



## Food Safety Post Test Answer Key

Fill in the blanks or choose the correct answers; one or more may be correct for the following questions.

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