

1. True or False:

Wet hands are more easily contaminated than dry hands.

Answer: True

Wet hands. The moisture is a breeding ground for bacteria.

[<http://culinaryarts.about.com/od/safetysanitation/ht/handwashing.htm>]

2. Cross contamination occurs when bacteria from one food item are transferred to another food item. What are examples of cross contamination?

A. Using unwashed kitchen tools

B. Using the same cutting board for produce & protein

C. Not washing hands

D. All of the above >Answer: D

Proper washing of hands & tools is critical to food safety

[<http://culinaryarts.about.com/od/safetysanitation/ht/handwashing.htm>]

3. Food Bourne Illness is defined as:

A . An illness caused by eating too much spicy food

B. The development of foodborne illness by two or more people who have eaten common food that is shown by laboratory analysis to be the source of the illness.

C. A reaction to a food that causes an illness to someone who is allergic to a particular food that they have consumed.

D. A disease that is carried or transmitted to human beings by food. > Answer: D

(Applied Foodservice Sanitation Coursebook, 3rd Edition, John Wiley & Sons in cooperation with the Education Foundation of the National Restaurant Association)

4. In a food service operation, the greatest risk to safe food is:
- A. The people, including employees and customers > Answer: A
 - B. The facilities
 - C. The food itself

(Applied Foodservice Sanitation Coursebook, 3rd edition)

5. Which of the following signs indicates that food has been contaminated by a dangerous bacteria such as e. coli or salmonella?
- A. Bad smell
 - B. Discoloration
 - C. Slimy surface
 - D. Off taste
 - E. None of the above

Correct answer: E Dangerous bacteria don't announce their presence thru outward signs. The above are signs of food spoilage .

[<http://culinaryarts.about.com/library/quizzes/foodsafety/>]

6. Slivers of metal from a faulty can opener have accidently contaminated food being served in a cafeteria. The cause of the foodbourne illness that occurs afterward is classified as:
- A. Physical in origin > Answer A
 - B. Biological in Origin
 - C. Chemical in origin

(Applied Foodservice Sanitation Coursebook, 3rd edition)

7. In most areas, how many sink compartments are required for manual cleaning & sanitizing?
- A. One
 - B. Two
 - C. Three >Answer: C

One compartment for washing, the next one is for rinsing and the third compartment is for sanitizing (Applied Foodservice Sanitation Coursebook – 3rd edition)

8. True or False:

When ammonia & bleach are mixed together they create toxic fumes.

- A. True > Answer: True
- B. False

Always label chemicals clearly in their appropriate containers!

<http://busycooks.about.com/od/organizingandbasics/a/cleankitchen.htm>

9. Which of the following is NOT a critical factor in the growth of dangerous food-borne bacteria?
- A. Temperature
 - B. Time
 - C. Moisture
 - D. Altitude >Answer D
 - E. Ph level (acidity)

Altitude has nothing to do with bacteria growth. Time, temperature, moisture & ph level (acidity) all contribute to bacteria growth.

(Applied Foodservice Sanitation Coursebook – 3rd edition)

10. Foods most often implicated as vehicles of foodborne illness are:
- A. Foods that are poisonous by nature, such as mushrooms
 - B. High protein foods such as meat, fish, and > Answer:B
 - C. Foods imported from other countries, such as bananas, mangoes & olives

(Applied Foodservice Sanitation Coursebook, 3rd edition)