



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 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: Care and Share Food Bank recommends 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 FIFO rotation system
 - 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. Neighbors 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. The temperature of refrigerator and freezer units needs to be monitored and logged
- 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