

SERVSAFE FOOD HANDLER TRAINING FOR FOOD BANKING TEST

Agency Name: _____

Agency Account #: _____

Agency Representative: _____

Answer the following questions.

1. What are three types of hazards that make food unsafe?
 - a. _____
 - b. _____
 - c. _____
2. A foodborne illness is an infection that is transmitted to people through food.
 - a. True
 - b. False
3. What are some examples of Biological hazards?
 - a. _____
 - b. _____
 - c. _____
4. List the practices that can make food unsafe.
 - a. _____
 - b. _____
 - c. _____
 - d. _____
5. What is the number one cause of foodborne-illness outbreaks? _____
6. What are some examples of Physical hazards?
 - a. _____
 - b. _____
 - c. _____
7. Transferring pathogens from the body to food can be prevented by practicing correct _____.
 - a. Temperature control
 - b. Receiving and storage
 - c. Cleaning and sanitizing
 - d. Personal hygiene
8. A food allergy occurs when the body has a reaction to _____.
 - a. Certain food items
 - b. Undercooked meat
 - c. Cleaning chemicals
 - d. Airborne pathogens

9. What are some examples of Chemical hazards?
 - a. _____
 - b. _____
 - c. _____
10. Hands and arms should be scrubbed with soap for how many seconds during handwashing?
 - a. 1-3 seconds
 - b. 4-6 seconds
 - c. 7-9 seconds
 - d. 10-15 seconds
11. Name some of the Big Eight food allergens.
 - a. _____
 - b. _____
 - c. _____
 - d. _____
12. What is the correct way to wash your hands?
 - a. _____
 - b. _____
 - c. _____
 - d. _____
 - e. _____
13. One way to keep people with food allergies safe is to __.
 - a. Prevent cross-contact between food items
 - b. Freeze food before distributing it
 - c. Wipe off open food that has touched an allergen
 - d. Store food with allergens on top of other food
14. What do you do after washing your hand?
 - a. _____
 - b. _____
15. What occurs when food containing an allergen comes in contact with other food?
 - a. Biological contact
 - b. Cross-contact
 - c. Cross-contamination
 - d. Biological contamination
16. To help keep food safe, you should wash your hands after __.
 - a. _____
 - b. _____
 - c. _____
 - d. _____

17. When should you use hand sanitizers?
 - a. When you can't dry your hands
 - b. When you can't wash your hands
 - c. Before washing your hands
 - d. After washing your hands
18. Wearing single use gloves can help prevent the spread of pathogens, therefore it is ok to rinse, wash, or reuse the glove.
 - a. True
 - b. False
19. The temperature danger zone is the temperature range between _____°F - _____°F.
20. Food should be stored at least _____ inches off the floor. And store food away from the walls.
21. Which storage date is the last date recommended for the product while at peak quality?
 - a. Packing or manufacturing date
 - b. Sell-by date
 - c. Best-by or Best if Used By Date
 - d. Use-by or expiration date
22. Cans should be discarded if they have __.
 - a. Rust that can be wiped off
 - b. Swollen or bulging ends
 - c. Shallow dents in the can body
 - d. Torn labels that are still readable
23. If food has gone pass the Sell-by date or Best-by date the product is not safe to eat.
 - a. True
 - b. False
24. Garbage containers should be cleaned?
 - a. In clean rooms
 - b. In salvage areas
 - c. In the food prep area
 - d. Away from food-storage areas
25. Which practice when transporting food will help keep it safe?
 - a. Keeping refrigerated food at 45°F or lower
 - b. Storing raw food over ready-to-eat food
 - c. Packing the delivery vehicle tightly so air cannot circulate around the products
 - d. Covering refrigerated food with thermal blankets
26. Insects and rodents are a food-safety risk because they __.
 - a. Make a mess with their nests and droppings
 - b. Eat food that is meant for clients
 - c. Carry pathogens and can make people sick
 - d. Scare clients
27. What are some signs that pests may be in your agency?

- a. _____
 - b. _____
 - c. _____
28. When transporting refrigerated, frozen, or non-perishable food items in an open bed truck or trailer, only the refrigerated and frozen items must be covered.
- a. True
 - b. False
29. What is the difference between cleaning and sanitizing?
- a. Cleaning removes dirt while sanitizing reduces pathogens to safe levels
 - b. Cleaning removes dirt and pathogens while sanitizing sterilizes a surface
 - c. Cleaning reduces pathogens to safe levels while sanitizing removes visible dirt and food
 - d. Cleaning reduces pathogens to safe levels while sanitizing sterilizes a surface
30. According to the Community Food Bank guidelines, agencies are required to have a pest inspection done _.
- a. Annual
 - b. Quarterly
 - c. Biannual
 - d. Monthly