



# Employee Food Worker Training Quiz

FIRST NAME: \_\_\_\_\_ LAST NAME: \_\_\_\_\_ EMPLOYEE DOB \_\_\_\_\_

ESTABLISHMENT NAME: \_\_\_\_\_ FOOD MANAGER NAME: \_\_\_\_\_

I, \_\_\_\_\_ (employee name) do acknowledge that I have been instructed and trained in the safe handling of food in accordance with the Florida Food Hygiene Code and the FDA Model Food Code when/where applicable. I agree to follow the rules of the safe handling of food, and that there should be no deviation from these policies and that my employer reserves the right to terminate my employment if these safe food handling practices are not strictly followed.

EMPLOYEE SIGNATURE \_\_\_\_\_

1. Identify the most important step in the prevention of foodborne illness:
  - a. Proper washing of hands
  - b. Proper storage of dry goods
  - c. Adequate water temperature
  - d. Not being late for work
  
2. Parasites in food can be killed by:
  - a. cutting
  - b. heating and freezing
  - c. chemicals
  - d. none of the above
  
3. the temperature danger zone is between:
  - a. above 135F
  - b. 50F and 100F
  - c. 35F and 220F
  - d. 41F and 135F
  
4. There are two (2) ways to sanitize. What are they?
  - a. Washing and scrubbing
  - b. Chemicals and heat
  - c. Removal of food and emptying trash
  - d. Acid and soap
  
5. If you have open wounds/cuts/boils, it is important and required to cover them with a watertight bandage.
  - a. True
  - b. False
  
6. If you drop a Thermometer on the floor, what should you do?
  - a. Call your manager
  - b. Assume it is broken
  - c. Sanitize and re-calibrate it
  - d. Kick it under the food prep table

7. We keep a very clean kitchen so that pests:
  - a. Lead a healthy diet
  - b. Have nothing to eat and nowhere to hide
  - c. Don't have to clean it themselves
  - d. Become sickened
  
8. We cover food to:
  - a. Prevent physical contamination
  - b. Preserve the ingredients
  - c. Satisfy our boss
  - d. Help it cool faster
  
9. We always label food when:
  - a. We are not required to label food
  - b. There are chemicals in it
  - c. The customer asks us to
  - d. It will be refrigerated for 24 hours or more
  
10. Hair restraints are required because:
  - a. Our boss told us so
  - b. We are balding
  - c. We don't want to introduce human hair in the food chain
  - d. They are not required
  
11. The only jewelry that is permissible to be worn is:
  - a. Our wedding bracelet
  - b. A religious necklace
  - c. Anything that is made of gold
  - d. One plain metal band/ring
  
12. We prevent cross contamination by:
  - a. Properly sanitizing with detergent
  - b. Creating a cross connection
  - c. Never placing raw food near or above ready to eat food
  - d. Not contaminating food during the holidays
  
13. A foodborne infection is when:
  - a. We consume a pathogen/germ that causes disease
  - b. We consume a chemical
  - c. We are injured on the job
  - d. We only work the late shift
  
14. FATTOM is an acronym that describes:
  - a. My neighbor
  - b. The method to sanitize
  - c. The conditions that affect the growth of bacteria in food
  - d. Cleaning alternatives
  
15. A foodborne intoxication is when we get intoxicated from the massive quantities of alcohol we consumed:
  - a. True
  - b. False