



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