**Food Safety at the Foodstand: Post-Test**

**1. What are the four steps to food safety?**

\_\_\_ Clean, separate, cook and chill

\_\_\_ Wash hands, sanitize, soap and wash water

\_\_\_ Cook, taste, serve and clean

**2. What is the correct order for washing dishes?**

\_\_\_ Rinse, Scrape, Wash, Sanitize and Wipe Dry

\_\_\_ Scrape, Rinse, Wash, Sanitize and Air Dry

\_\_\_ Wash, Rinse, Sanitize and Air Dry

**3. Your job is to make sandwiches. The person who used the food preparation area before you cleaned the counter with warm, soapy water. True or False, this area is safe to put food on because it has been properly cleaned.**

\_\_\_ True

\_\_\_ False

**4. Washing your hands is a must, but how long should you wash them?**

\_\_\_ 10 seconds

\_\_\_ 20 seconds

\_\_\_ 30 seconds

**5. As long as you wear protective gloves, hand washing is not needed.**

\_\_\_ True

\_\_\_ False

**6. You are working in the food preparation area. You are to cut up ingredients for a chicken salad. First you help cut up the raw chicken. Next, you wash the lettuce and tomatoes and begin to cut them up. An adult quickly stops you because:**

\_\_\_ You forgot to empty the garbage.

\_\_\_ You did not clean your cutting board and may be cross-contaminating.

\_\_\_ You did not take the stems off the tomatoes.

**7. Using the same serving utensil \_\_\_\_\_\_\_\_\_\_\_\_\_.**

\_\_\_ Is OK if the foods are similar. Example, taco meat and sloppy joe meat.

\_\_\_ Is a good way to reduce the amount of dishes to clean later.

\_\_\_ Is not safe because it could contaminate foods.

**8. Temperatures of foods should be checked\_\_\_\_\_\_\_.**

\_\_\_ Once a day

\_\_\_ Only when cooking food in an oven

\_\_\_ Frequently, by an adult

\_\_\_ Only when the food is being put away

**9. The safest way to carry multiple glasses at a time is to place your fingers into the opening.**

\_\_\_ True

\_\_\_ False

**10. Which food is in the temperature danger zone?**

\_\_\_ Taco meat at 130 F

\_\_\_ Hot dogs at 145 F

\_\_\_ Potato salad at 38 F

**11. The three types of hazards that make food unsafe are:**

\_\_\_ Biological, environmental, chemical

\_\_\_ Biological, chemical, sanitary

\_\_\_ Chemical, physical, environmental

\_\_\_ Chemical, physical, biological

**12. When should hand antiseptics be used?**

\_\_\_ After handwashing

\_\_\_ Before handwashing

\_\_\_ Instead of handwashing

\_\_\_ When gloves aren't available

**13. Which food item needs time and temperature control to keep it safe?**

\_\_\_ Can of nacho cheese

\_\_\_ Hamburger patty

\_\_\_ Container of instant tea

\_\_\_ Bag of pancake mix

**14. You are filling a customer's cup with ice, but cannot find the scoop; what should you do?**

\_\_\_ Scoop the ice with your hands

\_\_\_ Use the customers cup to scoop the ice

\_\_\_ Use a clean glass to find the ice scoop

\_\_\_ Take time to find the ice scoop

**15. The transfer of microbes from one surface to another is called**

\_\_\_ Microtransmission

\_\_\_ Pathogenic spread

\_\_\_ Cross-contamination

\_\_\_ Surface safety

*Thank you for completing this survey!*