

Name \_\_\_\_\_

Date \_\_\_\_\_

### Food Safety Course Exam

1. Food borne illnesses are always caused by the last food that was consumed prior to onset of symptoms. True or False
2. Onset of food borne illness symptoms can be anywhere from one hour to 50 days. True or False
3. Wisconsin's Food Code places its requirements into which two categories;
  - a. Risk Factors and Critical Factors
  - b. Risk Factors and Non-Risk Factors
4. In Wisconsin's Food Code there are six categories of risk factors which are associated with the leading causes of food borne illness. True or False
5. Implementing employee health policies which address the specific conditions and symptoms of illness relevant to food safety are a requirement for all licensed restaurants. True or False
6. Which of the following is NOT required to be reported to the person in charge by a food handler who is starting his or her work shift?
  - a. cut or wound on finger
  - b. nausea
  - c. vomiting
  - d. diarrhea
  - e. cut or wound on hand
  - f. cut or wound on foot
  - g. fever with cough
7. Consumer Advisories are required for a fully cooked hamburger. True or False
8. Which of the following is NOT a potentially hazardous food:
  - a. milk
  - b. steak
  - c. cut melons
  - d. alfalfa sprouts
  - e. cooked rice
  - f. rice crispy bars
  - g. walleye
9. The danger zone temperature range is where bacteria can grow the fastest. True or False
10. Metal stem thermometers do need to be calibrated often. True or False

11. It is important to monitor temperatures of potentially hazardous foods during which of the following processes:
  - a. hot holding
  - b. cold holding
  - c. cooling
  - d. reheating
  - e. cooking
  - f. all of the above
  
12. Wiping hands on a cloth apron is an approved alternative to proper hand washing. True or False
  
13. Employees eating while in the food processing area is acceptable. True or False
  
14. Hands can be washed in which of the following sinks:
  - a. food prep sinks
  - b. hand wash sinks only
  - c. hand wash sinks and food prep sinks
  - d. hand sinks and mop sinks
  
15. According to Wisconsin's Food Code which of the following foods can NOT be handled with clean bare hands:
  - a. raw hamburger patty
  - b. raw chicken
  - c. raw egg
  - d. bread
  
16. Which of the following foods must be handled with a tong, glove, patty paper, or dispensing device:
  - a. cooked and sliced deli meat for a cold submarine sandwich
  - b. hamburger bun, lettuce, cheese, tomato in the final assembly of a cheeseburger
  - c. the lettuce, cheese, and onion used in the final preparation of a lettuce salad
  - d. pre-cooked Italian sausage, onion, and cheese being assembled onto a pizza just before it is placed in the oven.
  - e. a raw steak that is placed on the grill to be cooked
  - f. A, B, and C should all be handled with tong, glove, patty paper, or dispensing device. D and E can be handled with clean bare hands.
  - g. A, B, C, D, and E should all be handled with tong glove, patty paper, or dispensing device
  
17. Smoking is allowed in the food preparations areas of the kitchen. True or False
  
18. Proper hand washing only takes about 5 seconds. True or False
  
19. Regardless of the containers they are stored in raw meat, eggs, and fish should be stored how:
  - a. above cooked or ready to eat foods
  - b. below cooked or ready to eat foods
  
20. Ground beef is considered fully cooked at the internal temperature of 135F. True or False
  
21. Poultry is considered fully cooked at the internal temperature of 165F. True or False

22. Which of the following is considered the “danger zone” temperature range:
- 41 to 135F
  - 32 to 165F
  - 45 to 150F
23. The two step cooling time process of a hot food begins when the food reaches what temperature:
- boiling
  - freezing
  - 135F
24. The two steps of proper cooling are:
- from 135F to 70F in 2 hours and then to the required 41F or less within another 4 hours.
  - from boiling to 70F in 2 hours and then to the required 41F or less within another 4 hours.
25. When thawing a package of frozen raw fish it is safe to just leave at room temperature until the fish reaches room temperature, approximately 70F. True or False
26. Unless foods are individually wrapped for customer self service on a salad bar they should be protected under a sneeze shield. True or False
27. Potentially hazardous foods on a salad bar/buffet should be kept at either 41F or less or 135F or higher. True or False
28. A previously cooled soup that is being reheated for hot holding should reach what temperature:
- 120F
  - 165F
  - 85F
29. The proper order to set up the three compartment manual wash sinks is:
- wash, sanitize, and then clear rinse
  - clear rinse, wash, and then sanitize
  - wash, clear rinse, and then sanitize
30. Steam tables can be used to heat cold foods. True or False
31. Adding soap to sanitizer cloth baths reduces the efficacy of the sanitizer and therefore not approved. True or False
32. Chemicals and Cleaning supplies should not be stored above any foods, food equipment, or food processing areas. True or False