

Food Safety Exam for Student Employees

1. Your facility was closed for the weekend, when you open on Monday you notice that your refrigerator is broken and the temperature reads 60°F. What should you do with the milk that is in there?
 - a. Re-chill it to below 41°F and use.
 - b. Check to see if it still smells okay, if it does use it.
 - c. Heat it to kill bacteria, then chill properly and use.
 - d. Throw it Away.

2. List 5 Potentially Hazardous Foods:

_____	_____
_____	_____

3. What is the temperature danger zone? _____

4. List 4 Good Personal Hygiene Practices:

_____	_____
_____	_____

5. List the 6 Steps for Proper Hand Washing:

_____	_____
_____	_____
_____	_____

6. List 5 Situations When Food Service Employees Should Wash Their Hands:

_____	_____
_____	_____

Food Safety Exam for Student Employees Cont.

7. What does FIFO stand for? _____

8. List 3 Conditions Where You Would Reject Produce:

9. What temperature do you need to calibrate a thermometer to?

- a. 41°F b. 0 °F c. 32°F d. 8 °F

10. How many inches does food need to be stored above the floor?

- a. 12" b. 6" c. 32" d. 4"

11. How does time temperature abuse occur? _____

12. There are food particles on the counter. How should we clean it up?

- a. Use sanitizer only.
b. Use sanitizer to cleanse the surface and then clean the rest with soap and allow to air dry.
c. Clean the surface with a cleaning solution, rinse, sanitize, and allow to air dry.
d. Clean the surface with a cleaning solution only.

13. What solution do you store in RED buckets? _____ What solution do you store in GREEN buckets? _____

14. List the five steps required for manually washing dishes in a three compartment sink:

Food Safety Exam for Student Employees Cont.

15. What does FAT TOM stand for and what does it affect? _____

16. List the three types of contaminants and name one example of each:

17. What temperature should a refrigerator never exceed? _____

18. You are waiting on a customer that has a severe dairy allergy . They want to order a muffin and ask you what is in it, you can't find the ingredient list. What should you do? _____

19. How should you handle a spill on the floor? _____

20. Never _____ a _____ knife.

21. Where should knives be put when dirty? _____

22. Enter the Flow of Food into the Chart:



Food Safety Exam for Student Employees Cont.

23. Which of the following can lead to the contamination of food?

- a. Storing milk in a covered glass.
- b. Rinsing a spoon in a well running with water.
- c. Storing raw chicken below prepared foods.
- d. Storing sugar next to chemicals.

24. After examining the frozen prepared entrées received in the recent shipment you notice that there are water stains on the packaging. What could have been the cause of this? _____

25. What can you do to avoid offending customers? _____

26. A customer orders a muffin. Name 3 items you can use to pick up the muffin and serve it safely.

27. How should you treat a First Degree burn? _____

28. Name three signs of a rodent infestation: _____

29. What could a strong oily odor in your establishment be a sign of? _____