

Pre/Post-Assessment Answer Key

Instructions: Choose a non-name identifier, such as a number or letter. Then, place the identifier in the space provided. Read each multiple-choice question slowly and carefully. Choose what you think is the best answer. Then, circle your answer on the assessment.

1. Which of the following statements about personal hygiene is TRUE?
 - a. All jewelry is prohibited.
 - b. Nail polish may be worn, but never artificial nails.
 - c. **Wounds should be bandaged and covered with a finger cot and disposable glove.**
 - d. It is acceptable for child care employees to eat and drink in the kitchen.

2. Which of the following statements about handwashing is TRUE?
 - a. Hands should be lightly rubbed together using soap for 10-15 seconds.
 - b. The first step for handwashing is applying a cleaning compound.
 - c. Hands should be rinsed in warm water only, and then rubbed vigorously for 10–15 seconds.
 - d. **Particular attention should be taken to remove soil from under the fingernails during the 20 seconds required for rubbing the hands.**

3. Which statement about the proper set up of a three-compartment sink is TRUE?
 - a. Prepare sanitizing solution daily.
 - b. Use any water temperature for mixing detergent and sanitizer.
 - c. Set up compartments to rinse, wash, and sanitize.
 - d. **Set up compartments to wash, rinse, and sanitize.**

4. When using a chemical dishmachine, which of the following statements is TRUE?
 - a. Chemical solution concentrations are different than those used for manual sanitizing.
 - b. **Sanitizing solution should be tested at the end of a rinse cycle.**
 - c. Testing of sanitizing solution is not necessary because the dishmachine is serviced routinely.
 - d. It is not necessary to document chemical sanitizer concentration.

5. Cross contamination can occur when _____.
 - a. Ready-to-eat meats are stored on the top shelf in the refrigerator
 - b. Hands are washed between tasks
 - c. Color-coded cutting boards are used
 - d. **A new can of peaches is added to leftover peaches and put in the refrigerator**

6. What is the correct order for storing food in a refrigerator, beginning at the top shelf to the bottom shelf?
 - a. Poultry, ground meat, precooked ham, fresh apples and oranges
 - b. **Fresh apples and oranges, ground meat, poultry**
 - c. Cupcakes, poultry, ground meat
 - d. Milk, poultry, ground meat

7. Which of the following is an example of hand-to-food contamination?
 - a. Cutting carrots on a cutting board that has been used for cutting meat.
 - b. Using a mixing bowl that has not been sanitized.
 - c. **Using bare hands to serve unwrapped sandwiches or cookies.**
 - d. Storing milk cartons in crates that have not been washed.

8. Equipment-to-food cross contamination is most likely to occur when _____.
 - a. **cutting boards have been wiped off, but not sanitized**
 - b. cutting boards are run through the dishmachine
 - c. new cutting boards with no nicks or crevices are used
 - d. clean cutting boards are used for each food item

9. The proper use of single-use gloves will minimize the possibility for _____.
 - a. equipment-to-food contamination
 - b. food-to-food contamination
 - c. **hand-to-food contamination**
 - d. chemical contamination

10. Which of the following statements about taking food temperatures is TRUE?
 - a. A bimetallic stemmed thermometer is best for taking temperatures of hamburger patties.
 - b. Infrared thermometers can be used for taking cooking temperatures.
 - c. Thermometers rarely need to be calibrated.
 - d. **Temperatures should be taken in multiple locations for foods such as casseroles.**

11. Which of the following statements about thermometer calibration is TRUE?
 - a. **Thermometers should be calibrated each time they are dropped.**
 - b. Thermometers should be calibrated at least monthly.
 - c. Thermometers do not need to be calibrated because they are guaranteed to be accurate.
 - d. Cold water calibration is the only acceptable method.

12. What is the recommended final cooking temperature for poultry based on the USDA's Food Safety and Inspection Service (FSIS) guidance?
 - a. 135 °F
 - b. 145 °F
 - c. 155 °F
 - d. **165 °F**

13. What is the recommended cooking temperature for canned vegetables based on USDA's Food Safety and Inspection Service (FSIS) guidance?
 - a. **140 °F**
 - b. 145 °F
 - c. 155 °F
 - d. 165 °F

FOOD SAFETY IN CHILD CARE

14. Which of the following statements about reheating leftover foods is MOST accurate?
- Reheat to 155 °F for 20 seconds
 - Reheat to 165 °F for 20 seconds within 1 hour
 - Reheat to 165 °F for 15 seconds
 - Reheat to 165 °F for 15 seconds within 2 hours**
15. Which of the following temperatures represents the temperature danger zone?
- 35 °F–140 °F
 - 50 °F–70 °F
 - 40 °F–140 °F**
 - 50 °F–140 °F
16. What is the recommended holding temperature for cold milk?
- 36 °F or below
 - 40 °F or below**
 - 47 °F or below
 - 50 °F or below
17. What is the maximum time that cooked leftovers may be used?
- 2-3 days
 - 3-4 days**
 - 4-5 days
 - 5-6 days
18. Leftovers should be discarded if they were held at room temperature for more than _____.
- ½ hour
 - 1 hour
 - 1 ½ hours
 - 2 hours**
19. To avoid cross contact, an employee should _____.
- wipe the counter or utensils off with a very hot towel
 - put the dishes and utensil used under hot water for five minutes total
 - wash, rinse, and sanitize all areas, utensils, and cookware used**
 - all of the above