



## Food Safety Post Test

Fill in the blanks or choose the correct answers; one or more may be correct for the following questions. (2 points each)

1. When was the MS Healthy Students Act passed?
  - a. 2006
  - b. 2007
  - c. 2008
  - d. 2014
2. What can Mississippi schools do to be food safe?
  - a. Build Awareness
  - b. Educate Staff
  - c. Promote Change
  - d. All of the above
3. How can staff be food safe at school?
  - a. Wash and Sanitize Hands
  - b. Proper Use of Gloves
  - c. Clean and Sanitize Surfaces
  - d. None of the above
4. During Hand Washing Techniques, how long should you wash your hands?
  - a. 5 seconds
  - b. 20 seconds
  - c. 30 seconds
  - d. One minute
5. When should you use effective hand washing techniques?
  - a. Before Touching Food
  - b. After Touching Food
  - c. At the end of meal preparation
  - d. Both a and b
6. When washing hands, should the running water be: \_\_\_\_cold \_\_\_\_warm
7. What are the four one-word steps to prevent bacteria outlined by the Fight Bac® program?
  - a. \_\_\_\_\_
  - b. \_\_\_\_\_
  - c. \_\_\_\_\_
  - d. \_\_\_\_\_
8. When talking about food safety, what does the term danger zone mean?
  - a. The danger zone is when your refrigerator does not properly keep cold foods cold.
  - b. The danger zone refers to internal food temperatures between 41° and 135° degrees.
  - c. Danger zone refers to buffets and picnics when food is left at room temperature too long.
  - d. When foods are not cooked to the proper temperature, it is called the danger zone.

9. Which of the following statements is true about the **use of disposable gloves**?
- a. If you use disposable gloves, you do not need to wash your hands before touching food.
  - b. If they are clean and do not have holes, disposable gloves can be reused.
  - c. You must always change gloves after sneezing, touching your hair, or handling money.
  - d. It is important to wear disposable gloves while handling money in order to prevent contact with germs.
10. Which of the following statements is true about **the use of hand sanitizers**?
- a. Alcohol-based and non-alcohol-based hand sanitizers are equally effective in preventing food-borne illness.
  - b. It is especially important to use hand sanitizers when your hands are really dirty or oily.
  - c. It is necessary to dry your hands with a clean paper towel after using a hand sanitizer.
  - d. The proper use of hand sanitizers can help prevent food-borne illness when hand washing facilities are not available.
11. Who has the **MOST** important role in Food Safety in schools?
- a. School Administrators
  - b. Teachers
  - c. Food Service Staff
  - d. Nurses
  - e. All of the above

Print Name \_\_\_\_\_ Signature \_\_\_\_\_

School District \_\_\_\_\_ School Name \_\_\_\_\_

Date \_\_\_\_\_

Score \_\_\_\_/22