 for the 3rd shelf, etc.

- ___ Raw Beef and Pork
- ___ Raw Chicken
- ___ Raw Fish
- ___ Ready to Eat Foods
- ___ Produce

15. Circle all that apply regarding refrigerator and freezer storage:

- a. You should fill your refrigerator as full as possible
- b. There should be working thermometers in all refrigerators and freezers
- c. Food can be kept forever as long as it stays frozen
- d. Units need to have air flow to keep food at stable temperatures and should not be overfilled