

# Pre-Assessment

1. Which of the steps for properly washing your hands is **incorrect**?
  - a. Use soap and water.
  - b. Lather hands with soap up to elbows and scrub for 5 seconds.
  - c. Wash back of hands, wrists, between fingers, and under fingernails.
  - d. Rinse hands under running water.
  - e. Dry hands with paper towels.
2. Which employee correctly prevents direct hand contact with ready-to-eat foods?
  - a. An employee tastes the food with his finger.
  - b. An employee uses gloves to portion out salads into individual bowls.
  - c. An employee uses her apron to move a cooked roast onto a cutting board to slice.
  - d. An employee dumps lettuce from a bag into a large bowl for the salad bar and uses her hand to even out the lettuce.
  - e. An employee places washed fruit on the serving line without gloves.
3. Which of the following must be reported to a school nutrition manager or director?
  - a. Diarrhea
  - b. Jaundice
  - c. Sore throat with fever
  - d. Exposure to norovirus
  - e. All of the above
4. Why is it important to hold cold food at 41 °F or below?
  - a. To keep food fresh
  - b. To keep bugs off the food
  - c. To keep food out of the temperature danger zone where bacteria can grow rapidly
  - d. To keep inventory sorted so that you can easily track it throughout a school nutrition program
  - e. To ensure that bacteria are killed in the food
5. Why is it important to use thermometers in your school nutrition program?
  - a. To ensure the equipment is functioning properly by holding the correct temperature
  - b. To make sure food has reached the correct internal temperature
  - c. To confirm that deliveries received are at a safe temperature
  - d. To ensure that food is cooling within the correct time and temperature guidelines specified by the *Food Code*
  - e. All of the above
6. Which of the following temperature guidelines is **incorrect**?
  - a. Dry storage – between 50 °F – 70 °F
  - b. Freezer – at or below 0 °F
  - c. Holding hot food – 135 °F or above
  - d. Cooking hamburger – 150 °F
  - e. Reheating leftovers – 165 °F

7. Which scenario prevents cross contact?
  - a. Prepare an allergen-free food after preparing all the other food.
  - b. Wipe off a knife used to spread peanut butter on peanut butter and jelly sandwiches before using it to cut turkey sandwiches.
  - c. Store allergen-free ingredients on the top shelf designated for allergen-free foods.
  - d. Brush hands off on apron when moving from an allergen-containing food to an allergen-free food.
  - e. Rinse off a spatula used to stir scrambled eggs before using it to stir oatmeal.
  
8. Which scenario does **not** prevent chemical contamination?
  - a. Store chemicals away from food products.
  - b. Use Safety Data Sheets (SDS) provided by the manufacturer to ensure chemicals are stored and used properly.
  - c. Check the concentration of the sanitizing solution with a sanitizing test kit to make sure it is at appropriate levels to sanitize.
  - d. Use a spray bottle for chemical sanitizers when cleaning around food so you can spray the chemicals away from the food.
  - e. Store chemicals in original containers with labeling information.
  
9. Cross contamination is one of the most common causes of foodborne illness. Which scenario is cross contamination?
  - a. Flour from whole grain biscuits gets into the scrambled eggs.
  - b. Sanitizer is too strong and leaves a residue on the work table.
  - c. Raw chicken is placed above cut melons on the shelf in the cooler.
  - d. Raw hamburger is thawed in a steam table pan on a lower shelf of the cooler.
  - e. Cutting boards are washed, rinsed, and sanitized between different kinds of foods.
  
10. How does HACCP help design a food safety program for a school nutrition operation?
  - a. Assists in determining potable water sources in your school nutrition program
  - b. Helps identify measurable food safety hazards
  - c. Determines the amounts of food that should be served to children
  - d. Addresses basic cleaning and sanitizing programs
  - e. Describes how to create a chemical safety plan
  
11. The Process Approach has three categories for food items. They are
  - a. Cook, Same Day Service, and Complex
  - b. No Cook, Same Day Service, and Complex
  - c. Refrigerated Food, Same Day Service, and Intricate
  - d. No Cook, Same Week Service, and Complex
  - e. No Cook, Next Day Service, and Complete
  
12. Why is it important for a school nutrition program to use Standard Operating Procedures and logs?
  - a. To provide guidelines for the amount of food for food production
  - b. To have a customized food safety policy and documentation of food safety practices
  - c. SOPs and logs provide information on how to choose vendors
  - d. SOPs and logs provide guidelines for cooked foods only
  - e. Logs provide guidelines on specific food safety hazards while SOPs provide documentation of food safety practices